



Brookies Dubai chocolate

 1 cake

 Preparation time: 20 minutes
Baking time: 40 minutes

Ingredients

Ingredients for brownie:

- 90g butter
- 100g brown sugar
- 50g dark chocolate 66%
- 83g eggs
- 1g salt
- 21g wheat flour
- 6g cacao powder

Ingredients for Dubai filling:

- 75g kataifi dough
- 75g pistachio paste

Ingredients for cookies:

- 134g butter
- 125g brown sugar
- 40g sugar
- 1 egg
- 190g wheat flour
- 3g baking soda
- 2g baking powder
- 1g salt
- 120g chocolate chips

REALIZATION

1. Melt the butter and dark chocolate together in a heatproof bowl over a double boiler (or microwave in 15-second bursts, stirring in between).
2. Separately mix eggs with sugar.
3. Add mixed eggs to the first preparation and whisk until smooth and glossy.
4. Sift together wheat flour and cocoa powder, then fold it gently into the mixture until just combined.
5. Set aside or refrigerate briefly while preparing the other layers (or pour into a baking pan if baking separately).
6. Preheat oven to 170°C (320°F).
7. Loosen the kataifi dough by gently pulling it apart into short strands.
8. Mix the kataifi with the pistachio paste until well coated and evenly combined. Set aside.
9. Apart in a mixing bowl, melt butter, add brown sugar, and white sugar.
10. Add the egg and cream, beat until smooth.
11. In another bowl, whisk together dry ingredients: flour, baking soda, baking powder, and salt.
12. Gradually add dry mixture to the wet ingredients. Mix just until combined.
13. Fold in the chocolate chips evenly.
14. Preheat oven to 170°C (340°F).
15. Spread the mixture evenly into a thin layer on a row brownie.
16. Spread the dough of the cookies evenly on the bottom of Dubai filing.
17. Bake for 25–30 minutes, until the cookie top is golden and set, and the edges are firm.
18. Let it cool completely before slicing to help layers hold their shape.
19. Enjoy!