**A TRUE CHOCOLATE LOVERS DESSERT  
Chocolate 3 Ways**

This is a true chocolate lover’s dream. Chocolate 3-ways and there is enough here to feed a good sized dinner party and have extras for breakfast the next day (we won’t tell). You do need two pieces of special equipment; a spring form pan, and a kitchen scale. Baking needs to be more precise so a scale is the way to go.

There are 3 stages to this, and you can easily eliminate 1 or 2. Just make the browning and serve with ice cream, or eliminate the ganache or the glaze. It still makes a delicious dessert. You can also spice things up by adding ¼ tsp of cayenne pepper to the browning and ¼ tsp cinnamon to the ganache.

**Here is what you need.**

3.5 oz (100g) butter  
6.25 oz (175g) sugar  
2.75 oz (75g) brown sugar  
4.5 oz (125g) dark chocolate  
1 tbsp light corn syrup  
2 large eggs  
1 tsp vanilla paste (or extract)   
3.5 oz (100g) all purpose flour  
½ tsp baking powder  
2 tbsp cocoa powder

**Method**

**Chocolate Brownie**

Pre-heat oven to 350.   
Grease and line a 20cm (8 inch) spring form cake tin.  
Place the butter, white sugar, brown sugar, chocolate and golden syrup in a steel bowl and melt gently over simmering water until it is smooth and lump-free.  
Remove from the heat.  
Break the eggs into a clean bowl and whisk until light and frothy.   
Add the eggs, vanilla, flour, baking powder and cocoa powder to the chocolate mixture and mix thoroughly.  
Pour the mixture into the greased and lined cake tin and place in the middle oven.   
Bake for 25-30 mins.  
Remove and allow to cool for 20-30 mins before topping with the ganache.  
Remove the side of the spring form pan and use a very sharp knife to trim the brownie so the top is flat. You need this for the topping to be smooth and level.  
Put the side of the pan back in place.

**Ganache**

8 oz (225g) dark chocolate  
1 Cup (250 ml) whipping cream  
1 Tsp Vanilla Paste (or extract)

Chop the chocolate to small pieces and put in heat proof bowl   
Heat the cream over medium heat until it just starts to simmer  
Pour scalded cream over the chocolate, add the vanilla and let sit for 3 seconds  
Use a whisk, start to slowly stir the mixture in the centre  
When the chocolate starts to melt, continue to whisk and slowly move out toward the side of the bowl to combine all the chocolate  
Once all of the chocolate and cream are combined, melted and smooth, pour it all over the top of the brownie  
Place in fridge for 60 minutes to chill

**Chocolate Glaze**

8 Oz (225 g) Dark Chocolate  
6 Oz (165 g) Butter  
1 Tbsp Corn Syrup

Finely chop the chocolate  
Add all ingredients to a steel bowl or double boiler and melt over simmering water, using a spatula to combine  
Once melted and smooth remove the brownie from the fridge, remove the sides of the spring form pan and pour the glaze over the top.  
Smooth the glaze around the surface making sure that the sides are evenly covered.

Chill for at least 30 minutes

Remove the dessert from the fridge 30 minutes before serving.

Enjoy with ice cream or fresh fruit or both