

Chocolate Gourmandize

Serves 4

A delicate chocolate cake with a decadent chocolate lava interior, we think Chocolate Gourmandize is divine with a fresh raspberry sauce and a scoop of vanilla ice cream.

Ingredients

4 oz.	quality dark chocolate
4 Tbsp.	unsalted butter
3 ea.	eggs
¼ cup	all-purpose flour, sifted
⅔ cup	sugar

Method

Oven Temperature: 550-570 degrees

- In a small saucepan, melt the butter and chocolate just inside the door of the oven, being careful not to burn the butter.
- In a separate bowl, beat the eggs. Mix in the flour and sugar with the eggs until the mixture is just blended enough to be fully incorporated.
- Slowly fold in the melted chocolate and butter into the flour mixture. Stir gently to mix.
- Pour approximately 4-oz. of the mixture into four 6-ounce oven-safe ceramic dishes, and place just inside the doorway, away from the flame. Cook for approximately 8 minutes, or until the mixture begins to pull away from the container slightly around the edges but still has a little wiggle at the top. If the mixture sets completely, it will be overdone.
- Remove the containers from the oven and allow the dessert to cool just slightly. The dessert is extremely hot inside.
- Gently run a sharp knife around the edge of the bowls to loosen the mixture. Turn the bowl over onto a serving plate. It should release easily.

Garnish the dessert with raspberry sauce, ice cream, or whipped cream.

