

CHOCOLATE CAKE



Preparation : 15 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** -

Ingredients : 4-6

- 4 eggs - 180 g dark chocolate - 40 g butter - 60 g sugar - 50 g plain flour - 50 ml single cream

1. Whisk the egg whites: the metal bowl must be perfectly clean and dry. Fit the egg whisk, pour 4 egg whites into the bowl with a pinch of salt, remove the cap from the lid, and run the EGG WHITES programme. Carefully remove from the metal bowl and place in a mixing bowl.
2. Break the chocolate into pieces and cut the butter into pieces, place together in the bowl and run the EXPERT programme for 5 minutes/speed 3/60°C. Scrape the bowl if necessary. Run the programme for another 2 minutes while adding the egg yolks, sugar, and flour through the opening. Add the cream and run for a further minute. Pour into a mixing bowl.
3. Gently fold the egg whites into the chocolate mixture with a spatula.
4. Pour the mix into greased ramekins. Cover each ramekin with clingfilm and place in the XXL steamer basket.
5. Run the STEAM programme for 30 minutes/120°C.
6. Turn out and serve immediately.

Chef's tip :

For a soft molten center, cook for just 25 minutes.

