

Lindt

MASTER SWISS CHOCOLATIER
SINCE 1845

Lindor Lava Cake

NO OF PORTIONS: 8 pax

AMOUNT PRODUCED: 800g

PORTION SIZE: dia: 6cm x 4.5 cm H



Whole Eggs	193g
Granulated Sugar	135g
Lindt Dark Chocolate 70%	193g
Butter	193g
Sifted Flour, T55	87g



1. Method:
2. Beat the sugar and egg at high speed in a electric mixer at around 10 minutes
3. Gently fold in the dark chocolate couverture and the butter melted at 45°C
4. Then stir in the sifted flour
5. Keep the batter 2 hours in the refrigerator before using
6. Grease the stainless steel ring (dia: 6cm x 4.5 cm H) with butter and sugar
7. Baking Paper: 20cm L x 5.5cm H
8. Fill them using a piping bag and pastry tip with a little of the chocolate batter
9. Put a Lindor ball into the center and fill until totally covered
10. Let it set and keep in the freezer
11. After Bake in convection oven at 198°C to 200°C for ~16 minutes
12. Let the cakes rest for 30 seconds before unmolding
13. While the cake is still hot place piece of thin dark chocolate on top and serve immediately



Dark Thin Chocolate with
Pattern (0.8mm thick)



Liquid Chocolate Cake Batter



LINDT Lindor ball (favorite as
you choice)

