

Dubai Chocolate Brownies

**Ingredients:**

- IREKS Brownie Mix 1.250kg
- Oil 0.250kg
- Water 0.375kg
- Filo Pastry 0.250kg
- Pistachio Spread 0.450kg
- Butter 0.150kg
- Easy Melt Dark Chocolate 0.400kg
- Dark Chocolate Chunks 0.200kg
- Pistachios, chopped 0.150kg



**Method:**

1. Shred filo pastry into small slithers. Heat butter in a pan and fry off the filo pastry until crispy. This may need to be done in batches.
2. Leave to cool/drain off excess butter.
3. In a mixer combine brownie mix, oil and water. Mix for two minutes then scrape down. Add chocolate chunks and mix for further minute.
4. Deposit into tray and bake at 180C for 20-25 minutes.
5. Heat pistachio spread until runnier consistency. Add spread to the filo pastry.
6. Evenly spread pistachio mix over the cooled brownie and leave to set.
7. Melt Easy Melt Chocolate and spread over pistachio, smooth out and top with chopped pistachios. Leave in fridge to set
8. Cut to serve