



Oreo Brownie



Created by Itallo Sampaio

CAFFÈ VISTA | MARNONG ESTATE

A nostalgic indulgence elevated.

SERVES: One 15 x 20cm slab

Rich, decadent, and texturally divine, this brownie brings together the intensity of dark chocolate, the crunch of Oreos, and the finesse of a sugar-whipped batter. Crafted with precision and care, it's a modern take on a childhood favourite—now baked to patisserie standard.

Succulent dark chocolate, silky whipped eggs, and a glossy sugar syrup form the heart of this luxuriously fudgy brownie. The batter is enriched with almond meal for depth, balanced by a whisper of sea salt, and layered with broken Oreo pieces for crunch and nostalgia. Gluten-free by design (with a classic flour alternative), this recipe delivers a dense, melt-in-your-mouth texture. Baked until the centre just reaches 96°C, the brownie emerges soft and rich, with a tender bite and a satisfying finish. Serve warm with vanilla ice cream, or enjoy it chilled for the ultimate indulgence—one that's both familiar and refine

METHOD

1. Prepare the sugar syrup: In a saucepan off the heat, stir together the caster sugar and water until the sugar is fully dissolved. Place the pot on high heat and bring the mixture to a boil. Allow it to cook until it reaches 116–118°C.

2. Melt the chocolate: While the syrup heats, set up a Bain-Marie (a heatproof bowl over a pot of gently simmering water) and melt the dark chocolate slowly, stirring occasionally. Once melted, add the room-temperature butter and continue stirring until fully incorporated. Remove from the heat and set aside.

3. Whip the eggs: Place the whole eggs into a stand mixer bowl. When the sugar syrup reaches 116°C, immediately pour it over the eggs while whipping on high speed. Continue mixing until the mixture becomes pale, airy, and returns to room temperature.

4. Combine chocolate and eggs: Reduce the mixer speed to low and slowly incorporate the chocolate-butter mixture into the whipped eggs until just combined.

INGREDIENTS

FOOD DETAILS

800g caster sugar
350g water
270g dark chocolate
350g unsalted butter, room temperature
270g whole eggs
150g gluten-free flour (or substitute with 115g plain flour)
100g almond meal
10g sea salt
250g Oreo pieces, roughly broken

Extra sea salt, for finishing

5. Add dry ingredients: In a separate bowl, whisk together the flour (or flour substitute), almond meal, and salt. Add this to the batter and mix on low speed until just incorporated. Avoid overmixing to preserve the batter's light texture

6. Layer and bake: Lightly grease and line a 15 x 20cm baking tin with oil spray and baking paper. Pour in half the brownie batter. Evenly scatter the Oreo pieces over the surface, then carefully pour over the remaining batter to cover. Finish with a sprinkle of sea salt on top

7. Bake at 170°C for 30–40 minutes, depending on your oven. To avoid overbaking, check the centre with a kitchen probe—the brownie is perfectly cooked when it reaches 96°C internally. It may appear slightly underdone but will firm as it cools.

8. Cool completely before slicing.

To serve: Serve on its own or warm with a scoop of vanilla bean ice cream for a sublime dessert experience.