



**LA FONTANA**  
RISTORANTE & BAR

## CHOCOLATE CAKE WITH MELTING HEART



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  #LaFontanaLocarno 

## Chocolate cake with melting heart

### SERVES 4 PEOPLE

240 g of butter  
210 g of dark chocolate  
240 g of sugar  
100 g of egg yolks  
240 g of eggs  
120 g of flour

### PREPARATION

In a stand mixer or using a hand whisk, mix the eggs and sugar until you obtain a smooth but not whipped mixture. Incorporate the melted butter and chocolate, ensuring they are not too hot. Add the sifted flour and mix until you achieve a homogeneous batter.

Pour the mixture into buttered and floured aluminium baking molds, filling them  $\frac{3}{4}$  of the way. Freeze the cakes for at least 12 hours.

Preheat the oven and bake the frozen cakes for 9 minutes at 180° C (356° F).

Once baked, dust with powdered sugar and, if desired, serve with a scoop of ice cream.

*Buon dessert!*