



# Fudgy Nutella Brownies

*Yields 3 Eggless recipes*

There's no such thing as too chocolatey, right!!  
Rich fudgy nutella brownies - perfect for every occasion!



*tf*

<b>Portions</b>	<b>Level</b>	<b>Costing</b>
3	Basic	Rs 420*



# Brownie Batter

## Ingredients and Equipments

INGREDIENTS	QUANTITY
VAN HOUTEN DARK COUVERTURE 54.5%	90 G
SALTED BUTTER	95 G
CONDENSED MILK	100 G
FAB VANILLA ESSENCE	1/4 TSP
NATURAL COCOA POWDER	12 G
ALL PURPOSE FLOUR	75 G
BAKING POWDER	1/4 + 1/8 TSP
WATER	62 G
COFFEE POWDER	1/4 + 1/8 TSP
CASTOR SUGAR	10 G

Equipment Used	Oven Temperatures
BOWLS	OTG
SPATULA	180C LOWER ROD ONLY
CLING WRAP	DECK OVEN
LARGE SIEVE	140C UPPER ROD 180C LOWER ROD
MICROWAVE	UNOX
4 INCH ROUND RINGS	150C, FAN SPEED - 1, HUMIDITY - 0
BAKING TRAY	



# Brownie Batter

## *Method*

1. Preheat the oven at 180°C (OTG mode: upper rod + lower rod + fan). Line and grease three 4 inch round rings with cling wrap, thrice.
2. In a bowl, melt chocolate and butter together. Now add in condensed milk, followed by sugar and mix.
3. Now sift in flour, cocoa powder and baking powder in the above mixture. Mix everything well, make sure there are no lumps.
4. In a small bowl, mix water and coffee powder together and warm it in the microwave for 30 seconds. Now add this to the batter, followed by vanilla essence. Mix well to form a smooth batter.
5. Now divide the batter equally between the three lined rings and bake at 180°C (OTG Mode: lower rod only) for about 30 minutes.

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**Making Cost - Rs 145\***

**Chef's note:** When you insert a toothpick, it should come out with a few moist crumbs as it's a fudgy brownie.



# Fudgy Nutella Brownies Assembly

## Ingredients and Equipments

INGREDIENTS	QUANTITY
NUTELLA	100 G
DRIED CRANBERRY	AS REQUIRED
PISTACHIOS (ROUGHLY CHOPPED)	AS REQUIRED
ALMONDS (CHOPPED)	AS REQUIRED
HAZELNUTS (CUT IN HALF)	AS REQUIRED

### Equipment Used

PIPING BAG

SMALL ROUND NOZZLE

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# Fudgy Nutella Brownies Assembly

## *Method*

1. Once the brownies cool down, demould them.
2. Now pipe nutella over the brownies in a spiral using a small round nozzle.
3. Finish off with placing a layer of dry fruits on the edges.

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**Making Cost - Rs 275\***