

SUGAR, SPICE, AND EVERYTHING NICE!



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Name: David Brooks

Recipe Name: Decadent Flowing Chocolate Lava Cakes With Fresh Caramelized Strawberries

Recipe Ingredients:

Toppings:

- Whipped Cream
- Fresh Berries
- *Fresh Caramelized Strawberries*
- Ice Cream
- Custard
- Buttercream

Per 5 yield

Cakes:

- 1/2 cup Unsalted Butter
- 8 oz Bittersweet Chocolate
- 1 cup Powdered Sugar
- 1 lg whole egg
- 2 lg egg yolks
- 6 tbsp flour

Recipe Instruction:

1. Preheat ovens to 400 f.
2. Butter muffin pan.
3. Melt butter and chocolate in bowl until smooth.
4. Let chocolate cool for 2 minutes, then add powdered sugar, whole egg, and yolks.
5. Mix.

6. Sift in flour and mix until just combined.
7. Add batter evenly to muffin pan.
8. Bake 12-14 min until sides are set and middle is "slightly jiggly".
- 8.*Cook sugar two min until caramelized to pale amber, swirl occasionally, remove for three min, add in strawberries, cover and let stand 10 minutes (tender). Cook over low heat until caramel is liquefied.*
9. Let cakes rest for 1 minute and flip over with flat pan.
10. Transfer to serving plate with spatula.
11. dust with powdered sugar (with sifter).
12. Top with caramelized strawberries and serve,
13. Students add other toppings.