



# Chocolate Fudge Brownie

By [Astbury Manor](#) Head Chef- Emilio

## Ingredients:

1kg unsalted butter

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16 eggs

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Vanilla essence

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1kg dark chocolate

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1kg plain flour

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300g white chocolate

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600g caster sugar

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## Method:

1. In a large saucepan gently melt the butter.
2. In a separate large bowl whisk the eggs and sugars until smooth.
3. Gently melt the chocolates with the butter and take off the heat once fully incorporated.
4. Gently whisk in the egg and sugar mixture to the melted butter and chocolate.
5. Whisk in the vanilla until smooth.
6. Gradually fold in the flour until a smooth mixture forms.
7. Pour the mixture evenly into lined baking dishes roughly 12cm by 18cm in length, and roughly 3cm in depth.
8. Bake on 180°C for 10-12 minutes and then a further 10 minutes on a 160°C.
9. Cool for 1 hr before taking out of baking dish and cutting.