

MON AMI GABI[®]

A CLASSIC FRENCH BISTRO

WARM FLOURLESS CHOCOLATE CAKE

Yield: 4 servings

INGREDIENTS

- 4 ceramic ramekin molds, 4 inch round
- 4 tbsp. butter (for the inside of the molds)
- 7 oz. 58% semi-sweet chocolate
- 5 oz. butter
- 7 eggs, yolks separated from the whites
- 5 oz. sugar



METHOD

1. Preheat the oven to 350°F, with a rack in the middle.
2. Drizzle a generous tablespoon of the butter over the bottom of each ramekin mold.
3. Melt the 58% semi-sweet chocolate and butter in a double boiler.
4. Once melted, remove the chocolate mixture from the heat and combine with the egg yolks.
5. In a clean bowl, whip the egg whites until stiff. Add in the sugar and combine.
6. Fold the egg whites into the chocolate mixture.
7. Pour mixture into the ramekins. Place the ramekins in a large baking pan at least 1½ inches deep.
Pour enough hot water into the pan to reach halfway up the side of the ramekins.
8. Carefully place the pan in the oven and bake for 25 minutes or until the top of the cake feels firm to the touch. Remove the baking pan from the oven.
9. When ramekins are cool enough to handle, remove them from the water bath and let cool completely.
10. Cover each with plastic wrap and allow it to rest for 10 minutes.
11. When ready to serve, remove the plastic wrap, place a plate on top, and flip.
12. Remove the ramekin and serve with chocolate sauce and fresh whipped cream.



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CHOCOLATE SAUCE

INGREDIENTS

- 3 oz. 58% semi-sweet chocolate
- 3 ½ ounces 38% milk chocolate
- 3 ½ fl. oz. half & half
- 2 tbsp. corn syrup
- 3 fl. oz. simple syrup (4 tbsp. water, 4 tbsp. sugar)

METHOD

1. Place the chocolate into a bowl.
2. In a medium saucepan over high heat, boil the half & half and corn syrup.
3. Pour over the chocolate and whisk until smooth.
4. Add in the simple syrup.
5. Serve.

