



Brownies with cream cheese and cherry sauce

Ingredients (four servings):

- 7.05 oz (200g) dark chocolate
- 7.05 oz (200g) butter
- 4 eggs (protein & yolk separated)
- 7.05 oz (200g) brown sugar
- 3 tbs cocoa
- 5.29 oz (150g) flour
- Pinch of salt

Topping:

- Jam, e.g. with cherry or raspberry
- 10.58 oz (300g) cream cheese yoghurt
- We recommend 2 kegs Almonta Fruit Blueberry & Raspberry.

Preparation:

- Dissolve the chocolate in a water bath.
- Add butter and mix.
- Separate the eggs and grind yolks with sugar. Add the mixture to the chocolate-and-butter-mix.
- Then add cocoa.
- Gradually add the sifted flour and mix.
- Whip protein with a pinch of salt to stiff and add it also to the chocolate mass. Pour it into a mold and prepare the baking sheet with baking paper.
- Bake the cake for about 25 minutes at 180 degrees Celsius.
- After baking, cut the cake into pieces.
- To serve, spread a spoonful of cream cheese and jam on each piece.