

# Chocolate Lover's Obsession – Molten Cake

**Yield:** 15 pastries @ 128 g (4.5 oz)

Ingredients	g / ml	lbs / oz	Yield %	Baker's %
Butter, 40% fat	400 g	14.0 oz	20.78 %	200 %
Dark Chocolate, 64% cocoa	360 g	12.5 oz	18.70 %	180 %
Powdered Sugar	400 g	14.0 oz	20.78 %	200 %
Eggs pasteurized, yolks	160 ml	5.5 oz	8.31 %	80 %
Eggs pasteurized, whole	400 ml	14.0 oz	20.78 %	200 %
Cake flour	200 g	7.0 oz	10.39 %	100 %
Vanilla extract	5 ml	1 tsp.	0.26 %	2.5 %
Pistachios, ground	as needed	as needed	- - -	- - -
<b>Total</b>	<b>1925 g</b>	<b>67.17 oz</b>	<b>100.00 %</b>	<b>962.5 %</b>

## Method:

1. Brush 15 ceramic cups or 4 oz utility foil cups with melted butter and coat with ground pistachios nuts.



2. Melt butter and chocolate over bain marie, set aside.



3. Sift sugar, set aside.
4. Sift flour, set aside.



5. Temper eggs and egg yolks to 75 °F.



6. Add the sugar to the chocolate/butter mixture combine with a whisk.



7. Add the eggs slowly to the mixture combine with a whisk.



8. Add flour at once and mix until homogenous.



9. Add the vanilla and mix until well incorporated



10. Divide equally into 15 prepared ceramic cups (2 3/4" wide and 1 1/2" deep), using a ladle.



11. Refrigerate and bake to order at 375°F for 12 minutes.

12. Serve with raspberry sauce, crème anglaise, heavy whipped cream and mint leave. Tulip decoration and powdered sugar optional.

•**Total preparation time:** 20 minutes

**Notes:** If you bake freshly prepared desserts without refrigeration, bake for + - 7 to 8 minutes at 400°F.