

DESSERTS

CHOCOLATE LAVA CAKE

Ingredients (For 2 people)

- 200g baking chocolate
- 200g butter
- 200g caster sugar
- 4 eggs
- 100g cornstarch

Preparation:

Heat the oven to 150°C. Melt the chocolate and butter together in a saucepan.

Then pour into a mixing bowl. Add the sugar and stir. Allow to chill, then add the eggs and cornstarch. Stir to obtain a smooth batter, then pour the mixture into a buttered mould or a mould lined with parchment paper.

Bake in the oven for 15 to 20 minutes.

Wait for the chocolate lava cake to cool before turning it out of the mould; otherwise it could collapse, and the melted chocolate could run out.

