



## Chocolate moelleux

Love chocolate? Than this chocolate moelleux is perfect for you! This delicious chocolate cake has a delightful creamy chocolate filling.

## Boodschappenlijstje

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Callebaut Chocolate Callets -Dark- 1 kg

CB424737  
€32.15



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118  
€10.49



Patisserie Disposable Decorating bags 41, 24 pieces

02435  
€5.85



House of Marie Baking cups White - pk/50

HM0015  
€3.25

Other materials for 8-12 pieces:

- 250 gram unsalted butter in slices
- 8 egg yolks
- 4 eggs (approx. 200 gram)
- 100 gram fine granulated sugar
- 100 gram sifted flower

Melt 250 gram butter in pan, when the butter is melted (don't let it become too brown) add 250 gram chocolate. Remove the pan from the fire. Keep stirring until the chocolate is completely dissolved in the butter.

Beat 8 egg yolks and 4 eggs lightly au bain marie. Au bain marie is a glaze bowl on a pan of boiled water. When the mixture is slight and creamy, add the butter/chocolate mixture. Stir it well. At last, add the flower and fold it in the mixture. Fill a decorating bag with the mixture and put it in the fridge for at least 1 hour.

Preheat the oven to 180°C (convection oven 160°C). Fill the baking pan with the baking cups and fill the cups with the chocolate mixture. Bake the moelleux in approx. 10 minutes.

Let them cool down after baking and remove the paper. Server the chocolate moelleux with a layer of sugar and for example some ice cream.