

30 minutes

Makes 6

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Ingredients:

- $\frac{3}{4}$  cup (180g) butter + extra for greasing
- 2 Tbsp (15g) cocoa powder, for dusting
- 2 slabs (90g each) dark chocolate
- 3 eggs
- 3 egg yolks
- $\frac{3}{4}$  cup (180g) castor sugar
- $\frac{1}{3}$  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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