KIKKOMAN

Double Chocolate Brownies with Soy Caramel Sauce

Total time **45 mins**

Nutritional facts (per portion):
1,206 kJ / 288 kcal

INGREDIENTS

Brownies

200 g	butter, melted
100 g	dark chocolate, chopped
100 g	milk chocolate, chopped
80 g	flour
40 g	cocoa powder
1 tsp	ground cinnamon
3	eggs
200 g	dark brown sugar
80 g	caster sugar

Soy caramel sauce

300 g	caster sugar
50 ml	water
150 ml	whole milk
150 ml	single cream
30 ml	Kikkoman Naturally Brewed Soy Sauce

PREPARATION

Step 1

Place the chocolate into a bowl, pour the hot melted butter over and stir. Leave to melt for a few minutes, stirring occasionally to redistribute heat.

Step 2

Heat the oven to 175ºC. Cream the sugars and eggs with an electric mixer, until the mixture is pale, light, and ribbony. Stir in the chocolate and butter mixture, then sift in the flour, cocoa powder, and cinnamon. Fold together until smooth and well combined, but do not overmix.

Step 3

Line a baking tin with lightly greased baking paper and pour in the batter, smoothing the top with a spatula. Bake for about 25 minutes, then check the consistency: if the middle of the brownie batter still wobbles when shaken, keep cooking in 5 minute intervals until the batter is solid and a thin crust is forming on the top and sides of the brownies. Remove from oven and allow to cool completely before cutting into squares.

Step 4

While the brownies are cooling, heat the milk and cream together in a saucepan until simmering. Place the caster sugar and water in another saucepan and cook on a medium heat. When the sugar has dissolved, turn up the heat and avoid stirring to prevent crystallization. As soon as the

sugar turns a rich golden amber, quickly bring the cream and milk to a boil and pour into the sugar, whisking continuously to combine. Be careful because the caramel will foam up dramatically. Remove the caramel from heat and stir in the soy sauce. Leave to cool slightly to allow the mixture to thicken.

Step 5

To serve, spoon some of the warm soy caramel on top of a brownie. Also delicious with a scoop of vanilla, caramel, honeycomb, or praline ice cream.