

LULU PORK CHOP

QUINOA BROWNIES

Makes about 16 servings

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- 1/2 cup quinoa, or 2/3 cup quinoa flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 2 ounces unsweetened chocolate, chopped roughly
- 4 ounces bittersweet chocolate, chopped roughly
- 6 tablespoons unsalted butter, cut into 6 pieces
- 1 cup granulated sugar
- 2 teaspoons vanilla extract
- 2 eggs, beaten lightly
- 1/2 cup unsalted walnuts, chopped roughly

Grease a baking pan and line with parchment with a few inches of overhang so you can easily remove brownies after baking.

Grind the quinoa in a coffee or spice grinder until it looks powdery, like flour. Transfer to a small bowl and add the salt and baking powder.

Set up a double boiler: Pour a few inches of water in a medium saucepan and place a heat-proof bowl that fits snugly on top, yet without touching the water. Place all of the chocolate and the butter in the bowl and melt over medium-low heat. As the mixture melts, the chocolate takes on a glossy sheen. With a heatproof rubber spatula, gently scrape the sides of the bowl and stir. When the mixture is completely melted, it will be shiny and smooth.

Heat the oven to 325 F.

Remove the bowl from the heat and whisk in the sugar and vanilla, followed by the eggs, one at a time. Switch to a wooden spoon or rubber spatula and stir in the quinoa mixture until well incorporated.

BUYING QUINOA FLOUR VS. GRINDING YOUR OWN

Quinoa flour is readily available on supermarket shelves, but it's pricey. Keep it stored away from heat and light to slow down oxidation. If you've got an electric spice grinder (I have a coffee grinder expressly for this purpose), you can grind your own quinoa, which quickly transforms into powdery flour.

Stir in the walnuts until evenly distributed. Transfer the batter into the prepared pan and into the preheated oven.

Bake on the middle rack until a skewer inserted into the middle comes out nearly clean, about 35 minutes. You are looking for a fudgy crumb and overbaking will yield a dry result.

Transfer the pan to a rack and allow to cool completely, at least 1 hour. Using the parchment overhang, remove from the pan and transfer to a cutting board. Place a plate on top of the brownies and invert. Carefully remove the parchment. If the brownies are still even a little bit warm, expect some breakage. Slice and serve.

Brownies are best stored in the refrigerator and freeze well when wrapped in foil.