

Warm Chocolate Cake

INGREDIENTS:

5 oz Dark Chocolate
½ C Butter
2 ea Eggs
3 ea Egg Yolk
2 Tbsp Sugar

Chocolate Sauce:

1 C Heavy Cream
2 oz Dark Chocolate

DIRECTIONS:

Melt the chocolate and the butter in a double boiler, set aside. Mix the egg and yolks with the sugar and whisk until smooth. Pour egg and sugar mixture over the melted chocolate and butter, mix well.

Melt cream and chocolate to make the chocolate sauce.

Pour the batter into ramekins, then add the chocolate sauce in the middle, bake at 350°F for 8 minutes.



Pair with
PX wine.

Serves 3

Recipe provided by Grand Fiesta Americana Guadalajara Country Club

4 Estaciones at the Grand Fiesta
Americana Guadalajara Country Club

