



WINE AND OLIVE ESTATE

Olive Oil and Sea Salt Truffle Brownies

Recipe 91/98

What you will need:

- 1/3 cup boiling water
- 1/4 cup dark cocoa powder
- 1/3 cup + 2 tablespoons **Morgenster Extra Virgin olive oil**
- 2 ounce high-quality dark chocolate, chopped
- 1 large egg
- 2 large egg yolks
- 1 teaspoon vanilla extract
- 1 1/2 cups sugar
- 1 cup all-purpose flour
- 1/4 teaspoon salt
- 10 LINDOR dark chocolate caramel sea salt truffles, coarsely chopped
- 1 teaspoon flaked sea salt

How to prepare:

Preheat the oven to 350 degrees F. Spray an 8x8 inch pan liberally with non-stick spray.

In a large bowl, whisk the boiling water and cocoa powder until combined. Whisk in the chopped chocolate until melted, then whisk in the olive oil. Whisk in the egg, yolks and vanilla extract until combined. Whisk in the sugar until combined. Use a rubber spatula to fold in the flour and 1/4 teaspoon salt, stirring until the flour is just mixed in. Stir in the chopped truffles.

Bake the brownies for 32 to 38 minutes, or until the middle is set. Sprinkle the top with the flaked sea salt. Let the brownies cool completely before cutting - in fact, I really like putting them in the fridge. If you cut them while they are still warm or even at room temperature.

