

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





Dark Thin Chocolate with

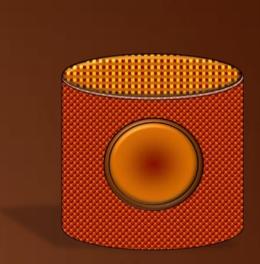
Liquid Chocolate Cake Batter

LINDT Lindor ball (favorite as

Pattern (0.8mm thick)

- Method:
- 2. Beat the sugar and egg at high speed in a electric mixer at around 10 minutes
- Gently fold in the dark chocolate couverture and the butter melted at 45°C **3.**
- Then stir in the sifted flour 4.
- Keep the batter 2 hours in the refrigerator before using **5.**
- Grease the stainless steel ring (dia: 6cm x 4.5 cm H) with butter and sugar **6.**
- **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
- Put a Lindor ball into the center and fill until totally covered 9.
- 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





you choice)

