30 minutes

Makes 6

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## Ingredients:

- <sup>3</sup>/<sub>4</sub> cup (180g) butter + extra for greasing
- 2 Tbsp (15g) cocoa powder, for dusting
- 2 slabs (90g each) dark chocolate
- 3 eggs
- 3 egg yolks
- ¾ cup (180g) castor sugar
- ⅓ cup (45g) cake flour
- Pinch salt
- Serve warm with berries and garnish with mint.

## Method

- 1. Preheat oven to 200°C.
- 2. Grease 6 ramekins and dust inside with cocoa powder (this will make turning them out easier).
- 3. Melt butter and chocolate together over double boiler. Set aside.
- 4. Whisk eggs, egg yolks and sugar with an electric whisk for about 3 minutes until light and fluffy and pale in colour.
- 5. Fold through melted chocolate mixture.
- 6. Sift flour and salt.
- 7. Stir into chocolate mixture until well-combined.
- 8. Pour into ramekins and bake for 12-14 minutes (the centre should still be wobbly).
- 9. Remove and cool for 3-5 minutes.
- 10. Turn out on plates.
- 11. Serve warm with berries and garnish with mint.

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