



Jacques Torres Flourless Brownies with Espresso Ristretto-Cinnamon Chantilly

Chef Jacques Torres

Brownie Ingredients-

130	grams unsalted butter, room temperature
100	grams sugar
55	grams egg yolks (3 egg yolks)
5	grams pure vanilla extract
340	grams 60% chocolate, melted at 38°C/100°F
90	grams egg whites (whites of 3 eggs)
105	grams sugar
12	grams Dutch process cocoa powder
40	grams corn starch
2	grams salt

Brownie Method-

Preheat the oven to 350 degrees. Butter and line a 9X13 -inch dish with parchment paper, or lightly spray it with non-stick vegetable spray.

1. In a separate bowl combine and sift the cocoa powder, corn starch and salt. Set aside.
2. Place the chocolate in the top half of a double boiler and stir occasionally until completely melted. Set aside.
3. Make a meringue by whipping the egg whites and sugar until stiff and glossy. Set aside.
4. In the bowl of a stand mixer fitted with the paddle, beat the butter on medium speed for about three minutes, until creamy. Add the sugar and continue beating for about four minutes, or until light and fluffy. Add the egg yolks one at a time, beating well after each addition until incorporated. Add the melted chocolate and vanilla beat just until incorporated.
5. Add the dry ingredients to the egg yolk-chocolate mixture to combine.
6. Fold in the meringue until there are no white streaks.
7. Pour the mixture into the prepared baking dish and spread with a spatula.
8. Bake for 18 minutes at 350°F
9. Let cool and cut into squares.

Espresso Ristretto-Cinnamon Chantilly

Ingredients-

- 1 cup heavy cream
- 1 tbsp sugar
- 2 espresso ristretto (short espresso)
- pinch of cinnamon
- dusting of Cocoa powder

Espresso Ristretto-Cinnamon Chantilly

Method-

In a stand mixer with a whip attachment, whip heavy cream and sugar on high speed just until stiff. Be sure not to over whip. Mix in the espresso and cinnamon.

Assembly-

Place a piece of brownie on a serving plate, top with a dollop of chantilly and dust with cocoa powder.

Enjoy!

This recipe is flourless, nut-free, contains no baking soda or baking powder. Gentle on your stomach.