



JERNEJ KITCHEN

GIANT MOLTEN CHOCOLATE RASPBERRY LAVA CAKE

Giant Molten Chocolate Raspberry Lava Cake is a simple dessert recipe for chocolate lovers. Intensely chocolatey, slightly fruity, and impossible to resist.

SERVES	6	PEOPLE
PREPARATION:	15	MINUTES
BAKE:	20	MINUTES
TOTAL TIME:	35	MINUTES

GIANT MOLTEN CHOCOLATE RASPBERRY LAVA CAKE

210 g (2 sticks) butter

250 g (8.8 ounces) dark chocolate

4 eggs

100 g (1/2 cup) sugar

40 g (1/4 cup) all-purpose flour

2 tbsp (10g) unsweetened cacao powder

100 g (3/4 cup) fresh raspberries

TO SERVE (OPTIONALL)

50 g (1/2 cup) fresh raspberries

6 scoops of vanilla ice cream

6 tbsp whipped cream

TOOLS AND EQUIPEMENT

20 cm x 30 cm (8-inch x 12-inch) deep baking dish

saucepan

bowl

electrix mixer

lopatka

PREPARATION

Place a rack in the middle of the oven and preheat it to 200 °C / 390 °F (fan-assisted oven to 180 °C / 350 °F). Grease a 20 cm x 30 cm (8-inch x 12-inch) deep baking dish with butter and lightly dust with flour. Discard any excess flour.

BUTTER AND CHOCOLATE

Add butter to a pan and place over medium heat. When the butter melts, remove it from the heat and add 200g (7 ounces) of chopped chocolate. Stir and bring to room temperature by setting aside.

MOLTEN LAVA CAKE BATTER

Add eggs and sugar to a bowl. Using an electric mixer, beat the eggs with the sugar until they triple in size, for about 5 minutes. Sift flour and cacao into the egg mixture and stir well using a spatula. Stir in the cool chocolate mixture.

BAKE

Pour the prepared batter into the deep baking dish. Arrange raspberries on top and sprinkle with the rest of the chopped chocolate. Place in the preheated oven. Bake for 20 - 25 minutes at 200 °C / 390 °F (fan-assisted oven at 180 °C / 350 °F). The less time we bake, the more runny the interior will be. The edges must be firm and baked, and the center of the cake slightly jiggly and soft. We baked our cake for 22 minutes.

SERVE

Serve the Giant Molten Chocolate Raspberry Lava Cake as soon as possible while it is still warm. Divide between six