

FIRE-BAKED ORANGE CHOCOLATE BROWNIES

Cut off the top end of the oranges and use a citrus reamer to extract the juice. Remove the remaining pulp with a spoon down to the white pith.

In a large bowl, whisk together sugar and eggs until light and fluffy. In another bowl, sift together flour, cocoa powder and salt.

Place chocolate in the bowl of a double boiler or in a bowl that fits snugly on a pot of simmering water on the stovetop. Allow chocolate to melt over low heat and stir gently. Take it off the heat. In a pan, bring butter and cream to a simmer, add it to the chocolate and stir to mix. Slowly pour the chocolate mixture into the sugar-and-egg mixture and mix until combined. Fold in the dry ingredients.

Spoon the batter into the hollowed-out oranges up to half to three-quarters full; it will rise, so don't overfill them. Individually wrap the oranges in heavy-duty tinfoil. Using tongs, place them in pockets in a bed of hot coals so they're sunk in halfway, and bake for at least 10 minutes. Take one of the oranges out and open up the foil to check if the cake is done - a skewer inserted in the centre should come out clean. Carefully take the oranges out of the coals and allow to cool before unwrapping the tinfoil.

Makes 10 brownies

10 oranges
200 g sugar
3 large eggs
120 g cake wheat flour
50 g cocoa powder
2,5 ml salt
60 ml butter
60 ml cream
320 g dark chocolate, chopped
into uniform pieces

