

Merrill Inn

Warm Molten Chocolate Cake

Yield: 8 x 4oz. portions

melted butter	¼ cup
bittersweet chocolate	4 ½ oz
eggs (room temperature)	3
egg yolks (room temp)	3
sugar	1 ½ Tbsp
flour	1 Tbsp

Brush 8 x 4oz aluminum custard cups with soft butter and then coat with granulated sugar.

Melt the chocolate and butter in a large bowl over a warm water bath, and then keep warm.

Beat eggs, egg yolks and sugar in an electric mixer using the whisk attachment on high speed for 10 minutes until thick and fluffy (the consistency of shaving cream).

Fold ¼ of the melted chocolate mixture into the egg mixture.

Pour this mixture over the other melted chocolate and gently fold together while gradually sprinkling in the flour.

Work as quickly as possible to try and retain the aeration as much as possible.

Ladle the mixture into the prepared cups until filled to 1 cm below the rim.

Refrigerate until cold.

Bake in a preheated 350 degree F. oven for 8 – 10 minute until the cake has the consistency of a poached egg. (soft and runny on the inside but cooked enough on the outside)

Cooking time is critical to the success. Ovens may vary so some trial times may be necessary.

Carefully pull the cake away from the sides of the cups by gently tilting the cups.

Invert the cake onto a serving plate decorated with pistachio anglaise (recipe to follow).

Pistachio Anglaise

Yield: 300 ml.

egg yolks	3
milk	125 ml
35 % cream	125 ml
sugar	50 grams
green pistachio paste	1 Tbsp

Place egg yolks and 25 grams of sugar in a bowl and beat with a whisk.

Place milk, cream, remaining sugar and pistachio paste in a pot and bring to the boil.

Slowly pour hot cream and milk over the yolks and sugar mixture while whisking constantly.

The Anglaise is ready when it coats the back of a wooden spoon (approximately 83 degree C.)

Stir constantly and carefully to avoid cooking the eggs and curdling the mixture.

Strain through a fine sieve and place plastic wrap touching the surface to prevent a skin from forming.

Cool the mixture and decorate the plate when serving the Warm Molten Chocolate Cake.