



Caramel Fudge Lava Brownies

Featuring: Ghirardelli Double Dark Chocolate Brownie Mix 732-6114

Yield: 36 servings.

INGREDIENTS

Brownies:

7.5 lb Ghirardelli® Double Dark Chocolate Brownie 732-6114

16 oz water

15 oz vegetable oil

12 oz (6) large eggs, slightly beaten

Caramel:

8 oz granulated sugar

4 oz brown sugar, packed

4 oz light corn syrup

4 oz evaporated milk

16 oz heavy whipping cream

8 oz butter

1.25 tsp vanilla extract

Chocolate Ganache:

6 oz Ghirardelli Semi-sweet Chips 63116

4 oz Heavy Cream, whipped to soft peaks

Topping

3 Tbsp vanilla ice cream

METHOD

Brownies:

Add brownie mix, wter, oil and eggs in a mixing bowl. Beat to incorporate, scraping periodically. Pour mixture (2/3 full) into a lightly greased, individual 6 oz. ramekins and bake at 325°F in a conventional oven (275°F convection oven) for about 30 minutes. Cool.

Caramel:

Combine sugar, brown sugar, corn syrup, milk, whipping cream and butter in a heavy sauce pan. Stir gently and cook until the temperature of the mixture reaches 250°F. Remove from heat and stir in vanilla. Transfer caramel onto a lightly greased pan. Cool completely before cutting. Store caramel pieces wrapped in wax paper.

Chocolate Ganache:

Bring cream, just to a boil and pour over chocolate chips. Blend to incorporate mixture with a whisk, stirring gently. Emulsify blended mixture with a small burr-mixer. Cool until solid.

To Assemble:

Stuff 1 oz caramel pieces and 1 oz ganache pieces into the center of the brownie. Microwave individual desserts for service and top with vanilla ice cream, caramel and fudge sauce.