

CHOCOLATE MOLTEN CAKE

Come into the market this weekend and pick up eggs and Olive & Sinclair chocolate to serve up something sweet for your sweetheart on Valentine's Day. Chocolate Molten Cake is a very easy decadent dessert to make and can be prepared the day before. With the oven at 400F the dessert will be ready at 10 minutes-- if left too long in the oven or not served straight away it will overcook and you may not get the "wow" factor of the molten chocolate in the center. If using a smaller ramekin shorten the bake time and perhaps do a practice bake to make sure!

INGREDIENTS

2 Tablespoons Butter
¼ cup White Sugar + ¼ cup White Sugar
1 ½ cups Bittersweet Chocolate (60% Cacao)
1/3 cup Flour
5 Eggs
½ teaspoon Vanilla Extract
1/8 cup Brandy
1/8 cup Black Cocoa
Pinch of Salt

DIRECTIONS

Add Butter, ¼ cup Sugar and Chocolate to a heat-proof bowl and place over a saucepan with an inch of water at a low simmer to melt all ingredients. Use a spatula to scrap down sides and combine ingredients.

Separate eggs and place whites in a KitchenAid Mixer and yolks in a separate mixing bowl. To the yolks add ¼ cup sugar, a pinch of Salt, Black Cocoa, Vanilla and Brandy and whisk by hand until foamy and thick, about 2 minutes, then gradually pour in Melted Chocolate mixture until combined.

At this time, whisk the egg whites until you have "soft peaks" and the whites are not too stiff and dry. Fold whites into Chocolate base gradually using a spatula and scooping the whites from the inside of the bowl to the outside whilst turning the bowl allowing the mixture to become lighter. Sprinkle half of Flour over the top of the Batter and continue to fold until incorporated, then repeat.

Evenly distribute the chocolate batter halfway into 1 cup ramekins that have been liberally sprayed with a non-stick pan spray. Chill for 2 hours or overnight.

To Serve:

Pre-heat oven to 400F

In the top of each ramekin, push down 2 or 3 chocolate chips (this will ensure a Molten result!) Place Ramekins on a sheet pan and place in oven and set timer to 10 minutes.

When time is up, remove from oven and immediately serve garnished with Ice cream or Whipped Cream and Berries.