



40 SEC CHOCOLATE CAKE

for 6 people



INGREDIENTS

- 90 g** dark chocolate or couverture
- 110 g** sugar
- 80 ml** milk
- 80 g** butter
- 65 g** flour
- 3** eggs

PREPARATION

Heat the butter and sugar, remove from the heat and add the chocolate until melted.

Add the remaining ingredients and mix until getting a smooth mixture.

Strain the mixture through the Kisag funnel & sieve directly into the Kisag Whipper. Insert the Kisag Whipper Charger and shake vigorously 8 times.

Grease small bowls with butter and fill one third full with the mixture. Bake each bowl in the microwave at 850 watts for 40 seconds.