

CHILLI CHOCOLATE BROWNIES

Possibly one of the only desserts you'll be able to make with your Curry Legend blends, these chilli chocolate brownies are deliciously indulgent. They always go down well when we serve them at the end of our Curry Legend workshops at Spicery HQ!

Prep 15 min	Cook 15 min
Heat 🔥🔥🔥🔥	Makes About 12 pieces

200g good quality **dark chocolate** - broken into pieces
150g **butter**
3 medium **eggs** - lightly beaten
110g **plain flour**
220g soft brown **sugar**
A handful of **walnuts** or **hazelnuts** - roughly chopped (optional)

2 tsp  **MIRCHI BLEND**

- 1 Preheat the oven to 180°C /gas Mark 4
- 2 Melt the chocolate and butter in the microwave or in a bowl over a pan of simmering water, then stir in 2 tsp **MIRCHI BLEND**
- 3 Beat the sugar with the eggs until pale and fluffy
- 4 Mix the chocolate and egg/sugar mixtures together then fold in the flour, nuts (if using) and a pinch of salt until you have a smooth glossy mixture and everything is completely incorporated
- 5 Pour the mixture into a lined baking tin and bake for 15 minutes or until the centre is just set (the outside of the brownies should be springy but the centre still slightly gooey)



EXTRAS
#3

ALSO WORKS A TREAT WITH...

- Gluten free plain flour

RAISE YOUR GAME BY...

Adding raisins soaked in a 1 tbsp rum with a pinch of **MIRCHI BLEND** in place of the nuts

