



## JERNEJ KITCHEN

# FOOLPROOF CHOCOLATE LAVA CAKE

*This foolproof Molten Chocolate Lava Cake recipe will work every time. The interior is chocolatey and runny, while the exterior is cakey and tasty.*

SERVES	6	PEOPLE
PREPARATION:	30	MINUTES
REST:	30	MINUTES
BAKE:	16	MINUTES
TOTAL TIME:	76	MINUTES

### CHOCOLATE GANACHE

85 g (1/2 cup or 3.1 oz) chocolate chips (50% - 65% cocoa)

120 g (1/2 cup) whipping cream

2 tbsp (25g) unsalted butter

### CHOCOLATE LAVA CAKES

110 g (2/3 cup or 3.9 oz) chocolate chips (50% - 65% cocoa)

90 g (3/8) cup unsalted butter

4 eggs

130 g (2/3 cup) sugar

65 g (1/2 cup) all-purpose flour

10 g (1 1/2 tbsp) unsweetened cacao powder

3 g (1/2 tsp) baking powder

### TOOLS AND EQUIPEMENT

bowl

rubber spatula

small baking sheet or plate

whisk

6x 6 cm (2.5 inch) in diameter and 4 cm (1.5 inch) high aluminium muffin cups

kitchen brush

### CHOCOLATE GANACHE

First, make the chocolate ganache. Add chopped chocolate or chocolate chips to a small bowl. Add the butter and a pinch of salt. Pour the boiling whipping cream over the mixture and set aside for 2 minutes for the chocolate to melt, then stir with a silicone spatula, to get a silky smooth chocolate mixture. Transfer the mixture to a small baking dish or bowl and place in the freezer for 30 - 40 minutes or to a fridge for at least 2 hours, or overnight.

### CHOCOLATE LAVA CAKES MIXTURE

Make the chocolate lava cake mixture. Add chocolate and butter into a heatproof bowl and melt over a pot of boiling water or in 30-second intervals in a microwave. Set aside for 5 minutes. In a large bowl, whisk together the eggs, sugar, and a pinch of salt. Whisk vigorously for 2 minutes, then add the melted chocolate mixture and whisk with a hand whisk until combined and thick. Add the all-purpose flour, cocoa powder, and baking powder. Whisk until well combined. Place in the fridge for 10 - 15 minutes.

### PREHEAT THE OVEN

Preheat the oven to 200 °C / 390 °F or to 180 °C / 355 °F if you are using a convection oven. Grease six aluminum muffin cups. The muffin cups should be about 6 cm (2.5 inches) in diameter and 4 cm (1.5 inches) high. If you are using ramekins/muffin pan grease them, and dust with all-purpose flour or cocoa powder. Make sure to grease the whole interior of the cups.

### FILL THE CUPS

Take the chocolate ganache from the freezer. Using a small ice

ice cream scoop or spoon

cream scoop or a teaspoon scoop out some chocolate ganache. Shape into six balls, each weighing approximately 30g / 1 ounce. Add a heaped tablespoon of the chocolate lava mixture into a prepared cup, place the ganache ball on top, then cover with the rest of the chocolate lava mixture until 3/4 filled.

#### **BAKE AND SERVE**

Transfer the cups onto a baking sheet. Place in the preheated oven on the middle rack. Bake for 16 - 18 minutes at 200 °C / 390 °F or at 180 °C / 355 °F if you are using a convection oven. Once the lava cakes are baked, remove them from the oven, set them aside for 1 - 2 minutes, then invert onto a dessert plate and serve immediately. Optionally top with cocoa powder, and shredded chocolate.