



## Chocolate Chunk Brownies

### MAKES 1 PAN OF BROWNIES

220g unsalted butter  
 320g dark chocolate, 70% cocoa solids  
 200g eggs  
 20g egg yolks  
 85g granulated/caster sugar  
 185g light brown sugar  
 150g all-purpose/plain flour  
 30g cocoa powder  
 ½ tsp sea salt flakes, plus more for topping  
 40g chocolate chunks, 70% cocoa solids  
 100g milk chocolate, for drizzling

### SPECIAL EQUIPMENT

9 × 9-inch (23 × 23cm) baking pan/tin  
 Stand mixer, with the whisk attachment  
 Piping bag

My mum's brownie recipe is a family classic, but I've adapted it here with the addition of a stunning crinkly finish. Whisking the eggs and sugar whips air into the batter, which, once baked, gives the brownie a thin, almost meringue like, texture on top.

1. Preheat the oven to 355°F/180°C. Grease a 9 × 9-inch (23 × 23cm) baking pan and line the inside with parchment paper, creating a slight overhang so you can lift the brownies out once baked.
2. In a medium bowl, combine the butter and chocolate. Place the bowl over a pot of gently simmering water. Stir the mixture occasionally until it has melted. Remove the bowl from the pot and cool for 10 minutes. It's a really important step to prevent the eggs from scrambling when you add them.
3. In the large bowl of a stand mixer with the whisk attachment, combine the eggs, egg yolks, granulated sugar, and brown sugar. Whisk for 3–4 minutes or until the mixture becomes pale and fluffy. (You can also mix these ingredients with an electric hand mixer.)
4. Once it is thick, very slowly drizzle in the cooled melted chocolate mixture while still whisking on a low speed. It's important to do this slowly so the eggs can slowly adjust to the temperature of the warm chocolate.
5. Once the chocolate has completely incorporated, sieve in the flour, cocoa powder, and salt. Use a hand whisk to gently mix these in until no more dry ingredients are visible. Don't overmix.
6. Pour the batter into the pan, spreading it to the edges. Sprinkle the chocolate chunks and a pinch of sea salt flakes over the top.
7. Place the pan in the oven and bake for 24–27 minutes. A wooden skewer inserted in the middle should still come out slightly wet.
8. Remove the pan from the oven and allow the brownies to cool to room temperature. Refrigerate for 30 minutes.
9. Meanwhile, in a medium bowl, add the milk chocolate. Place the bowl over a pot of gently simmering water. Stir the mixture occasionally until it has completely melted. Add the chocolate to a piping bag.
10. Carefully lift the cooled brownies from the pan. Cut a small hole in the tip of the piping bag and quickly drizzle the chocolate across the brownies in a zigzag motion.
11. Use a hot knife to cut the into squares before serving.