



Warm Molten Chocolate Cakes

- 8 oz. (250 g.) bittersweet chocolate, finely chopped
- 1/4 cup (2 oz./60 g.) unsalted butter, cut into pieces
- 1 tsp. pure vanilla extract
- Pinch of salt
- 4 large egg yolks
- 6 tbs. (3 oz./90 g.) sugar
- 2 tbs. unsweetened natural cocoa powder, sifted
- 3 large egg whites

Preheat the oven to 400°F (200°C). Lightly butter six 3/4-cup (6-fl. oz./180-ml.) ramekins and dust with cocoa. Set the ramekins on a small baking sheet.

Place the chocolate and butter in the top of a double boiler over (not touching) barely simmering water, and melt, whisking until the mixture is glossy and smooth. Remove from over the water and stir in the vanilla and salt. Set aside to cool slightly.

In a large bowl, using a mixer, beat together the egg yolks, 3 tablespoons of the sugar, and the cocoa on medium-high speed until thick. Add the chocolate mixture to the yolk mixture and beat until blended. The mixture will be very thick.

In a bowl, using clean beaters, beat the egg whites on medium-high speed until very foamy and thick. Sprinkle in the remaining 3 tablespoons sugar and increase the speed to high. Continue beating until firm, glossy peaks form. (cont...)

Warm Molten Chocolate Cakes

Spoon half of the beaten whites onto the chocolate mixture and stir in just until blended. Gently fold in the remaining whites. Spoon into the prepared ramekins.

Bake the cakes until they are puffed and the tops are cracked, about 13 minutes. The inside of the cracks will look very wet. Remove from the oven and serve. Or, run a small knife around the inside of each ramekin and invert the cakes onto plates. Serves 6.

WILLIAMS
SONOMA
CALIFORNIA



Find more Recipes Of The Week on Instagram @williamssonomamena. To learn how to cook this and other delicious recipes, contact our store to book a public or private cooking class at 2228 3101.