

Viking DNA Beer Chilli Brownies

Ingredients

For the brownies:

- 112 ml Viking DNA beer (stout, porter or dark beer)
- 340g dark chocolate
- 220g slightly salted butter
- 335g sugar
- 3 large free range eggs at room temperature
- 1 teaspoon vanilla paste or essence
- 105g plain flour

For the topping:

- 110g dark chocolate
- 30g slightly salted butter
- 25g icing sugar
- 1 tsp chilli flakes

Method

- Preheat oven to 180 degrees C
- Line a brownie tin with baking parchment
- Put the beer into a pan and reduce by half over a medium heat. Pour into a jug and leave to cool.
- In a bowl, over a pan of simmering water, melt the butter and chocolate. Remove from heat and leave to cool.
- In a separate bowl whisk together the eggs, vanilla and sugar.
- Add the melted chocolate/butter into the egg/sugar mixture and whisk lightly
- Add the reduced beer to the chocolate mix
- Gently combine the flour with the chocolate mix. Be careful not too over-mix.
- Pour into the prepared pan and cook for 35 – 40 minutes or until the brownies lift away from the pan edge, but the centre is still soft.
- Remove from the oven and leave to cool for at least an hour.
- Meanwhile prepare the topping.
 - Melt 110g of dark chocolate with the butter
 - Once completely melted, stir in the icing sugar
 - Finally, stir in the crushed chillies
- When the brownies are completely cool spread with the topping and allow the topping to set.
- Cut into squares and store in the fridge for a longer shelf life.

