

CHOCOLATE LAVA CAKE

MAKES 2 LAVA CAKES

INGREDIENTS

For the batter

- Large Eggs
x 2 | 100 g | 3.5 oz
- Dark Chocolate
60 g | 2.1 oz
- Unsalted Butter
30 g | 1 oz
- Brown Sugar
25 g | 0.9 oz
- Salt
2 g | 0.07 oz
- Sourdough Starter
20 g | 0.7 oz
- **or** All Purpose Flour*
15 g | 0.5 oz

For the chocolate core

- Chocolate Hazelnut Spread
50 g | 1.8 oz

For the toppings

- Raspberries
x2 | 4 g | 0.14 oz
- Cocoa Powder
- For dusting
- Icing Sugar
- For dusting
- Heavy Cream
- For pouring

METHOD

Prepare your sourdough starter (Optional) - The night before

1. In your container, mix in 2 g | 0.07 oz of Mature Starter, 14 g | 0.5 oz of All Purpose Flour* and 14 g | 0.5 oz of Water.

Prepare the chocolate

1. Move your jar of Chocolate Hazelnut Spread into the freezer for 30 minutes - continue with the next steps while you wait.
2. Preheat your oven to 190°C | 374°F.
3. Place a small pot on your stove top at low heat & gently melt in the Butter followed by the Dark Chocolate. Mix until incorporated.
4. Take it off the heat to cool down at room temperature.

Make the batter

1. In a large bowl crack in your Eggs & whisk them for 2 - 3 minutes.
2. Whisk in your Sugar, Salt & your choice of either Mature Sourdough Starter **or** Flour.
3. Add in your chocolate mixture & whisk until incorporated.
4. For 20 seconds in the microwave melt 2 g | 0.07 oz of Butter in two 10 cm | 4 in. ramekins. Use a brush to apply an even coat.
5. Evenly dust the butter layer with Flour.
6. Fill each ramekin halfway with the batter mix.
7. Form two 25 g | 0.88 oz | 1 Tbsp. balls out of your chilled Chocolate Hazelnut Spread. Place one in the centre of each ramekin.

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METHOD CONTINUED

8. Fill the ramekins with the remaining batter, ensuring each ball is fully submerged.

Bake the lava cake

1. Once preheated place your ramekins in the middle rack of the oven to bake for 13 - 15 minutes at 190°C | 374°F.
2. Unstick the edges using a knife, place a small plate on top of the ramekin and invert the lava cake to release it.
3. Add toppings to taste:
 - Cocoa powder.
 - Icing Sugar.
 - Raspberries.
 - Heavy Cream.

