

# Molten dark chocolate cake, berry coulis and vanilla ice cream

## Recette pour 8 petits gâteaux

**Description** Warm and molten small chocolate cake served with a berry coulis and a scoop of vanilla ice cream for a an unparalleled heat contrast.

**L'idée déco** The cooking time will vary depending on the shape and size of your molds, make sure the surface changes from gloss to matt on the edges that will tell you that it is cooked enough to hold it's shape but still melting inside.

## Ingrédients

For the molten chocolate cake

- 115 Gr Salted butter
- 30 Gr Maple syrup
- 2 Unit(s) Egg
- 2 Unit(s) Egg yolk
- 70 Gr Sugar
- 70 Gr Wheat flour
- 175 Gr Dark chocolate

For the berry coulis

- 200 Gr Frozen berries
- 30 Gr Sugar
- 50 Ml Water
- 6 Scoop(s) Vanilla ice cream

## Préparations

Temps de préparation **30 mins**

Préchauffez votre four à 400 F°

Molten chocolate cake preparation

In a bowl drop the eggs and yolks and whisk. In a double boiler melt the chocolate with maple syrup and butter. Remove from heat and add eggs and egg yolks and mix. Using a whisk, mix the flour and sugar and add to chocolate mixture. Mix well. Lightly grease the molds of your choice. Place on a baking sheet. Spread a little chocolate mixture into the molds by filling them 2/3 full, bake for 10-15 minutes, until the top begins to be mat. Remove the pans from oven and let stand 5 minutes before returning.

Berry coulis preparation

Mix thawed berries with sugar. Add a little bit water if necessary.

To serve

Flip your molds over on your plates and place a scoop of vanilla ice cream on top of the cake. Serve immediately with berry coulis. You can serve your fondant decorated with fresh strawberries or raspberries for a touch of color.

**Bon appétit!**