LOST Chocolate Brownies

Method

Cut 185g unsalted butter into smallish cubes and tip into a medium bowl. Break 185g best dark chocolate into small pieces and drop into the bowl. Put the bowl in the microwave for 90 seconds minutes on high. Stir and then if necessary warm for a further 30 seconds until all the chocolate is melted. Leave the melted mixture to cool to room temperature.

While you wait for the chocolate to cool, position a shelf in the middle of your oven and turn the oven on to fan 160C/conventional 180C/gas 4. Grease a shallow 20x30cm tin and cut out non-stick baking parchment to line the base.

Now tip 85g plain flour and 40g cocoa powder into a sieve held over a medium bowl, and tap and shake the sieve so they run through together and you get rid of any lumps.

With a large sharp knife, chop 50g white chocolate and 50g milk chocolate into chunks on a board.

Break 3 large eggs into a large bowl and tip in 275g golden caster sugar. With an electric mixer on maximum speed, whisk the eggs and sugar until they look thick and creamy, like a milk shake. This can take 3-8 minutes, depending on how powerful your mixer is. It is ready when the mixture becomes really pale and about double its original volume. Don’t rush this stage it is the key to a perfect brownie.

Pour the cooled chocolate mixture over the eggy mousse and then gently fold together with a metal spoon. Plunge the spoon in at one side, take it underneath and bring it up the opposite side and in again at the middle. Continue going under and over in a figure of eight, moving the bowl round after each folding so you can get at it from all sides, until the two mixtures are one and the colour is a mottled dark brown. The idea is to marry them without knocking out the air, so be as gentle and slow as you like.

Hold the sieve over the bowl of eggy chocolate mixture and resift the cocoa and flour mixture, shaking the sieve from side to side, to cover the top evenly. Gently fold in this powder using the same figure of eight action as before. The mixture will look dry and dusty at first, and a bit unpromising, but if you keep going very gently and patiently, it will end up looking gungy and fudgy. Stop just before you feel you should, as you don't want to overdo this mixing. Finally, stir in the white and milk chocolate chunks until they're dotted throughout. Now your mixing is done and the oven can take over.

Pour the mixture into the prepared tin, scraping every bit out of the bowl. Gently ease the mixture into the corners of the tin and use the spoon level it.

Put in the oven and set your timer for 25 minutes. When the buzzer goes, open the oven, pull the shelf out a bit and gently shake the tin. If the brownie wobbles in the middle, it's not quite done, so slide it back in and bake for another 5 minutes until the top has a shiny, papery crust and the sides are just beginning to come away from the tin. Take out of the oven.

Leave the whole thing in the tin until completely cold, then, use the baking parchment to lift the brownie out of the tin. Cut the Brownies into squares.

These brownies are so addictive you'll want to make a second batch before the first is finished, but if you want to make some to hide away for a special occasion, it's useful to know that they'll keep in an airtight container for a good two weeks and in the freezer for at least a month.

Ingredients

185g unsalted butter

185g best dark chocolate

85g plain flour

40g cocoa powder

50g white chocolate

50g milk chocolate

3 large eggs

275g golden caster sugar