

Vulcani piccoli (makes 8-10 pieces)

21.7.15

INGREDIENTS

- 210 g VIVANI Superior Dark Chocolate with Chili
- 210 g butter
- 250 g raw cane sugar
- 7 eggs
- 120 g flour, all-purpose
- 40 g cocoa powder
- crushed chili, as much as desired
- heatproof moulds

METHOD

Melt the butter and chocolate (crushed coarsely) in a water bath.
Preheat the oven to **190 °C (170 °C fan)**.

Cream together the eggs and sugar. Sieve the flour and cocoa powder and then stir in. Add in the chocolate butter (and the chili if desired), and mix together until smooth.

Pour the mixture into the greased moulds and bake for **approx. 10 minutes**. The middle should remain quite runny!
These mini volcanoes are just as tasty the next day!

level: 1