



CHEF TOM HARDER'S BROWNIE RECIPE

YIELD: 12 BROWNIES

INGREDIENTS

77g unsweetened chocolate
128g 70% dark chocolate
261g butter, unsalted
212g large eggs (about 4)
671g granulated sugar
250g water
100g white miso paste
3g Kosher salt
9g vanilla extract
170g bread flour
47g Dutch-process cocoa powder
200g 36% milk chocolate chunks or chips
3.5g Maldon sea salt

EQUIPMENT

Scale
Stand mixer
3 qt saucepan
Spatula
9"x13" baking pan
Parchment paper
Candy thermometer

PREPARATION

Preheat oven to 350°. Butter a 9"x13" baking pan and line with parchment paper.

Melt unsweetened chocolate, dark chocolate and butter together in a heat proof bowl over a bain marie (double boiler). Sift together bread flour and cocoa powder, set aside.

Make the sugar syrup: bring the sugar and water to a boil, meanwhile add whole eggs to stand mixer with whisk attachment. When the sugar/water mixture reaches 235°, start whisking eggs on high speed.

When sugar/water mixture hits 248°, slowly drizzle it into the whipping eggs while the mixer is still on. Once all the sugar is incorporated keep whisking for 15 minutes. This is a whole egg swiss meringue.

Add melted chocolate and butter to eggs turning down to low speed, scrape the sides of the mixer with spatula occasionally to fully incorporate mixture. Add miso, kosher salt and vanilla. Add bread flour and cocoa powder in 3 stages incorporating slowly, again scrape down the sides of the mixture to fully incorporate.

Pour one third of the batter into prepared baking pan. Sprinkle milk chocolate chips evenly over the batter. Add remaining batter. Sprinkle with Maldon sea salt.

Cook in 350° oven for about 50 minutes, check doneness with a tooth pick or skewer in the middle, should come out somewhat clean, chunks of brownie stuck are ok but if batter is still gooey, continue cooking.

Rest for 2 hours at room temperature before cutting.