



Brownie with avocado and raspberry

Enjoy a delicious gluten free brownie with avocados and raspberry sauce!

Boodschappenlijstje



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



PME Deep Round Cake Pan Ø20x7,5cm

RND083
€13.05

Other materials for 8-10 slices:

- 250 gram unsalted butter 4 eggs (approx. 200 gram)
- 250 gram frozen raspberries 3 ripe avocados 125 gram fresh raspberries
- Half a lemon, squeezed
- 3 leafs of gelatin
- Large sieve
- Hand blender
- Saucepan

Preheat the oven at 180°C (convection oven 160°C). Ingredients need to be at room temperature. Mix 500 gram mix, 250 gram butter and 4 eggs in a bowl. Mix for 3 minutes at medium speed to a thick batter. Fill a greased baking pan with the batter and bake the brownie in approx. 40 minutes. Let the brownie cool down on a grid after baking.

Clean the avocados and keep three slices a side for decoration. Mash the rest of the avocados with the blender to a smooth mass. Add the vanilla flavour, 5 tablespoons icing sugar and the lemon juice and mix this again with the blender. Place in the fridge until you use it.

Mash with the blender some water and the frozen raspberries to a mush. Press the mush true a sieve with a spoon (above a bowl). Add 3 tablespoons icing sugar to the smooth mass.

Soak the gelatin in plenty of water. Heat the raspberry mass in a saucepan and stir the squeezed gelatin to the mass. Let this cool down a bit.

Cut the brownie twice with the cake leveler and fill it with the avocado cream. Place the layers on each other and pour the raspberry mass over the brownie. Decorate it the brownie with fresh raspberries and a few slices of avocado.

Made possible by FunCakes.