



**Telaya Brownie A La Mode**  
**Paired with Telaya NV Dessert Wine**

*By Chef Ali Hunziker*

*Ingredients*

- 9 oz semisweet chocolate, chopped
- 9 oz butter
- 13 oz eggs, room temperature
- 1 lb 5 oz sugar
- 1/2 Tbsp vanilla extract
- 8 oz cake flour
- 2 3/4 oz cocoa powder
- 8 oz walnuts, coarsely chopped optional
  
- Vanilla ice cream of your choice

*Instructions*

Preheat the oven to 350\*. Spray a 9x13 pan with nonstick spray.

Melt the chocolate and butter in a bowl over barely simmering water, blending gently. Remove the bowl from the heat.

Combine the eggs, sugar and vanilla in the bowl of a stand mixer. Whip on high speed with the whip attachment until light color and thick in consistency, about 8 minutes.

Blend one-third of the egg mixture into the melted chocolate to temper it, then return it to the remaining egg mixture and blend on medium speed, scraping down the bowl as needed. On low speed, mix in the flour and cocoa powder, until just blended. Stir in the walnuts if using. The batter will be very wet. Pour the batter in to the prepared pan and spread evenly.

Bake until a crust forms but the center is still moist, 30 to 40 minutes or a toothpick inserted in the middle of the pan comes out mostly clean. Cool completely in the pan.

Serve with as much vanilla ice cream and Telaya Dessert Wine as your heart and stomach desire!