



## Warm Chocolate Cake

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**Skill Level:** Basic

**Yield:** 6 servings

120g (4 ounces) Amedei “Chuao” 70% dark chocolate couverture, chopped  
80g (5 tablespoons) unsalted butter, cubed  
10g (1 tablespoon) corn starch  
140g (¾ cup) granulated sugar  
2 whole large eggs  
40g (2 large) egg yolks

unsalted butter, as needed  
confectioner’s sugar, as needed  
extra virgin olive oil, as needed

1. Over a double boiler, or in a microwave, melt chocolates and butter.
2. Meanwhile, sift together sugar and cornstarch. In a separate bowl, whisk together eggs, and egg yolks.
3. Remove melted chocolate mixture from heat and whisk in dry ingredients. Then whisk in the beaten eggs. Transfer the mixture to a container and allow to chill in the refrigerator. This mixture may be prepared up to 3 days in advance of serving.
4. Preheat a convection oven to 325° F. Brush the insides of 6 ceramic cups with unsalted butter, and dust with granulated sugar, shaking to remove excess. Divide the cake batter between each of the cups and arrange on a sturdy baking sheet. Bake for 10-15 minutes until set, but still semi-liquid. Carefully remove from the oven, and dust with confectioner’s sugar and drizzle with a spoonful of extra virgin olive oil. Serve immediately.