

## Warm Whisky Volcano

### Ingredients:

- 150g dark chocolate
- 150g butter
- 85g sugar
- Salt
- 3 eggs
- 3 egg yolks
- 1 shot Three Ships Whisky Bourbon Cask Finish
- 1 tbsp flour
- Cocoa powder

### Directions:

1. Melt 150g dark chocolate in a bowl over boiling water together with 150g butter and 85g sugar.
2. Once melted add a pinch of salt and stir to combine.
3. Remove from the heat and whisk 3 eggs as well as 3 egg yolks into the mixture.
4. Add 1 shot Three Ships Whisky Bourbon Cask Finish to the mixture as well as 1 tbsp flour and stir to combine.
5. Preheat the oven to 200°C.
6. Spread butter into the baking ramekins, once coated add a dusting of cocoa powder into each.
7. Pour the mixture into the ramekins and bake for 10 - 12 minutes.
8. Remove from the oven and flip the ramekins over so that the chocolate volcano can slide out.
9. Top each with a shot of Three Ships Whisky Bourbon Cask Finish and fire them up for the flambé.