Chocolate & Sea salt Moelleux

Serves 4 persons

Shopping List

180gr	Chocolate
(90gr	dark chocolate 70%)
(90gr	milk chocolate)
80gr	Butter
4gr	Fine sea salt
50gr	Icing sugar
2	Whole eggs
1	Egg yolk
45gr	Flour
2gr	Coarse sea salt, to finish (fleur de sel)

Method

1. Pre-heat the oven to 180 degrees Celsius.

2. Start by gently melting the chocolate with the butter over a Bain-marie.

3. Add the fine sea salt, then mix with a whisk until smooth.

4. In a separate bowl, whip the eggs, the egg yolk and the icing sugar together.

5. Add it to the chocolate/butter mix, then mix with a whisk.

6. Add the flour, then gently combine with a spatula.

7. Place the batter in greased rings (6cm diameter, 4.5cm high) covered with parchment paper.

8. Place approximatively 110 gr in each ring.

9. Bake in the oven for 9 min.

10. Remove the ring and paper, put a pinch of sea salt on top.

11. Plate up and enjoy