

GUASTELLO'S VILLAGE MARKET

Molten Chocolate Cakes

Serves 4

Ingredients

1 stick (1/2 cup) unsalted butter, diced
5 ounces bittersweet chocolate, broken into pieces
2 Large Eggs
2 Egg Yolks
1/4 cup natural cane sugar
1 tablespoon flour (I used brown rice flour, and it worked just fine)
Handful of pistachios, roughly chopped
Smoked Maldon salt or similar, to finish
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4 four- or six-ounce ramekins

Preheat oven to 450 degrees.

Bring a pot of water to simmer on the stove. Place a glass bowl on top and add chocolate and butter. Allow this to melt, stirring frequently. While the chocolate and butter are melting, whisk together eggs, egg yolks and sugar until light and frothy.

Once chocolate and butter have melted, remove from heat and stir. Slowly fold in the eggs and sugar and then quickly beat in the flour until just combined.

Butter and flour four ramekins and pour chocolate mixture evenly into all of them.

Bake for 6-8 minutes (less time for a softer center, more time for a slightly firmer center). Remove from oven and let sit for 5 minutes.

Invert ramekins onto plate. Let them sit for about ten seconds, give each a gentle tap, then remove ramekin. Sprinkle with pistachios and coarse sea salt.

Serve warm.

Credit: theyearinfood.com