

MOLE, ANCIENT PEPPERS & VANILLA CHOCOLATE BROWNIE



SHOPPING LIST:

6	Eggs (separated)
12 oz	Semi-Sweet Chocolate
14oz (2 cups)	Sugar
8 oz (2 sticks soft)	Butter
5 oz (1 cup)	A/P flour (sifted)
1 Tbsp	Vanilla Extract

TERRA SPICE INGREDIENTS:

30 g (4 Tbsp + 1 tsp)	Terra Spice Mole, Ancient Peppers & Vanilla®
10 g (1 ½ TBS)	Terra Spice Ancho Chile, Ground
2 tsp	Terra Spice Molasses Powder
Optional:	
2 oz	Terra Spice Coco Nibs

ADDITIONAL TIPS & INFORMATION

This a classic brownie recipe using Central American spices. Mole, Ancient Pepper & Vanilla is a perfectly unusual spice blend for any chocolate dessert! This classic brownie not only follows a specific cuisine profile, it can also be a grand finale of something simple with a twist of mild heat for a sweet dessert!

A typical reminder when using Terra Spice Marketplace recipes, the amount of spices is a starting point. Adding the blend Mole, Ancient Pepper & Vanilla to dessert depends on the taste and aroma of the finished product. Deciding on a discrete or pronounced flavor with mild heat is increased or decreased "to taste" before baking. Additionally, this versatile blend can also be used on chicken, pork, fish or vegetables.

MOLE, ANCIENT PEPPERS & VANILLA CHOCOLATE BROWNIE PROCEDURES



Turn oven on to 375 degrees.

Chop the chocolate into small size pieces or use chocolate chips. Place in a heat proof bowl. Add the Mole, Ancient Peppers & Vanilla spice blend and ground Ancho to the chocolate. Melt over a double boiler.

While melting chocolate, do not let the water boil. This is too hot for chocolate.

Bring 3 cups of water to a boil, place the bowl of chocolate and spice blend over the water and turn the flame off. Typically, the heat stored in the water is enough to melt the chocolate slowly.

Leaving the spices in the warm chocolate is beneficial. Stir it occasionally. If the chocolate begins to thicken, you may rewarm the water.



Using butter, grease an 8 inch springform pan and then coat with flour making sure to shake out the excess flour.

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Whip the egg whites into soft peaks and add half of the sugar gradually. Then continue to whip the egg whites until stiff peaks form, and then place the stiff egg whites aside in a container.

Whipping the egg whites first in a clean bowl, allows using the same bowl for creaming the butter and sugar without using a second bowl and avoiding possible grease remains after cleaning to hinder whipping the egg whites.



Cream the butter, the molasses powder and the remaining sugar.

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Add the egg yolks, vanilla extract, and the cocoa nibs. Make sure the mixture is fluffy.

Add the sifted flour. Keep the mixing to a minimum.



Fold 1/3 of the whipped egg whites with the chocolate. Gently combine the rest of the whites to the dough, and finally mix everything together folding by hand. Try to keep the mixture fluffy.

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Pour the mixture in to the buttered and floured mold, then smooth the top.



You can also use a baking sheet pan 12 X 9 if you want to cut them into different shapes

Bake at 375 degrees for one 1 hour. (30 to 40 minutes for the sheet pan version).

When the top starts to crack, the brownies are likely done or very close to done.

Cool on a cooling rack. Unmold when cold.

You can play with the brownie's texture by shortening the cooking time. if you prefer the cake to be "gooier"



Cooked for 1 hour



Cooked for 45 Minutes

Garnishes:

You can serve with coconut ice cream or vanilla ice cream.

Whipped cream with vanilla or crème fraiche

Fruit coulis such as strawberry coulis or watermelon tequila coulis.