

Tiramisu Brownie

480–500 Min

Preparation

1. Preheat the oven to 180°C. Grease and line a 23 x 30 cm baking tin with baking paper.
2. Add the butter and chocolate to a saucepan. Place over medium-low heat and stir until melted. Set aside to cool.
3. In a large bowl, whisk together the eggs and sugars until the mixture becomes pale and nearly doubles in volume. Gradually pour in the chocolate-butter mixture while gently whisking.
4. In a separate bowl, combine the flour, cocoa powder and salt. Add to the egg mixture and whisk until smooth.
5. Pour the batter into the prepared tin and sprinkle with Kotányi Salted Caramel Coffee Spice. Bake for 35–40 minutes or until a skewer inserted into the centre comes out with a few moist crumbs. Allow the brownie to cool completely, cover with plastic wrap and refrigerate for several hours or overnight.
6. Finely chop the white chocolate. Mix the gelatin with 2 tbsp water and leave to bloom. Heat 70 ml of whipping cream and pour it over the chocolate. Leave for a minute, then stir until smooth. Heat the milk, add the bloomed gelatin and stir until dissolved. Add to the chocolate mixture and blend with an immersion blender.
7. Whip the remaining cream to soft peaks. In a bowl, combine the mascarpone, espresso, coffee liqueur, rum and vanilla extract and mix until smooth. Add the white chocolate mixture and mix gently. Fold in the whipped cream with a spatula. Refrigerate the cream for several hours, preferably overnight.
8. The next day, cut the brownie into squares. Transfer the cream into a piping bag, decorate the brownies and dust with cocoa powder.

Ingredients

= Kotányi Produkte

Brownie

225 g	Butter
140 g	Dark chocolate
40 ml	Espresso
5	Eggs
95 g	Sugar
70 g	Bourbon Vanilla Sugar
200 g	Brown sugar
100 g	Flour
50 g	Cocoa powder
0.25 tsp	Table Salt
	Salted Caramel

Cream

130 g	Mascarpone cheese
100 g	White chocolate
50 ml	Milk
170 ml	Whipping cream
5 g	Powdered gelatin
2 tsp	Vanilla extract
50 ml	Espresso
40 ml	Coffee liqueur
20 ml	Rum
	Cocoa powder, for dusting

