

EGG CAKE BROWNIE



Preparation : 10 min - **Resting :** - - **Cooking :** 20 min - **Equipment :** Keep the shell casing

Ingredients : 6 PERSON

- 1 egg (keep the shell casing) - 40 g of dark chocolate cut into pieces - 30 g butter cut into pieces - 25 g flour - 30 g caster sugar - 1 tbsp hazelnut meal - 1 pinch of salt - 5 extra eggs (shell casing only)

1. Empty the eggshells.
2. Using the tip of a knife, make a small hole (being careful not to crack the whole shell), enlarge it gently to 1 cm in diameter.
3. Pierce the membrane and empty the egg by shaking it up and down over a bowl. (Do this operation for 1 egg that we need for the brownie mixture, empty the other 5 and reserve for later). You now have 6 eggshells, wash them under water and put them on paper towels to dry.
4. Preheat the oven to 150 ° C.
5. Place the chocolate and butter in the stainless steel bowl and start the EXPERT program, 5 minutes / Speed 3/60 ° C. (Scrape down the chocolate melted butter mixture if necessary.)
6. Pour the egg, the caster sugar, the flour, the hazelnut and the pinch of salt and start the CAKE program (Scrape down the mixture if necessary)
7. Place the empty egg shells in small molds so they do not move
8. Pour the brownie mixture into a pastry bag and divide into the shells until $\frac{3}{4}$ full. (Be careful not to overfill)

which may crack the egg shells during the baking process).

9. Bake for 15 to 20 minutes depending on your oven. (Test the cake by dipping a toothpick, if it comes out dry it is cooked).

Cook Expert ■