Sam Tickle’s Triple Chocolate Brownie Recipe

Ingredients:

- 185g unsalted butter
- 185g best dark cooking chocolate
- 85g plain flour
- 40g cocoa powder
- 50g white chocolate
- 50g milk chocolate
- 3 large eggs
- 275g golden caster sugar

*Makes 4-5 Turkish Delight chocolate bars

Method:

1. Cut 185g unsalted butter into cubes and tip into a medium bowl. Break 185g dark chocolate into small pieces and drop into the bowl. Fill a small saucepan about a quarter full with hot water, sit the bowl on top, not touching the water. Mix over low heat until the butter and chocolate have melted, stirring occasionally. Remove the bowl from the pan. Leave the melted mixture to cool to room temperature.

2. Position a shelf in the middle of your oven and turn the oven on to fan 160C/conventional 180C/gas. Grease and line the base of a shallow 20cm square tin. Mix 85g plain flour and 40g cocoa powder into a sieve, tap and shake the sieve so they run through together and you get rid of any lumps.

3. With a large sharp knife, chop 50g white chocolate, 50g milk chocolate and the turkish delight bars into chunks on a board.

4. Break 3 large eggs into a large bowl and tip in 275g golden caster sugar. With an electric mixer on maximum speed, whisk the eggs and sugar until they look thick and creamy, like a milk shake. You’ll know it’s ready when the mixture becomes really pale and about double its original volume.

5. Pour the cooled chocolate mixture over the eggy mousse, then gently fold together with a rubber spatula. The idea is to marry them without knocking out the air, so be as gentle and slow as you like – you don’t want to undo all the work you did in step 4.

6. Hold the sieve over the bowl of eggy chocolate mixture and resift the cocoa and flour mixture to cover the top evenly. Gently fold in this powder using the same figure of eight action as before. The mixture will look dry and dusty at first, and a bit unpromising, but it will end up looking gungy and fudgy.
7. Stop just before you feel you should, as you don’t want to overdo this mixing. Finally, stir in the white and milk chocolate chunks and the turkish delight until they’re dotted throughout. Now your mixing is done and the oven can take over.

8. Pour the mixture into the prepared tin. Gently ease the mixture into the corners of the tin and paddle the spatula from side to side across the top to level it. Put in the oven and set your timer for 25 minutes.

9. When the buzzer goes, open the oven, pull the shelf out a bit and gently shake the tin. If the brownie wobbles in the middle, it’s not quite done, so slide it back in and bake for another 5 minutes until the top has a shiny, papery crust and the sides are just beginning to come away from the tin. Take out of the oven.

10. Leave in the tin until completely cold. Cut into quarters and then cut each quarter into four squares and finally into triangles.