

CHOCOLATE LAVA CAKE

A cake with a dark chocolate heart is a treat for all chocolate lovers. its soft core surprises and delights, revealing itself at the first bite, making it perhaps the king of sins of gluttony.



INGREDIENTS:

150 g sweetened cocoa powder
Emilia
5 whole eggs
200 g sugar
140 g flour
130 g butter



Difficulty
EASY



Preparation
140 min



Portion
4

1 Soften the butter. Grease 6 small pans that can be placed both in the freezer and in the oven and dust with flour.

2 Mix the butter and sugar, add the eggs and, while continuing to mix, add the flour and sweetened cocoa powder slowly. Transfer the mixture into a pastry bag, fill the pans using a circular movement and place them in the freezer for at least 2 hours. Preheat the oven to 220°.

3 When the cakes are well chilled, bake them for 8-10 minutes at 220°. Serve lukewarm.

TIP

To mitigate the overwhelming taste of dark chocolate, accompany with whipped cream.