

## Macadamia Honey And Chocolate Moelleux Cakes

Moelleux translates to soft. These Cakes are rich, soft and decadently fudgy in the centre. Delicious with the crunch of honey roasted Macadamia nuts.



### Ingredients

- 3 each Eggs, separated
- 40g Brown sugar
- 40g Honey
- **180g Lindt Excellence 70%**
- 80g Butter, unsalted
- 20g Macadamia nut oil
- 50g Plain flour, sifted
- Pinch fleur de sel sea salt

### For the nuts

- 125g Macadamia nuts
- 40g Honey
- Pinch fleur de sel sea salt

## **Directions**

1. Preheat the oven to 180°C.
2. Gently melt together the chocolate, butter and macadamia nut oil.
3. Separate the eggs and whisk yolks with brown sugar and honey until pale.
4. Whisk the egg whites and the salt to firm peaks.
5. Fold the chocolate mixture into the egg yolk mixture.
6. Then mix in the sifted flour and lastly the egg whites mixture.
7. Divide mixture into greased cake rings.
8. For the topping mix together the macadamia nuts, honey and salt. Place a few nuts on each cake. If you have any extra, roast on a separate tray.
9. Bake at 180°C for 10 minutes. Drop temperature to 150°C and bake for a further 5 minutes.
10. Be careful not to overcook the cakes to ensure they remain soft and fudgy in the centre.