

CHOCOLATE-PASSIONFRUIT LAVA CAKE [?] DESSERT

Ingredients (For 4 people)

- 180 g passionfruit pulp (6 fruits)
- ½ lemon
- 50 g caster sugar
- 160 g dark chocolate
- 3 eggs
- 50 g wheat flour
- 90 g caster sugar
- 100 g butter
- Edible gold stars

Preparation:

Preheat the oven to 180°C.

Begin by preparing the coulis. Pour the sugar and fruit pulp into a saucepan. Cook, covered, for approximately 10 minutes.

Blend the coulis with a blender and then pass it through a sieve to remove the seeds.

Melt the chocolate in a double boiler. Gradually incorporate the butter, cut into pieces, to obtain a smooth batter. Add the sugar, sifted flour and eggs. Mix well.

Butter and flour 6 moulds. Pipe half of the preparation into the moulds using a piping bag. Using a spoon, make a well in the chocolate and add 2 tsp of coulis. Add the remaining chocolate mixture.

Bake for 10-11 minutes. Serve hot, garnished with edible gold stars and a curried custard cream.

