

Chocolate Delight

Ingredients:

250 grs of culinary chocolate

250 grs of butter

200 grs of sugar

6 eggs

50 grs of flour for cakes

Way of preparing:

Preheat the oven to 200°.

Grease a removable bottom mold very well; line it with parchment paper and grease again. Sprinkle with flour (I prefer to use powdered chocolate) and set it aside.

Place the chocolate and butter in pieces in a saucepan and melt in a water bath.

Then, separate the egg yolks from the whites for two containers.

Beat the egg yolks with the sugar until you get a whitish and very fluffy dough. Add the flour and wrap carefully.

Add the melted chocolate and butter and wrap everything.

Beat the egg whites until stiff and add them to the previous preparation.

Pour in the reserved form and bake for exactly 12 minutes.

Remove from the oven and allow to cool in the same way. Unmold and transfer to the serving plate.



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