

CHOCOLATE VOLCANOS

The hardest thing about making this recipe is not eating the mixture! These Chocolate Volcanos are delicious, indulgent and surprisingly easy to make.



Serves: 8

Time: 55 minutes



INGREDIENTS

150 grams unsalted butter, cut into cubes, plus extra (melted) for greasing
1 tablespoon cocoa powder
350 grams dark chocolate, broken into pieces
150 grams brown sugar
1 pinch salt
6 eggs
2 egg yolks
1 teaspoon vanilla bean paste
75 grams plain flour
400 grams pouring (whipping) cream
150 grams fresh raspberries, to serve



METHOD

1. Preheat oven to 200°C. Grease 8 ramekins or dariole moulds (125 ml) with a little melted butter. Divide cocoa powder between ramekins or moulds ($\frac{1}{2}$ teaspoon each) and rotate to coat bottom and sides evenly. Set aside.
2. Place chocolate into mixing bowl and grate **5 sec/speed 8**. Scrape down sides of mixing bowl with spatula.
3. Add butter, sugar and salt and melt **4 min/60°C/speed 2**.
4. Mix **2 min/speed 4**, slowly adding eggs and yolks, 1 at a time through hole in mixing bowl lid, until combined.
5. Add vanilla bean paste and flour and mix **20 sec/speed 3.5** or until batter is smooth.
6. Scrape down sides of mixing bowl with spatula and mix **5 sec/speed 4**. Divide mixture between prepared ramekins, leaving a 5 mm space at the top. Place into refrigerator to cool for 20 minutes. Clean and dry mixing bowl.
7. Place ramekins onto a baking tray (30 x 40 cm) and bake for 12 minutes (200°C) or until top is smooth and crusty and springs back when pressed gently. Allow volcanos to cool for a few minutes. Meanwhile, whip cream.



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8. **Insert butterfly whisk.** Place cream into mixing bowl and whip **45 sec/speed 3** or until soft peaks form, watching carefully through hole in mixing bowl lid to avoid overwhipping. **Remove butterfly whisk.**

9. Turn out volcanos onto serving plates and serve with whipped cream and raspberries.

Tips

- Filled, uncooked ramekins can be stored in the refrigerator, covered, for up to 2 days or even frozen. Place into the refrigerator to defrost fully, then bake as per step 7.

Variation

- Use milk chocolate if dark chocolate isn't your thing.
- If you have my *Entertaining* book, you could try serving the volcanos with the Cherry sauce from the Christmas Pavlova Towers, or the White chocolate powder from the Mango Truffles recipe.



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SHOPPING LIST:

- Unsalted butter (150 grams / 5 oz)
- Cocoa powder (1 tbsp)
- Dark chocolate (350 grams / 12.3 oz)
- Brown sugar (150 grams / 5 oz) Salt
- Eggs (8)
- Vanilla bean paste (1 tsp)
- Plain flour (75 grams / 2.6 oz)
- Pouring cream (400 grams / 14 oz)
- Fresh raspberries (150 grams / 5 oz)

NOTES & TIPS: