

Molten Valhrona Chocolate Cake with Liquid Center with Crème Friache and a Wild Forrest Berry Coulis

Hot Chocolate Cake 5 Portions

Ingredients

115g	Dark Chocolate (60% cacao)
115g	Butter
125g	Icing Sugar
3 ea	Eggs
60g	Cake Flour (CZ - hladké mouky)
250g	Crème Friache (or Sour Cream)

Procedure

1. Prepare all items prior to cakes being completed as the cake must be immediately served after being removed from oven.
2. Roughly chop chocolate, add whole butter, and melt in a water bath bane-marie over medium heat.
3. Whip sugar and whole eggs to a light foam, and carefully fold in flour
4. Immediately fold the egg and flour mixture into the melted chocolate. Be careful to blend gently so as not to lose the air in the whipped eggs.
5. Butter molds, then dust with flour. Cupcake/muffin pan or similar size ramekin is best.
6. Fill ramekins up to $\frac{3}{4}$ full with chocolate mixture. Allow approximately 2 cm. to rim so cake may rise
7. Place pans in an oven preheated to 200-220°C for approximately 7-8 minutes. Cake top will be solid, but inside is still liquid.
8. After removing from oven, run a knife around the edge of the pan or ramekin in order to loosen the cake from the pan. Carefully tip the cakes out one at a time, into the palm of your hand, and immediately place on plate ready for service
9. Plate should be pre set with a large spoon of Crème Friache, and drizzled with the wild berry sauce.

Wild Berry Sauce

Ingredients

200g	Mixed Wild Berries (Frozen may be substituted for fresh)
30g	Icing Sugar

Procedure

1. Blend both ingredients together using bar or hand blender, till smooth.
2. Place mixture through a fine sieve until smooth and free of small seeds