|  |  |
| --- | --- |
|   | **STANDARD RECIPE** |
| **MENU CATEGORY** | **HOT DESSERT** |
| **MENU** | **CHOCOLATE LAVA CAKE**  |
| **TOTAL PRODUCTION** | **1 RECIPE** | **REMARK: SERVES 5** |
|   |
| **NO** | **ITEM**  | **BASIC METHOD**  | **RECIPE**  | **REMARK**  |
| **UNIT**  | **QTY** |
| 1 | CHOCOLATE |  | GR | 188 |  |
| 2 | UNSALTED BUTTER |  | GR | 115 |  |
| 3 | EGG YOLK |  | PCS | 2 | MERINGUE |
| 4 | EGG WHOLE |  | PCS | 2 |
| 5 | SALT |  | GR | 2 |  |
| 6 | SUGAR |  | GR | 55 |  |
| 7 | FLOUR |  | TBSP | 2 |  |
|   |
| **FINAL OF STEP METHOD** |
| 1. HEAT OVEN TO 2300C
 |
| 1. PREPARE THE RAMEKINS, WIPE WITH BUTTER AND THE TAP IN THE FLOUR INTO THE RAMEKINS
 |
| 1. COMBINE THE BUTTER AND CHOPPED CHOCOLATE IN A DOUBLE BOILER AND MELT OVER LOW HEAT, STIRRING UNTIL SMOOTH.
 |
| 1. IN A LARGE MIXING BOWL, COMBINE THE EGGS, EGG YOLKS, SUGAR, AND SALT. BEAT ON MEDIUM SPEED UNTIL THICK AND PALE YELLOW.
 |
| 1. ADD THE CHOCOLATE MIXTURE AND FLOUR INTO THE EGG MIXTURE.
 |
| 1. FOLD TOGETHER THE MIXTURE UNTIL WELL COMBINED.
 |
| 1. TRANSFER THE BATTER INTO BUTTERED AND FLOURED RAMEKINS. BAKE FOR 6 TO 8 MINUTES OR UNTIL THE SIDES OF THE CAKES ARE FIRM SET, BUT THE CENTER IS JIGGLY. LET THE CAKES COOL IN THE RAMEKINS FOR 1 MINUTE.
 |
| 1. PLACE A SMALL DESSERT PLATE OVER THE TOP OF EACH RAMEKIN AND CAREFULLY FLIP IT OVER, INVERTING THE CHOCOLATE LAVA CAKE ONTO THE PLATE. LET STAND FOR ABOUT 10 SECONDS, THEN REMOVE THE RAMEKIN TO UNMOLD THE CAKES.
 |
| 1. SIFT POWDERED SUGAR ON TOP AND GARNISH WITH BERRIES, IF DESIRED.
 |
| 1. SERVE IMMEDIATELY.
 |