INDIRECT · MEDIUM

Smoked skillet brownie on the kamado, fudgy centre

Chocolate brownie baked in a cast-iron skillet over indirect heat, with a veil of apple-wood smoke. Crackled crust, fudgy centre and a hint of orange. Serves 10.



PREP	COOK	SERVINGS	TEMPERATURE
20 min	**35 min**	**10**	**175 °C**

Ingredients

- **200 g** dark chocolate 70%, chopped
- **60 ml** mild extra-virgin olive oil (replaces part of the butter)
- **4 ud** large eggs, room temperature
- **35 g** unsweetened cocoa powder (+ extra to flour the skillet)
- **100 g** dark or milk chocolate in big chunks (for the molten pockets)
- **1 pizca** flaky sea salt, Maldon-style (to finish, balances the sweetness)
- **120 g** unsalted butter
- **220 g** brown sugar
- **110 g** plain (cake) flour
- **1 ud** orange (the zest)
- **1 cdita** vanilla extract

Method

1 SET THE DEFLECTOR AND STABILISE 175°C

Light the charcoal, set the deflector to block direct heat and stabilise the chamber at 175°C with a reliable chamber probe, not the dome thermometer. It takes 20-25 minutes to settle. Do not load the batter until the temperature holds steady at 175°C for 10 minutes.

2 MELT CHOCOLATE, BUTTER AND OLIVE OIL

Over low heat or a bain-marie, melt the 70% chocolate, the butter and the olive oil into a smooth, glossy cream; take it off and let it cool five minutes. The oil keeps the centre fudgy for longer and brings a clean richness that butter alone won't.

3 WHISK EGGS AND SUGAR, THEN FOLD

Whisk the eggs with the brown sugar for 3-4 minutes until foamy and pale; that's where the crackled crust is born. Fold in the cooled chocolate and the vanilla, then sift in flour and cocoa and mix only until combined. Don't overbeat: too much air dries the brownie out.

4 GREASE AND COCOA-FLOUR THE SKILLET

Grease the cast-iron skillet well with butter, dust with cocoa powder and shake off the excess: it won't stick and you avoid white streaks of flour. Pour in the batter, scatter the big chocolate chunks and the orange zest over the top, and level it without pressing down.

5 BAKE INDIRECT WITH APPLE SMOKE

Toss a small handful of apple-wood chips on the coals and set the skillet in the centre of the grate, over the deflector. Close the lid. After 10-12 minutes, once the batter has set, the smoke has done its job: don't add more wood or open the lid out of curiosity.

6 WATCH THE FUDGY POINT, 30-35 MIN

At 30 minutes, check: the crust should be crackled and, when you pierce the centre with a toothpick, it should come out with moist crumbs clinging to it, never clean. If it comes out clean, you've gone too far. Between 30 and 35 minutes depending on the skillet. Pull it with gloves while the centre still wobbles slightly.

7 REST IN THE SKILLET AND CUT

Sprinkle flaky salt over the top and let the brownie rest in the skillet itself for 15-20 minutes: the residual heat sets the centre, turning it from liquid to fudgy. Cut into 10 portions in the skillet with a serrated knife, without scratching the iron. Serve warm.

Editor's tips

- The pull point is the whole dish. A fudgy brownie comes out while the centre still wobbles and the toothpick shows moist crumbs, because the cast iron's residual heat keeps setting it for 15 minutes off the fire. Wait for a clean toothpick inside the kamado and the rest dries it into a cake. The hot skillet cooks by inertia: count on it and pull earlier.
- With chocolate, less smoke is more. A small handful of apple-wood chips at the start is plenty for a fruity background; a big handful or wood throughout the bake leaves a phenolic bitterness that buries the cocoa. Chocolate is a sponge for aromas: treat it like a delicate white fish, not a rack of ribs that takes hours of smoke.
- Trust the chamber probe, not the dome thermometer. In a kamado the cupola holds more heat than the grate, so the dome gauge can read 175°C while the skillet sits at 190°C, and a brownie at 190°C dries at the edges before the centre sets. Sink a probe at grate level and govern the vents by that reading.

Gear for this recipe

Big Green Egg Large

The Large holds a steady 175 °C indirect to bake the skillet brownie for 10.

mikamado.es/en/kamados/big-green-egg-large

Kamado Joe Big Block XL lump charcoal 9.1 kg

mikamado.es/en/accesorios/kamado-joe-big-block-xl-lump

Onlyfire GCG-8552 Cooking System (2 grates + rack + 2 deflectors) for Large Kamado

mikamado.es/en/accesorios/onlyfire-gcg8552-sistema-coccion

Petromax FP35 Cast Iron Fire Skillet 35 cm with Handles

Cast-iron skillet for the crackled top and the molten centre.

mikamado.es/en/accesorios/petromax-skillet-fp35

Inkbird IBT-4XS Bluetooth thermometer

Make sure the chamber stays locked at 175 °C throughout the bake.

mikamado.es/en/accesorios/inkbird-ibt-4xs

Full recipe at: mikamado.es/en/recetas/brownie-ahumado-sarten-hierro-kamado

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