

DEWINTONS

deWintons is a London-based catering company that creates delectable dishes for all sorts of events – from private parties to gala dinners, weddings and film premieres.

Over the next six issues, we'll share some of our most popular dishes with easy-to-follow recipes for everyone to use and enjoy. So get started by baking our fantastic Valrhona Chocolate Brownies which are guaranteed to banish any autumnal blues



VALRHONA CHOCOLATE BROWNIE

Valrhona is a French chocolate and one of the finest and best for cooking with. You'll be able to get both the cocoa powder and chocolate pieces at your local Waitrose or any of London's major food halls such as Harrods and Fortnum and Mason. And... it's really not expensive!



METHOD

1 Whisk the eggs, sugar and vanilla until pale and thick (i.e. the mixture should drop off the whisk and leave a ribbon-like pattern on the surface).



2 In a separate bowl, melt the chocolate pieces, cocoa powder and butter together.



3 Sift together the flour and salt.

4 Fold the chocolate mixture into the eggs, sugar and vanilla and then fold in the flour and scrape down the bowl.

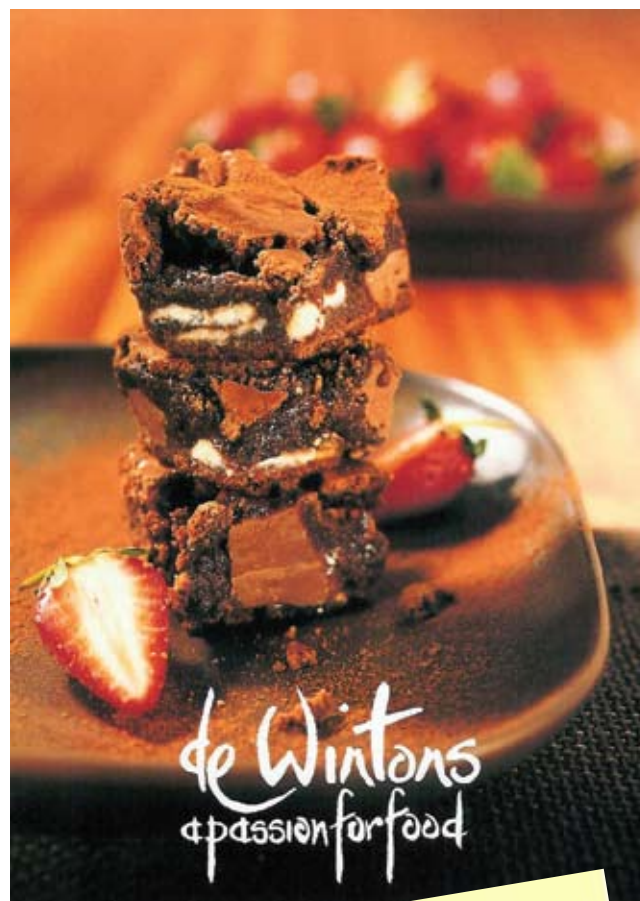


5 Spread onto a parchment-lined baking tray and bake at 150°C for 20mins, or until the top cracks and doesn't sink when pushed with your finger. Remove from oven and cool.

6 Slice into very generous pieces and enjoy.

If you need to book some delicious food, catered for by delightful people, then give deWintons a call on 020 7627 5550 or visit our website:

www.dewintons.co.uk



INGREDIENTS

500g x unsalted butter
 900g x granulated sugar
 8 x eggs
 2 x teaspoons liquid vanilla bean extract
 300g x cake flour
 1 x small pinch of sea salt
 150g x Valrhona cocoa powder
 150g x Valrhona 'Araguani' chocolate pieces

You'll need one baking tray
 measuring 35 x 46cm

