



DEAKEN,  
Cirencester Deer Park School,  
Gloucestershire



Deaken crushing the hazelnuts

## Deaken's Triple chocolate brownie with raspberries

Serves 2

### BROWNIE

- 60g dark chocolate
- 60g Netherend Farm butter
- 85g golden caster sugar
- Pinch of salt
- 1 local free range egg
- 40g Shipton Mill plain white flour
- ½ tsp vanilla extract
- 20g white chocolate (broken into small pieces)
- 20g milk chocolate (broken into small pieces)

### COULIS

- 50g raspberries from Primrose Vale PYO Farm
- 1tsp icing sugar

### CHANTILLY CREAM

- 125ml Jess's Ladies organic double cream\*
- 2tbsp icing sugar
- ¼ tsp vanilla extract

### TO SERVE

- Handful of hazelnuts
- Few raspberries
- Dusting of icing sugar

### BROWNIE

1. Heat the oven to 180C/Gas Mark 4 and line cake tin with baking paper.
2. Put dark chocolate and butter into a bowl. Melt over a saucepan of boiling water. When smooth, remove from the heat to cool.
3. Add the sugar, salt and egg (slowly) to the chocolate. Then add the flour and vanilla. Mix in the extra pieces of white and milk chocolate.
4. Tip the mixture into the cake tin and bake for 15-20 minutes. The top of the brownies should be light brown and the middle still a bit soft.
5. Leave the brownies to cool in the tin before they are cut into portions.

### COULIS

Warm the raspberries with the icing sugar until the raspberries have broken down. Blitz with a blender stick and then pass through a sieve to make the coulis.

### CHANTILLY CREAM

Whisk the double cream until stiff and stir in the icing sugar and vanilla extract.

### HAZELNUTS

Toast handful of hazelnuts in a pan briefly until slightly brown and crush in a pestle and mortar.

### TO SERVE

Dot the coulis across the plate, place the brownie and dust with icing sugar. Pile up the hazelnuts and put a dollop of Chantilly cream on top. Decorate with raspberries.

\*Jess's Ladies Dairy products from the Best of our Counties range



Jess's Ladies Organic Cream

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Deaken used local butter, eggs and flour to make his gooey brownie