



Shopping list

- 1 package of TAGO MUZY
- 200 g of butter
- 300 g of dark chocolate
- 3 eggs
- 1 glass of sugar (250 ml)
- 150 g of wheat flour
- a tablespoon of vanilla seeds
- a handful of nuts
- salt

Peanut Brownie

- Melt butter in a pan. Next, add chocolate. Simmer until the ingredients are combined into one mass.
- Put eggs and sugar in a big bowl. Beat it into a yellow fluffy mass with a mixer.
- Add melted chocolate with butter to the beaten eggs mass. Remember to add it in small portions and constantly stir it. Add a pinch of salt. It will bring out the sweetness of chocolate. Next, add vanilla and flour in portions and stir thoroughly.
- Lay the bottom of the baking pan with parchment paper. Next, lay a lot of hazelnuts and walnuts. Add the prepared dough. At the top of the dough put TAGO MUZY cookies and push them in so the dough covers them. Bake it for 45 minutes in 160°C. Baking time depends on the baking pan you are using and your oven.
- Bon appétit!

TAGO products used in the recipe



Chocolate Muse