

Big Green Egg Smoked Chocolate Cheesecake Brownies



** Recipe courtesy of Big Green Egg*

Ingredients

For the Brownies

300g 70% Cocoa Dark Chocolate
150g butter
3 eggs
1 cup caster sugar
1/4 cold espresso coffee
1 cup + 2 tbsp plain flour

For the Smoked Ganache

200g 70% Cocoa Dark Chocolate
1/2 cup butter

For the Cream Cheese Topping

230g full fat cream cheese
1/4 cup caster sugar
1 egg
Zest of 1/2 orange

Directions

Step 1 – Set the EGG for indirect cooking with the convEGGtor at 325°F/163°C, with Apple and Cherry Wood Smoking Chips for flavour.

Step 2 – To make the ganache, place the butter and chocolate in a bowl; add to the EGG and smoke for roughly 15 minutes until the chocolate has melted. In a separate bowl, whisk the eggs and castor sugar until thick, then add the espresso. Add the flour and melted chocolate; mix well. Scrape the mixture into a lightly greased Big Green Egg Deep Dish Pizza & Baking Stone (or use a 36cm diameter cake tin).

Step 3 – For the cheesecake topping, beat the cream cheese, caster sugar, egg and orange zest until smooth. Top the raw brownie mixture with the cream cheese topping. Run a knife through to create a marble effect.

Step 4 – Add to the EGG and bake for 40-50 minutes. Set aside to cool. Drizzle with smoked ganache before serving. Serves 8.

