

## CHOCOLATE LAVA CAKE WITH MIXED BERRIES

### METHOD

- 01** Place dark chocolate and butter into a mixing bowl in a hot water bath. Mix well until completely melted. Or melt the ingredients with a microwave oven at 800W for 1-2 minutes and mix well.
- 02** Place egg and sugar into another mixing bowl. Use a blender to whisk until fluffy.
- 03** Add chocolate mixture into egg mixture bits by bits and mix well.
- 04** Sift the cake flour bits by bits into the chocolate mixture and mix well.
- 05** Prepare 10 round molds (7.5cm diameter). Brush a little oil on the inner side of the molds. Sprinkle with flour or cocoa powder.
- 06** Fill 100 g of chocolate mixture into each mold.
- 07** Preheat the Miele oven with "Conventional Heat" to 200°C.
- 08** Place filled molds into the preheated oven and bake for 10 minutes.
- 09** Take out the cakes from the molds and serve with mixed berries.

### INGREDIENTS

55% dark chocolate .....	400 g
Butter .....	320 g
Egg .....	10 pcs
Sugar .....	400 g
Cake flour .....	150 g
Oil (for the round mold) .....	Moderate
Flour / Cocoa Powder (for the round mold) ...	Moderate
Mixed Berries (cranberry, blueberry, blackberry) ..	Moderate



#### Tips

- Sift the flour and add in bits by bits to prevent lumps. Besides, mix the batter gently and slowly to avoid breaking the air bubbles and ensure the cake will not collapse after baking.
- By using the TasteControl function, the oven cavity will rapidly cool down at the end of the cooking programme to prevent overcooking of the chocolate lava cakes while keeping them warm.

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30 mins



10 persons

## 朱古力心太軟配雜莓

### 做法

- 01 將黑朱古力及牛油置大碗內，並座於熱水中，輕拌黑朱古力及牛油直至完全溶化；亦可用微波爐以800W加熱1至2分鐘至完全溶化後拌勻。
- 02 將雞蛋及砂糖置另一大碗內，用攪拌器發打至鬆軟。
- 03 分數次將朱古力混合物加入雞蛋混合物中，拌勻。
- 04 利用隔篩，分數次將低筋麵粉篩入朱古力混合物中，拌勻。
- 05 準備10個圓模(直徑7.5厘米)，於模內掃上油，然後灑上麵粉或可可粉。
- 06 每個圓模中分別倒入100克朱古力混合物。
- 07 選用「一般加熱」功能將Miele焗爐預熱至攝氏200度。
- 08 將圓模放入已預熱的焗爐，以相同設定焗10分鐘。
- 09 將蛋糕脫模取出，配上雜莓，即可享用。

### 材料

55%黑朱古力	400克
牛油	320克
雞蛋	10隻
砂糖	400克
低筋麵粉	150克
油(圓模用)	適量
麵粉/可可粉(圓模用)	適量
雜莓(紅莓、藍莓、黑莓)	適量

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#### 貼士

- 麵粉需分開數次加入，以免麵糊形成顆粒狀。加入時需輕力拌勻，避免將麵糊中的空氣排走，形成塌陷。
- 利用「TasteControl」功能，於烹調完結後急降爐腔溫度，以確保朱古力心太軟不會被餘溫繼續烘焗以過熟，同時保溫。



30 分鐘



10 人份