




## CHOCOLATE QUATRE QUARTS

*A soft and greedy sweet, which is not only easy to make but it is easy to remember the ingredients: quatre quarts refers to the fact that the ingredients will have the same doses, just weigh the eggs and take this dose as a reference for weighing flour, sugar and butter.*



### INGREDIENTS:

- 200 g.** of flour
- 200 g.** of Softened butter
- 200 g.** of sugar
- 200 g.** of dark chocolate Emilia
- 4** small eggs, for a total of 200 g. without shells
- 1** bake of yeast for cakes
- FOR COVERAGE**
- 200 g.** Of extra dark chocolate

 Difficulty **MEDIUM**
 Preparation **110 min**
 Portion **8-10**

**1** With an electric whip, beat the eggs with the sugar until a mixture is obtained. Then combine the sifted flour and yeast, always stirring.

**2** Apart, merge the broken chocolate into a bain-marie, then combine the butter, stirring occasionally, to obtain a homogeneous mixture. Incorporate the melted chocolate into the egg and flour mixture, stirring well. Add the drops of chocolate and pour the dough so obtained into a slightly plum cake mold.

**3** Cook at 170 ° for 45 minutes. Bend and let cool. Meanwhile, melt the chocolate into a bain-marie. Keep warm. Before serving the sweet, cover it with lukewarm chocolate and serve.

### TIP

If you do not have time to prepare the chocolate sauce you can replace it with the dark spreadable chocolate Cream