



BROWNIE HEARTS WITH STRAWBERRY MOUSSE

🕒 20 min. ⚡ 3 h. 15 min. < easy 🍷 6 pieces

INGREDIENTS

Brownie Hearts

220 g unsalted butter, cut into pieces, plus extra for greasing
250 g dark chocolate, cut into pieces
380 g sugar
6 eggs
1 pinch salt
150 g flour

Strawberry mousse

70 g water
350 g strawberries
130 g sugar
15 g gelatin, powder, tasteless (1,5 sachet)
150 g cream, min. 30% fat, chilled

Assembly and garnish

some icing sugar for garnishing

USEFUL ITEMS

oven tray, baking paper, container 20x25 cm, bowl cling film, cookie cutter in heart shape.

PREPARATION

Heart Brownies

1. Preheat oven to 170°C. Grease an oven tray (approx. 40 x 24 x 1,5 cm.) and line with baking paper, letting edges of paper hang over sides of tray (the excess baking paper will serve as handles to lift out the brownies)
2. Place chocolate into mixing bowl and chop **5 sec./speed 7**.
3. Add butter and melt **4 min./70°C/speed 2**.
4. Add sugar, eggs, salt and flour and mix **1 min./speed 4**. Scrape down sides of mixing bowl with spatula. Transfer into prepared tray, distributing batter evenly. Bake for 15 min (170°C) or until a toothpick or skewer inserted in the center comes out with a few damp crumbs. Let it cool down in the tray, then wrap both cake and tray in cling film and refrigerate for at least 2 hours. Meanwhile prepare strawberry mousse.

Strawberry mousse

5. Place water, strawberries and sugar into mixing bowl, puree **30 sec./speed 10** and heat **3 min./60°C/speed 1**.
6. Add gelatin, avoiding the blades and melt **2 min./60°C/speed 3**. Transfer in a bowl, allow to cool to room temperature and refrigerate until gelatin starts to set and mixture has the consistency of heavy cream (approx..30 min). Clean and dry mixing bowl.
7. **Insert butterfly whisk**, add chilled cream and whip **speed 3** until cream has consistency of whipped cream, watching carefully to avoid overwhipping.
8. **Remove butterfly whisk**. Add strawberry mixture and mix **1 min./speed 3**. Transfer mixture into a container 25 x 20 cm. and spread evenly. Cover with cling film and refrigerate until set for at least 2 hours.

Assembly and garnish

9. Remove brownie cake from tray using the baking paper to lift it out and cut with the aid of cookie cutter into 12 hearts, Ø 8 cm. With the same cookie cutter, cut 6 hearts from the strawberry mousse. Place one piece of strawberry mousse on top of a brownie and cover with a

second piece of brownie. Repeat until 6 hearts of brownies and mousse are made. Garnish with icing sugar and serve. Refrigerate until serving.

MEDIA

