



Chef Tomm's Ultimate Chocolate Lava Cake!

Serves 4

Chocolate Lava Cake

4ounces	Bitterweet chocolate
1/2 Cup	Butter
2Tablespoons	Flour
1/4 Cup	Sugar
2	Large eggs
1teaspoon	Vanilla Extract

Method:

Preheat oven to 400 degrees. Grease 4 four ounce custard cups or use a large muffin tin. Melt the chocolate and the butter together in the microwave. Add in the flour and the sugar and stir until mixed. Stir in the eggs and vanilla and whisk until smooth. Divide the mixture between the four greased custard cups ensuring that you do not fill the cups over 2/3rds full. Bake at 400 degrees for 12 to 14 minutes. The edges should be cooked and the middle should be runny. Gently run a knife around the edge of the custard cup and place upside down on dessert plate.

Note: The batter can be made several hours in advance and have ready in the refrigerator until ready to bake

Garnish for plating

4 Servings

4 scoops	Ben and Jerry's crème brulee ice cream or other ice cream of your choice
4 oz	Chocolate sauce
4 oz	Raspberry sauce
4	Raspberries
4	Sprigs of mint

Each serving should have a portion of each garnish.