



# HAIGH'S CHOCOLATE GLUTEN FREE HAZELNUT FUDGE BROWNIES

Recipe by Haigh's Chocolates

**SERVES 12**

## INGREDIENTS

- 150g Haigh's Dark Chocolate Pastilles, chopped
- 200g unsalted butter (Fox Creek recommend B.-d. Farm Paris Creek biodynamic organic fresh unsalted butter)
- 3 extra large eggs, beaten
- 2 cups (440g) brown sugar
- 1 cup (100g) hazelnut meal
- 1/3 cup (35g) cocoa, sifted
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup (125ml) orange juice
- 1 teaspoon orange zest



## METHOD

1. Preheat oven to 180°C (160°C fan-forced). Lightly grease a 21cm square baking pan and line with baking paper.
2. Place the dark chocolate and butter together in a medium saucepan over a very low heat, stirring until melted and smooth. Remove from heat and allow to cool for 10 minutes.
3. Place the eggs and sugar together in the bowl of an electric mixer and beat for 5 minutes or until light and fluffy. Slowly add the cooled chocolate mixture, beating until combined. Add the hazelnut meal, 1/4 cup cocoa, baking powder and salt, folding gently until combined.
4. Pour mixture into the prepared baking pan and bake in preheated oven for 50 minutes. Remove from oven and allow to cool completely in tin for at least 4 hours, but preferably overnight, so the brownie sets.
5. Cut into 12 pieces. Serve brownies dusted with remaining cocoa, orange syrup and for a dessert option top with vanilla ice cream.



## WINE MATCH: FOX CREEK VIXEN

A powerful wine that is rich and soft in texture with a silky palate that oozes raspberries and black cherries at the front, and a rocky road mid palate, completed with a balanced explosion of spicy vanillin oak, ginger bread and roasted almonds. The finish is refreshingly clean with crisp acid and a firm, tacky tannin length.



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