



# 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 and veggies a wash.

## You will need

20cm square baking tin lined with baking paper

## Ingredients

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

\*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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## 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!

2



## 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. Transfer the **brownie mixture** into the prepared baking tin and spread with the back of the spoon. Sprinkle with the **roasted hazelnuts**.

3



## 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 brownies more cakey and less fudgy, bake for an extra 5 minutes.

4



## 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!