



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

