



MasterChef
AUSTRALIA

Official MasterChef Recipe 

Chocolate Gluttony with Spun Sugar

Ingredients

250g melted butter
2 1/3 cups caster sugar
90g good quality (Dutch) cocoa powder
1 cup plain flour, sifted
1/2 tsp baking powder, sifted
5 eggs
1 cup roasted salted peanuts, chopped
1 cup chopped dark chocolate

600g caster sugar
300ml water

150ml water
2 tbs caster sugar
200g 70% dark chocolate, chopped

Tempered white chocolate scattered with freeze dried raspberries
Whipped sweetened cream with vanilla
Candied rose petals
Raspberry puree
Fresh raspberries
Freeze dried raspberries
Small meringues
Vanilla, raspberry and chocolate ice creams



Method officially tested

Step 1: Preheat oven to 165°C. Line 2 x 20cm square baking tins or one larger slice tin with baking paper.

Step 2: Add butter and sugar to an electric mixer and mix on medium speed, sprinkle in cocoa powder and mix until combined and has a gooey consistency. Add eggs one at a time, allowing each one to mix through before adding the next. Rain in flour and baking powder with electric mixer on low speed, beating until well combined. Stir through peanuts and chocolate until combined.

Step 3: Pour equal amounts into the tins and smooth over the surface with a palette knife. Bake for about 40 minutes until firm at the edges but still a little soft in the middle. Leave to cool for at least 30 minutes before slicing. Alternatively you can make this ahead of time and store in the fridge.

Step 4: To make the spun sugar nests, you will need to make the caramel in 2 batches. Place 1/2 of the sugar into a small saucepan with 1/2 of the water to dissolve sugar. Turn on heat to medium and have a small bowl of clean water with a pastry brush in it ready to brush down the sides to avoid crystallization.

Step 5: When the mixture turns golden, or reaches hard crack stage (about 150°C) place the bottom of the pan into a large metal bowl of iced water to remove the heat from the bottom of the pan and stop the cooking of the caramel.

Step 6: Set up a line of 2 or 3 rods over a long sheet of baking paper to flick the caramel over, e.g. some chopsticks suspended horizontally in cutlery holders about 10 cm off the bench surface or some clean dowelling. Using a fork, or a whisk that has had the ends snipped off, dip and swirl into the caramel and then flick it back and forth quite quickly over the rods so that it forms thin lines of toffee between the rods. Repeat this until you have enough toffee to make a nest. Very carefully, gather the toffee into bundles. Repeat this process to make enough serves for 8.

Step 7: For the chocolate sauce, place sugar and water in a small saucepan over medium heat and cook until the sugar dissolves. Add chocolate, leave for about 10-20 seconds and then stir until chocolate melts. Pour into a bowl and reserve until ready to use. This sauce keeps in the fridge for up to a week; just reheat gently

in the microwave before use.

Step 8: To serve, place some whipped cream into a large glass serving bowl, making a well in the centre. Place a rectangle of brownie in the centre. Place a scoop of vanilla ice cream, chocolate ice cream, raspberry ice cream, raspberry puree, fresh raspberries, some freeze dried raspberries and some chocolate sauce. Garnish with candied rose petals, meringues and some long shards of tempered chocolate topped with a spun sugar nest.

Serves 8

***Please note, 1 serving bowl is enough to serve 2, you can make 8 individual serves if desired.**