

Dark chocolate molten cake, white chocolate heart, classic vanilla custard sauce |

Recipe for 12 cakes



Description

Warm and molted small chocolate cake filled with molten white chocolate served with a small glass jar of vanilla crème anglaise (classic vanilla custard sauce).

Note

The cooking time will vary depending on the shape and size of your molds, make sure the surface changes from gloss to matt on the edges that will tell you that it is cooked enough to hold it's shape but still melting inside.

Ingredients

For the molten chocolate cake

- 150 Gr Salted butter
- 40 Gr Maple syrup
- 4 Unit(s) Egg
- 100 Gr Sugar
- 100 Gr Flour
- 225 Gr Dark chocolate
- 36 Pistol(s) White chocolate

For the vanilla crème anglaise

- 400 Ml Milk
- 4 Unit(s) Egg yolk
- 100 Gr Sugar
- 0.50 Clove(s) Madagascar vanilla

Optional

- 1 Box(es) Berries

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **425 F°**

Molten chocolate cake preparation

In a bowl drop the eggs and yolks and whisk. In a double boiler melt the chocolate with maple syrup and butter. Remove from heat and add eggs and egg yolks and mix. Using a whisk, mix the flour and

sugar and add to chocolate mixture. Mix well. Lightly grease the molds of your choice. Place on a baking sheet. Spread a little chocolate mixture into the molds, place 3 chocolate pistols and finish by filling them 2/3 full, bake for 10-15 minutes, until the top begins to be mat. Remove the pans from oven and let stand 5 minutes before returning.

Crème anglaise preparation

Cut vanilla bean in two lengthwise and scrape seeds from the pod. In a bowl, beat egg yolks and sugar until the mixture whitens. Add the vanilla seeds and continue beating the mixture. In a saucepan, boil the milk with the vanilla pod and pour half of egg mixture to temper the mixture. Pour the mixture back into saucepan and cook over low heat, stirring constantly with a spatula until the cream can coat the back of a spoon. Immediately remove from heat, transfer to a bowl and let cool.

To serve

Flip your molds over on your plates and serve with a glass jars of vanilla crème anglaise. You can serve your moelleux decorated with fresh berries for a touch of color.

Bon appétit!