



Molten chocolate cake

“ *The perfect recipe for chocolate lovers! As rich and creamy as you like, serve this molten cake with whipped cream or custard for an extra luxurious touch.* ”

For: 8 people

Time: 25 minutes

Cooking: 35 minutes

Difficulty: ★★☆☆

Accessories:



Ingredients

200 g dark chocolate
125 g butter
4 eggs
150 g sugar
1 pinch of salt
200 ml single cream
1 sachet vanilla sugar
1 sachet baking powder
50 g ground almonds 125 g
flour

Preparation

- 1-** Melt the chocolate and butter together over a bain marie or in the microwave. Stir it all together and set aside in a bowl.
- 2-** Separate the eggs and also set them to one side.
- 3-** Fit the beater into the Wizzo stainless steel bowl, and then add the egg yolks, sugar, salt, cream, vanilla sugar and the melted chocolate/butter mixture. Gradually increase the speed from 1 to 3 for one minute, until the mixture becomes even.
- 4-** Run the appliance at speed 2 and incorporate the yeast, ground almonds and flour, and mix at speed 3. Set aside in a large mixing bowl.
- 5-** Clean the Wizzo bowl, then insert the whisk attachment. Beat the egg whites at speed 4 for 1 minute and 20 seconds. Use a plastic spatula to delicately combine them with the mixture.
- 6-** Pour the mixture into a buttered and floured mould and bake for 35 minutes in an oven pre-heated to 180 °C.

Test with a knife to check it is cooked. If the blade comes out clean, your cake is baked! Be careful, this technique does not work to check whether a fondant is cooked.