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**LA MANUFACTURE DU GOÛT**



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Chef CLUIZEL

# MOLTEN CHOCOLATE CAKES

*Recipe for 5 pieces*

180 g **Dark Caozelo «Craft» Chocolate 55%**  
160 g Butter  
250 g Whole eggs  
130 g Caster sugar  
80 g Flour

**Dark Caozelo «Craft»  
Chocolate 55%**

ref. 20115

## Process

Melt the chocolate in a double boiler or in the microwave. Add the butter and mix, but do not let it get frothy. Mix the eggs and sugar in a mixing bowl. Incorporate the flour into the egg and sugar mixture, then combine. Combine the egg/sugar/flour mixture with the chocolate/butter mixture. Place in the refrigerator overnight. Butter the inside of your moulds or cut out a piece of baking paper with the same diameter as your ring and that is 2 to 3 cm taller than your ring, and place it inside the ring (7.5 cm in diameter). Pipe in your batter until the ring is  $\frac{3}{4}$  full and bake at 190°C for 6-7 minutes. Let cool to room temperature.

## Mould / equipment

Stainless steel pastry ring, individual size 7.5 cm in diameter



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