

## DARK CHOCOLATE MOCHI BROWNIE

*What I love the most about a perfect brownie is its satisfying bite & chewiness. The use of mochi rice flour in this recipe takes it even further. This mochi brownie is chewy, fudgy, and chocolatey and, it's naturally gluten-free! What's not to love? The better the chocolate you use, the tastier the brownie will be - so don't skimp on quality chocolate! – Sam Butarbutar, Third Culture Bakery Co-founder & Owner*

**YIELD:** 1x pan of brownie

### **EQUIPMENTS:**

1x square cake pan  
1x medium sized pot  
1x brush for greasing pan  
1x whisk  
1x rubber spatula  
1x toothpick/metal skewer  
1x stand mixer + mixing bowl

### **INGREDIENTS:**

#### For Brownies:

50 grams Natural Cocoa Powder (\*not Dutch)  
350 grams whole milk  
270 grams Bittersweet chocolate chips  
3 whole eggs, at room temperature  
105 grams melted butter  
2 tsp vanilla extract  
270 grams mochiko rice flour (\*not regular rice flour & not glutinous rice flour)  
360 grams cane sugar  
5 grams baking powder  
4 grams kosher salt

A handful of cacao nibs for sprinkling  
A handful of Flaky sea salt for sprinkling  
Melted butter for greasing pan

### **PROCESS**

Make brownie batter:

1. Preheat oven to 300F (if using convection oven) or 350F (if using non-convection oven)
2. In a pot, place cocoa powder and whole milk. Cook over medium high heat, and continually whisk to get rid of lumps. Mixture has to reach boil in order to cook away the “raw” taste of the cacao powder. Once it boils, take it off the heat and add all the chocolate chips. Whisk until melted & smooth. Then add eggs, butter, and vanilla until evenly combined.
3. Then, in the same pot, add all the dry ingredients into the chocolate mixture and stir until combined.
4. Generously grease the baking pan with melted butter. Pour batter directly in the pan. Sprinkle with cacao nibs and flaky sea salt.
5. Bake in the preheated oven for 40-50 minutes. To check whether it's done, insert a toothpick or metal skewer into the center of the brownie. The toothpick should be moist and be (mostly) clean. If the toothpick comes out liquidy, then return it to the oven for 5 more minutes.
6. Let it completely cool before cutting.