

Tasty West Tenth Street Brownies a la Nick Malgieri

By Jerry Marlowe

Special to the T-R

Wow! I have got a perfect formula to welcome the Cleveland Browns back into action. How can I come up with a proper and delicious recipe that would interest you kind readers and be a tribute to our beloved team up north?

So I was nosing through my great chef friend Nick Malgieri's book entitled "COOKIES UNLIMITED". With the pro football regular season opening up soon, and our beloved Browns preparing for another great season, I felt a tribute to their success was in order.

So who do I consult for the ultimate brownie recipe? Well that was easy. I called Nick for some help and permission to share one of his more unusual formulae. I must share with you kind readers that I was fortunate to attend his incredible classes in New York. He is still conducting classes. I must also highly recommend his other marvelous book entitled "Nick Malgieri's Perfect Pastry". For some more background, he was also the Executive Pastry Chef at Windows On the World and at Peter Kump's cooking school in New York. He is a graduate of the CIA. Wait a minutes that is not the clandestine Central Intelligence Agency. It stands for The Culinary Institute Of America.

Nick said he first found this recipe on a lost and yellowed index card lying on a sidewalk in Greenwich Village a few blocks from where he lives near West Tenth Street. So that's where the title came from.

Here we go. Preheat your

oven to 350 degrees. Melt 2 sticks of unsalted butter. Off heat add 3 ounces of unsweetened chocolate cut into 1/4th-inch pieces. Let stand two minutes and whisk till smooth.

In a large bowl whisk four large eggs with 1/2 tsp salt and 1 tsp vanilla extract just until mixed. Now whisk in 2 cups sugar in a stream, then the chocolate and butter mixture. Using a rubber spatula fold in 1 cup of all purpose flour. Set that mixture aside until it cools to room temperature, which you can check with your tip of the finger that you don't pick your nose with.

Now fold in one 6 ounce bag of semisweet chocolate chips and 4 ounces (about 1 cup) coarsely chopped pecans or walnut pieces. Scrape the mixture into a 9 by 13 by 2 inch pan, buttered and lined with buttered parchment or foil. Bake your masterpiece for 30 to 35 minutes until a small knife inserted in center emerges clean. Cool it on a rack.

Wrap and refrigerate for at least four hours ... although overnight is best. It will be easier to cut that way. Transfer the cake to a cutting board and slide a spatula under it to loosen it from parchment or foil. Then pull it away. Using a ruler cut it into 2 inch squares. Store in a container with a tight flitting cover ... or they will freeze nicely for a longer period. But they are so good they wont last very long.

Please give them a try, and let us all wish our beloved Brownies a successful season. Thanks for your kind words of encouragement when I run into you around town. May your culinary attempts all be successful and edible.