

MOLTEN AERO PUDDINGS WITH A BAR-ONE SAUCE

INGREDIENTS

For the Lava Cakes:

- $\frac{3}{4}$ cup Aero milk chocolate, melted
- $\frac{1}{2}$ cup butter, diced
- 2 eggs
- $\frac{1}{2}$ cup granulated sugar
- 1 tbsp cake flour
- Butter for ramekins

For the Bar-One sauce:

- 2 Bar-One 90g chocolate bars
- $\frac{1}{2}$ cup cream

Yield: 4 Lava Cakes

DIRECTIONS

For the Lava Cakes:

1. Preheat the oven to 180°C.
2. Melt the Aero milk chocolate in a bowl over hot water.
3. Stir the butter into the chocolate until it melts.
4. In another bowl, beat the eggs and sugar till it mixes well and becomes frothy.
5. Now stir in the melted chocolate and butter.
6. Then add the flour and mix everything together.
7. Butter 4 individual ramekins, and dust with cocoa powder before pouring in the chocolate batter.
8. Then bake it in the oven for about 10-12 minutes till the rest of the cake is cooked but the center is still soft.
9. Take it out of the oven and allow to rest for 3 or 4 minutes before you turn the ramekins upside down onto dessert plates.
10. Serve warm with a scoop of vanilla ice cream, a drizzle of melted Bar-One sauce and chunks of Aero milk chocolate.

For the Bar-One sauce:

1. Bring water to the boil in a big pot, and put a bowl or a pan on top of it.
2. Break the chocolate bars into small pieces and add them to the bowl.
3. Add the cream bit by bit and stir well until melted and creamy.