

Chocolate Well

CUISIMAGES

Ref :
5308

Type :
Cake

Preparation :
10 mn
Rest:

Cooking :
14 mn
At 180°C

Cost :
  

Difficulty :
  

Origin :




For 4 persons

- 120 g dark chocolate
- 120 g butter
- 3 eggs
- 45 g powdered sugar
- 30 g flour
- 8 «Mikado»
- Icing sugar for decoration



Preheat the oven to 180°C for 15 min.

Melt chocolate with butter.

In a bowl, break the eggs and mix well.
Add sugar and mix well using a whisk.



Stir flour into egg/sugar mixture.

Add chocolate/butter and mix well.



Pour the mixture into the moulds.

Place on the middle rack and bake at 180°C for 14 min.



Remove cakes from pans delicately.

The exterior of the cakes should be cooked but the center will be full of melted chocolate.

Slice the top 1/2 cm of each cake and put aside.



Place 2 "Mikado" on each side of the well.

Attach the cake tops to cap each well.
Sprinkle with powdered sugar to form a pretty chocolate well.



Recommandation
Variante
Vins

Serve the "chocolate well" with vanilla ice cream and walnuts.