



**FRESH AS<sup>o</sup>**  
EVERYDAY GOURMET RECIPE

Fry-pan Brownie

# Fry-pan Brownie

## Ingredients

300g Valrhona Guanaja Feves (dark chocolate)  
30g Valrhona Jivara Feves (milk chocolate)  
75g butter  
85g soft brown sugar  
120g caster sugar  
3 eggs  
1 teaspoon Heilala pure vanilla bean paste  
55g flour  
1/2 teaspoon baking powder  
1/2 teaspoon sea salt  
40g (1 packet) Fresh As Whole Raspberries

## Method

Preheat oven to 180°C.

Melt the butter with 220g of the dark Valrhona Guanaja.

Combine the brown sugar, caster sugar and eggs and whisk until fluffy. To the egg mixture, add the 1 teaspoon vanilla bean paste. Sift together the flour, baking powder and sea salt. Add the melted dark chocolate and butter to the egg mixture and fold in the sifted flour mixture. Chop the remaining dark Valrhona Feves and the milk chocolate Feves into small pieces and fold this through the mixture then fold in 3/4 of the Fresh As Raspberries.

Line 2 x 20cm fry pans with baking paper and bake in 180°C oven for approx. 20 - 25 mins.

## To Serve

Sprinkle the remaining Fresh As Raspberries on top of the brownie and serve with vanilla bean ice-cream straight from frypan.

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[www.fresh-as.com](http://www.fresh-as.com)

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