

Chef Anthony's Fudge Brownies e Fagioli

Recipe courtesy of Chef Anthony Mandriota

Yields 2 dozen

Supplies

- 1 square pan, 9 inches
- 1 double boiler
- 1 electric mixer, paddle attachment
- 1 sifter - optional

Ingredients

- 9 oz unsalted butter, room temperature
- 8 oz unsweetened chocolate
- 5 eggs
- 1 lb 4 oz granulated sugar
- 1/2 teaspoon salt
- 1/2 fl oz vanilla extract
- 1/4 fl oz coffee extract - optional
- 8 oz pastry or all-purpose flour
- 4 oz pecan pieces
- 1/2 cup powdered sugar - optional

Procedure

1. Melt the butter and chocolate over a double boiler to 120°F (49°C). Hold the chocolate at this temperature.
2. While the chocolate is melting, beat the eggs and granulated sugar in the bowl of a mixer fitted with the paddle attachment on medium speed for 10 minutes. Add the salt and extracts. Scrape down the bowl, then add the melted chocolate, blending until well combined. Add the flour and mix until combined. Fold in the nuts.
3. Spread the batter evenly onto a paper-lined quarter sheet pan. The pan will be very full. Bake at 325°F (160°C) until the center is set, approximately 40 minutes.
4. Cool completely before cutting.

Chef TIP: Refrigerating or freezing brownies before cutting ensures a clean edge.

Use sifter to dust the brownies with powdered sugar, if desired