



MARBELLE ENTERTAINS

Savory and Sweet Recipes
for Every Occasion from
the Master Chocolatier

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MARIBEL LIEBERMAN

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RIZZOLI
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Molten Chocolate Cakes

Thick and decadent, these individual cakes use MarieBelle Aztec Hot Chocolate. If you prefer to bake a solid cake that can then be unmolded (and that does not contain raw eggs, which some people cannot consume), you can bake the batter in a buttered 8-inch (20-cm) springform pan until the center is set, about 10 to 15 minutes. Cool in the pan on a rack, then unbuckle the ring and serve.

• SERVES 6 •

1 stick plus 6 tablespoons
(14 tablespoons/200 g)
unsalted butter, plus more for
the ramekins

2 cups plus 2 teaspoons
(255 g) MarieBelle Aztec Hot
Chocolate

4 large eggs

1¼ cups (145 g)
confectioners' sugar, plus
more for dusting

½ cup (65 g) all-purpose flour

Salted crème fraîche, for
serving, optional

Preheat the oven to 325°F/165°C.

Butter six 3½-inch (9-cm) ramekins and place them on a baking sheet.

In a double boiler (or a heatproof bowl set over a pot of simmering water), warm the butter and hot chocolate, stirring occasionally, until smooth and melted.

In a large bowl, beat together the eggs, sugar, and flour with an electric mixer on medium speed until pale and thick.

Fold in the chocolate until just combined.

Divide the batter evenly among the prepared ramekins. Bake until the edges are set but the centers are still soft, 10 to 15 minutes.

Allow to cool briefly until warm and no longer hot, then sprinkle with confectioners' sugar and serve in the ramekins with salted crème fraîche, if desired.