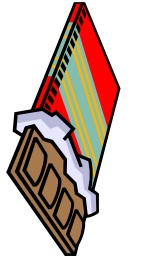


Chocolate Brownies

With a rich Chocolate Sauce

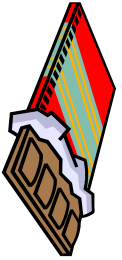


However much people have eaten there is always, I've noticed, room for a brownie. This is a different kind of a brownie, most definitely for party-dessert, melting, fudgy, and damply rich. I compound these qualities by serving it with ice cream and dark chocolate sauce that follows but there is no need. Need is not really what we're talking about here, though, is it?

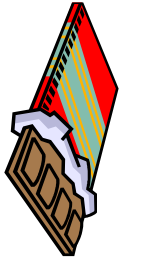


8 oz semisweet chocolate
1 cup (2 sticks) butter
1 cup sugar
2 teaspoons vanilla extract

3 eggs, beaten
1 1/2 cups ground almonds
1 cup chopped walnuts



- 1 Preheat the oven to 325°F. Melt the chocolate and butter gently over low heat in a heavy-bottomed saucepan.
- 2 Add the sugar and vanilla to the pan off the heat, and let it cool a little.
- 3 Beat the eggs into the pan with the ground almonds and walnut pieces. Turn into a 9-inch square baking pan or, most sensibly, use a foil one.
- 4 Bake for 25–30 minutes, by which time the top will have set but the mixture will still be gooey. Once cooler, cut carefully, four down, four across, into 16 squidgy-bellied squares.



Makes 16 squares



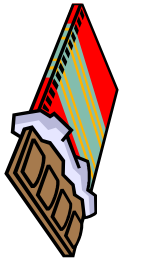
Chocolate Sauce



3 oz dark chocolate, 70% cocoa solids
1/2 cup heavy cream
2 teaspoons instant espresso powder dissolved in 2 tablespoons water
1 tablespoon golden syrup



- 1 Break up the chocolate and put into a heavy-based saucepan.
- 2 Add the remaining ingredients, then place the pan over a gentle heat and let everything melt together.
- 3 Once everything has melted, stir well, take off the heat, and pour into a jug to serve.



Makes enough to drizzle over 16 brownie squares

