

# *The Gypsy Chef*

## Molten Chocolate Puddings with a White Center

Adapted from Delectable, Marlene van der Inggs

5 eggs, plus 5 yolks

1/2 cup sugar

1 cup bitter, dark chocolate, at least 70% cocoa, chocolate broken up

8 ounces butter

2 tablespoons flour

8 pieces white chocolate

In a bowl, beat together the eggs, yolks and sugar until pale.

Melt the dark chocolate and butter in the microwave. Stir it every 15 seconds until mostly melted, than just keep stirring until smooth.

Slowly add the chocolate to the egg mixture beating until smooth.

Fold in the flour.

Use 8 small souffle molds, buttered and lined with parchment paper.

Pour into molds until 1/2 full. Place the white chocolate blocks in the center and fill the rest of the mold with the chocolate mixture. Keep in the refrigerator until ready to bake.

Preheat oven to 350 degrees. Bake for 10-15 minutes, until the centers puff and look dry. Turn out and serve with Whipped cream and a dusting of cocoa powder.

*bon appétit*

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