



Vegetarian



Medium



30-45 minutes

Chocolate & Pecan Olive Oil Brownies

SERVES: 9

PREPARATION TIME: 20

COOKING TIME: 25

Ingredients

- 100ml Filippo Berio Mild & Light in Colour Olive Oil
- 150g Dark Chocolate
- 150g Plain Flour
- 2 Large Eggs
- 120g Caster Sugar
- 1 tsp Vanilla Extract
- 1 tsp Baking Powder
- 2 tbsp Milk (of your choice)
- 40g Pecans

Method

1. Pre-heat the oven up to 180°C fan/190°C conventional

2. Put your saucepan on your scales and weigh out the olive oil and break in the dark chocolate
3. Warm the olive oil and chocolate over a low heat, stirring with the wooden spoon
4. Remove from the heat when the chocolate is almost completely melted: it will continue to melt completely and then leave it to cool
5. Chop up the milk chocolate and pecans into large chunks and leave for later
6. Prep your baking tin by lining with baking paper or parchment and lightly oil the paper
7. Weigh out the flour, caster sugar, baking powder, vanilla extract and milk into a large bowl and mix together until fully incorporated
8. Pour in the chocolate and oil mixture and stir well
9. Add the chopped milk chocolate and pecans and swirl through the mixture, then pour into the prepared tin
10. Cook on the middle shelf for 23-25 minutes
11. Once cooked, leave to cool almost fully in the tin, then lift out and cut into nine large squares (or smaller pieces if you prefer)