



Hazelnut Chocolate Brownies

with Balsamic Strawberries & Cream

Grab your Meal Kit
with this symbol



Roasted Hazelnuts



Chocolate Brownie
Mix



Strawberries



Light Thickened
Cream



Hands-on: **15 mins**
Ready in: **35 mins**

Dish up a decadent dessert with two famous duos: chocolate and hazelnut, plus strawberries and cream. Our foolproof brownie mix is rich and indulgent, and with a few extra-special touches it makes a totally loveable dessert.

Pantry items

Butter, Eggs, Sugar, Balsamic Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit a wash.

You will need

20cm square baking tin lined with baking paper

Ingredients

	8-10 People
butter*	150g
roasted hazelnuts	1 packet
eggs*	3
chocolate brownie mix	1 packet (350g)
strawberries	1 punnet
sugar*	1 tbs
balsamic vinegar*	1 tsp
light thickened cream	1 packet (150ml)

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1550kJ (371Cal)	1240kJ (297Cal)
Protein (g)	5.5g	4.4g
Fat, total (g)	22.4g	18.0g
- saturated (g)	12.6g	10.1g
Carbohydrate (g)	36.2g	29.0g
- sugars (g)	30.9g	24.7g
Sodium (mg)	157mg	126mg

The quantities provided above are averages only.

*Nutritional information is based on 9 servings

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit hellofresh.com.au/contact

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Get prepped

Preheat the oven to **180°C/160°C fan-forced**. Line a 20cm square baking tin with baking paper. Melt the **butter** in the microwave or in a saucepan. Roughly chop the **roasted hazelnuts**.

TIP: Brownies are best if you bake them the day before serving. If you prefer a fudgy texture, refrigerate overnight before serving, or keep them at room temperature if you like them cakey!



Bake the brownies

Bake the brownies until just firm to the touch but still a little soft in the middle, **25-28 minutes**. Allow to cool completely in the baking tin. While the brownies are baking, roughly chop the **strawberries**. In a medium bowl, combine the **strawberries, sugar** and **balsamic vinegar** and set aside.

TIP: To check if the brownies are done, stick a toothpick or skewer in the centre. It should come out with crumbs clinging. If you like your brownie more cakey and less fudgy, bake for an extra 5 minutes.

TIP: The brownies will firm up more once they've cooled.



Combine the ingredients

Crack the **eggs** into a large mixing bowl. Add the **brownie mix**, melted **butter** and a pinch of **salt**. Stir until well combined. Pour the **brownie mixture** into the prepared baking tin and spread with the back of a spoon. Sprinkle with the **roasted hazelnuts**.



Serve up

When the brownies have cooled, slice into 9 squares. Serve the brownies topped with the **light thickened cream** and the balsamic strawberries.

TIP: Store any leftover brownies and strawberries in separate airtight containers!

Enjoy!