

Molten Chocolate Cake

(Serves 4)

Time: 20 minutes

Ingredients:

½	cup	(1 stick) butter, plus some for buttering the molds
4	squares (4 oz total)	72% Callebaut bittersweet chocolate or bittersweet chocolate chips
2	Large	eggs
2	Large	egg yolks
¼	cup	sugar
2	teaspoons	flour, plus more for dusting
		Vanilla ice cream (optional)

Instructions:

1. In the top of a double boiler set over simmering water, heat the butter and chocolate together until the chocolate is almost completely melted. While that's heating, beat together the eggs, yolks and sugar with a whisk or electric beater until light and thick.
2. Beat together the melted chocolate and butter; it should be quite warm. Pour in the egg mixture then quickly beat in the flour, just until combined.
3. Butter and lightly flour four 4-oz molds, custard cups or ramekins. Tap out the excess flour, then butter and flour them again. (Better yet, on the second round of flouring, just spray a little neutral tasting cooking oil inside each ramekin before flouring. This makes for a more consistent layer of oil and flour). Divide the batter among the molds. (At this point you can refrigerate the desserts until you are ready to eat, for up to several hours; bring them back to room temperature before baking.)
4. Preheat the oven to 450 degrees F (230 C). Bake the molds on a tray for 6 to 7 minutes; the center will still be quite soft, but the sides will be set.
5. Carefully invert each mold onto a plate and let sit for about 10 seconds. Unmold by lifting up one corner of the mold; the cake will fall out onto the plate. Serve immediately with vanilla ice cream.

Source: Adopted from **Cooking at Home with a Four Star Chef;** by Jean Georges Vongerichten and Mark Bittman