



Orange-Infused Chocolate Brownies

Difficulty: Easy

Servings: 8 - 10 pieces

Preparation Time: 30 mins

Cooking Time: 45 - 60 mins

Ingredients

40g Cocoa Powder

50g Milk Chocolate Coins

50g White Chocolate Coins

90g Plain Flour

180g Dark Chocolate Coins

190g Butter

220g White Sugar

270g Light Brown Fine Sugar

300ml Water

3 Oranges

3 Eggs

2 Pinches Sea Salt Flakes

For Dusting Snow Powder

Methods

1. Boil water and white sugar in a pot. Stir well to dissolve sugar. Slice 1 orange and soak sliced orange slices in sugar syrup for 1 hour.



2. Half 2 oranges. Attach the Juicer Attachment to your Kitchen Machine and juice oranges on Speed 3.





3. Slow boil a pot of water and place a medium-sized stainless steel bowl over. Add dark chocolate coins and butter. Stir continuously to melt until they are well-combined. Remove bowl from heat after.



4. Preheat your Oven to 160°C using **4D Hot Air mode**. Line a 6-inch square baking tin with baking paper.



5. Attach Balloon Whisk to your Kitchen Machine. Whisk eggs and light brown fine sugar at Speed 5 for 5 to 6 minutes, until pale and creamy. Add melted chocolate and orange juice. Continue mixing for 30 seconds.





6. Sieve flour and cocoa powder together in another bowl. Add sieved mixture into the mixing bowl and fold the mixture in a figure of 8 using a spatula.



7. Add white chocolate coins, milk chocolate coins and sea salt flakes. Fold the mixture.





8. Pour mixture into the baking tin and bake for 45 minutes.



9. Dust with snow powder and garnish with candied orange slices. Serve and enjoy.



