



## Hazelnut Fudgie Brownies

The flavor here is doubly delicious, with crunchy hazelnuts and dark chocolate frosting. We definitely suggest you use 66 or 70% chocolate so as not to add sugar to the recipe to this sweet brownie bite.

### Ingredients:

165g of Nutella  
100g of butter  
2 eggs  
90g of brown sugar  
90g of flour  
A pinch of salt

50g of Farm Fresh Nuts Raw Blanched Filberts  
300g of dark chocolate

### Recipe:

Melt the butter. Add the sugar and the spread.

Incorporate the eggs, beating well, then the flour and salt.

Finish by adding the chopped hazelnuts.

Pour the dough into your molds (fill them only 2/3 full), then bake in the oven preheated to 180 ° C for 15 minutes.

Let cool before unmolding.

Then gently melt the dark chocolate without exceeding 35 ° C. Dip the brownies in the chocolate, shake them to remove the excess chocolate, then place them on a sheet of baking paper, decorate if you wish with pieces of hazelnuts and let crystallize. Once the chocolate has hardened, you can enjoy yourself ;-)