

# Caramel Macadamia Brownies

- Belcolade Selection Noir Cacao-Trace CT C501/J
- Belcolade Selection Lait Cacao-Trace CT O3X5/J



**Belcolade**  
THE REAL BELGIAN CHOCOLATE  
**Selection**

## Composition

1. Chocolate brownies
2. Salted caramel
3. Enrobing

### 1. Chocolate brownies

Butter AOC	440 g
Belcolade Selection Noir Cacao-Trace	440 g
Whole eggs	340 g
Organic cane sugar	440 g
Invert sugar	70 g
Flour	150 g
Fleur de sel de Guérande	4 g

**Method:** Melt the butter with the **Belcolade Selection Noir Cacao-Trace** to 40°C. Whip the whole eggs together with the cane and invert sugars. Combine both mixtures and incorporate the sifted flour and salt with a spatula. Pour in a 30 x 47cm baking frame and cover with a silicone baking sheet. Bake at 175°C for 25 minutes. Allow to cool down, then cut the brownies.

### 2. Salted caramel

Organic cane sugar	120 g
Glucose	50 g
Cream 35%	120 g
Butter AOC	50 g
Fleur de sel de Guérande	2 g

**Method:** Make caramel with the sugar and the glucose. Heat up the cream and butter, then add to the caramel little by little. Add salt and allow the caramel to cool down. Pipe the caramel on top of the brownies before enrobing.

### 3. Enrobing

Belcolade Selection Lait Cacao-Trace	QS
Australian salted macadamia nuts	QS

**Method:** Temper the **Belcolade Selection Lait Cacao-Trace**. Enrobe the caramel bars and sprinkle some macadamia nuts on top. Leave to crystallise then enrobe the bars a second time.