

Molten chocolate cake, thyme and chocolate cream, white coffee English cream custard sauce |

Recipe for 4 portions

Description

Chocolatey, mellow with an incredibly harmonious flavor of coffee and thyme

Ingredients

Chocolate fluffy cake

- 50 Gr Dark chocolate
- 65 Gr Sugar
- 35 Gr Flour
- 3 Gr Baking powder
- 1 Unit(s) Egg
- 35 Gr Butter

Thyme and chocolate cream

- 40 Ml Milk
- 40 Ml Cream 35%
- 1 Unit(s) Egg yolk
- 10 Gr Sugar
- 65 Gr Dark chocolate
- 1 Sprig(s) Thyme

White coffee English cream custard sauce

- 200 Ml Milk
- 2 Unit(s) Eggs yolk
- 35 Gr Sugar
- 1 Tbsp Coffee beans

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **380 F°**

Molten chocolate cake

Sieve the flour and the baking powder together. Separate the egg yolks from the egg whites. Spread some butter and some flour at the bottom of the cake pan.

In a bain marie, melt the chocolate and the butter. In a bowl, mix the egg yolks and 200g of sugar, blanche it well. Whip the egg whites with the rest of the sugar. Mix the chocolate and the butter with the the blanched egg yolks, flip the flour and the baking powder inside. End it by adding the whipped egg white. Pour the mix in the cake pan and cook it for 35 minutes in the oven. To make sure that it's cooked, stick the top of a blade in the cake, if goes out dry, it's cooked.

Creamy thyme & chocolate

In a pot, warm the milk, cream and thyme.

In a bowl, beat the yolks and sugar until white. Pour the liquid mix on the eggs. Mix and pour back in the pot. Cook at low heat while whisking non stop until the crema coats a spoon. Pass through a fine mesh sieve and pour on the chocolate and let melt for few minutes.

Mix until smooth. Let cool down aside and fill up a pastry bag with a plain tip and put aside in the

fridge.

White coffee English cream custard sauce

Bring to a boil the milk with the coffee bean and two spoons of sugar. Meanwhile, whip the egg yolks with the rest of sugar.

Once boiling lower the heat and pour a good quantity of milk on the eggs. Beat vigorously right away and when consistent pour back in the pot to complete the cooking.

Using a wooden spoon, mix the cream on medium/high heat (make sure not to go higher than 84°C). Check the cooking of the cream, pass your finger on the wooden spoon, if your finger leaves a mark on the spoon the cream is ready.

Pour the cream in a bowl. Place this bowl on ice to bring down the temperature as fast as possible. Pass through a fine mesh sieve to recover the coffee beans.

Dressing

Bake the nuts on a tray on the oven for 5 minutes. Remove from oven, crush them and let cool down aside.

In the biscuit, cut rounds of about 6cm large.

Using a pastry bag, draw a swirl of thyme and chocolate cream on the biscuit.

Put the cake in the bottom of a plate, pour some cream around.

Garnish with fresh thyme and roasted hazelnuts on top.

Bon appétit!