

SIMMONE
LOGUE'S
CIOCCOROSSO
CHOCOLATE
RASPBERRY
BROWNIE

🕒 20 - 🍳 Medium



LET'S MAKE IT!

Ingredients

- 270g Dark chocolate 240g Castor sugar 220g Plain flour 180g Butter 165g Egg (3 large eggs) 3ml Vanilla essence 1 x Cioccorosso espresso (40ml) 100g Raspberries (fresh or frozen)

Preparation

- Grease and line baking tin with baking paper
- Melt butter in a saucepan until hot
- Add the chocolate and stir until melted
- Remove from the heat
- In a separate bowl, mix sugar and vanilla together
- Add eggs to sugar and vanilla then mix
- Then add the melted butter and chocolate so that both bowl's ingredients are combined
- Make an espresso shot (40ml) of Cioccorosso coffee and mix through
- Add flour and mix
- Once all combined, pour into baking tin and smooth
- Scatter fresh or frozen raspberries evenly over the top
- Bake in preheated oven at 160 degrees celsius for 35-40 minutes or until firm
- Cool before slicing
- Cut into 25 pieces

MATERIALS

RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

INSPIRATIONS

