

# Brown Butter Ferrero Rocher Brownies

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Original recipe and notes at [www.devamadeo.com](http://www.devamadeo.com)



## Details:

Yield: an 8" x 8" pan

Total time: 1 hour, including cooling down the butter and baking time

Active time: 15 minutes for making the brown butter, 15 minutes for making the batter

Baking time: 15 - 20 minutes

Equipment: 8" x 8" cake pan, hand whisk, parchment paper (optional)

## My Prep:

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## Ingredients:

- Organic butter – 1  $\frac{1}{2}$  stick (12 TBSP), 170g
- Organic eggs – 3
- Natural granulated sugar – 1  $\frac{1}{3}$  cup, 279g
- Vegetable oil - 1 TBSP, 14g
- Vanilla extract – 1 Tsp, 4g
- Fine sea salt –  $\frac{1}{4}$  Tsp, 1.5g
- Dutch processed cocoa powder –  $\frac{3}{4}$  cup, 80g
- Unbleached all-purpose flour –  $\frac{3}{4}$  cup, 107g
- Semi-sweet chunks (may use semi-sweet chocolate chips) – about 1 cup, 100g

## Steps:

Preheat oven to 350°. Grease an 8 x 8-inch metal baking pan or cut two pieces of parchment paper to fit the bottom of the pan and leave the sides hanging so you can pull up the brownies.

For making the brown butter, place the 12 tablespoons of butter in a small saucepan and start melting on medium to medium high heat. As soon as most of the butter has melted, start swirling the saucepan constantly. You can pause but no more than 30 seconds. Keep an eye as soon as most of the foam disappears. When butter smells nutty and turns deep in color, remove it from the heat. Process should take about 15 minutes. Let it cool down completely.

- Chocolate hazelnut spread – about  $\frac{3}{4}$  cup, 220g
- Ferrero Rochers - about 16 pieces

My recipe highlights:

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Extra notes:

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With a hand whisk, mix the 3 eggs with the  $1 \frac{1}{2}$  cup/279g of sugar thoroughly until you have a foamy pale yellow mixture, about 3 to 4 minutes. You can use an electric hand mixer in high speed as well.

Add the brown butter in a stream while still mixing the egg-sugar mixture. Add the tablespoon/14g of oil, the teaspoon/4g of vanilla and the  $\frac{1}{4}$  teaspoon/1.5g of salt.

Add the  $\frac{3}{4}$  cup/80g of cocoa powder and mix, still with the hand whisk. Switch to a wooden spoon and add the  $\frac{3}{4}$  cup/107g of flour. Mix gently with a folding motion. Add the cup of chocolate chunks or chips and fold as well.

Scrape batter over prepared pan. Spread it, making sure it's touching all the walls of the pan.

Place big dollops of Nutella in different spots, about 8. With a chopstick or large toothpick, swirl it until well spread, making sure it doesn't mix with the batter and that you don't cover the entire surface.

Arrange the Ferrero Rochers, leaving about 1" of space between each. Visualize them already cut, the idea is that each square has  $1 \frac{1}{2}$  Ferrero.

Bake for 15 to 20 minutes, until edges seem dry and set. Insert a toothpick through the center to make sure the batter looks gooey but set and crumbly. Remember that the toothpick won't come out clean because of the Nutella and melted chocolate. You just want to see how the crumb is looking.

If possible, place them in the fridge for about 20 minutes after they have been a minute or two out of the oven. Let them cool down completely.

Cut and serve!

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