

Yuzu Dark Chocolate Brownie, 5 Spice Caramel Sauce, Sesame Brittle + Lemon Crumble

Serves 10 (3 x 1 ½ inch brownies)

INGREDIENTS

Yuzu Brownie:

8oz dark chocolate chips
½ cup butter
2 Tbsp yuzu extract
3 large eggs
1 cup granulated sugar
1/3 cup brown sugar
¼ cup vegetable oil
¼ teaspoon kosher salt
1 cup all-purpose flour

5 Spice Caramel Sauce:

1 cup sugar
¼ cup water
¼ cup butter
½ cup 35% cream
½ tsp 5 spice
¼ tsp salt

Lemon Crumble:

2 Tbsp unsalted butter
½ cup all purpose flour
¼ cup sugar
Zest of 1/2 a lemon
Pinch of Kosher salt

Sesame Brittle (serves 16):

3 Tbsp Sesame Seeds
3 Tbsp Black Sesame Seeds
½ cup sugar
2 Tbsp water
1 Tbsp brown rice syrup
2 Tbsp unsalted butter
1/4 tsp sea salt
1/4 tsp baking soda

METHOD

For the Brownies:

Preheat oven to 350°F and line a 9x9 pan with parchment paper and lightly greased with vegetable oil.

Combine the chocolate and the butter into a heatproof bowl and set it over a pan with simmering water. This is called a double boiler. Once the chocolate and the butter are melted, mix until emulsified. Add the yuzu extract and stir to combine. Set aside.

In a large mixing bowl, whisk together the eggs and sugars until light and fluffy. Add the oil and salt, then whisk in the melted chocolate mixture until combined. Gently fold in the flour until no more flour is visible.

Transfer the brownie batter into the 9x9 prepared pan and bake the brownies for about 30 minutes or until a toothpick inserted 2 inches from the edge comes out mostly clean.

Remove the brownie from the oven and let it cool for about 10-15 minutes before removing from the pan.

For the Caramel:

Add the sugar and cover with water to a heavy bottom saucepan over high heat. Allow to boil untouched (you can swirl the pan a few times to evenly distribute caramel but stirring will cause crystallization) until the caramel reaches a deep amber, almost reddish colour, and hits 350 F on a candy thermometer. As soon as the caramel hits 350 F add the butter, stirring continuously until all the butter has melted. Remove from heat. Slowly whisk in the cream until well combined and stir in the 5 spice and salt.

For the Lemon Crumble:

Preheat oven to 350 degrees. Line a baking tray with parchment paper.

Place all ingredients into a food processor and blitz until mixture has just come together. Spread mixture thinly onto tray and bake until golden, about 12-15 minutes, stirring halfway through.

Remove from oven and set aside to cool completely.

For the Sesame Brittle:

In a small pan, toast sesame seeds until they smell nutty and turn lightly golden.

In a deep saucepan over medium heat, combine sugar, water, brown rice syrup, butter and sea salt. Bring mixture to 260 degrees Fahrenheit, stirring frequently. Mix in sesame seeds. Increase heat to medium-high and bring to 300 degrees without stirring.

Remove from heat and carefully stir in the baking soda. Immediately pour brittle onto prepared baking sheet. Cover with a sheet of parchment paper and using a rolling pin, roll the mixture flat and as thin as possible.