



INGREDIENTS

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4 OZ of bitter sweet chocolate

2/3 cup of unsalted butter

1 TBSP of espresso

1 TSP of vanilla bean extract

4 large eggs

1 TSP of kosher salt

2/3 cup of granulated sugar

½ cup of AP flour

CARAMEL SAUCE

2/3 cup of granulated sugar

¼ cup of purified water

½ cup of unsalted butter

½ cup of cream

5 TBSP of icing sugar



CHOCOLATE CAKE WITH CARAMEL SAUCE

By Caterina Romano's kitchen

DIRECTIONS

1. In a double boiler place the chocolate, butter, espresso, vanilla extract and heat until everything melts together.
2. Add the salt to the eggs and whisk until they turn pale yellow.
3. Add the sugar and flour and mix until everything is well combined.
4. Temper the eggs with a couple of tablespoons of the melted chocolate and butter mixture.
5. Combine the remaining mixture and mix.
6. Use 6 OZ ramekins. Butter the inside, place a small parchment paper on the bottom and sprinkle with cocoa powder all around.
7. Preheat oven to 400 DF.
8. Place the ramekins on a baking sheet lined with parchment paper.
9. Fill the ramekins ¾ of the way with the chocolate mixture.
10. Bake for 12 minutes.

Caramel Sauce

11. Heat a small sauce pan over medium heat.
12. Add the sugar and water to the pan and allow the sugar to melt until it turns golden brown.
13. Lower the heat, add the butter and cream and continue mixing until the butter melts and everything is well combined.
14. Bring the mixture to a boil, cook for 3 minutes.
15. Remove the cakes from the oven. Allow to cool for 10 minutes.
16. Using a spatula, run it along the inside of the ramekins to help it release easily. Place a plate on top of the ramekins, hold tight and flip upside down. Remove the ramekin and the parchment paper.
17. Place the chocolate cake on a serving dish, add the caramel sauce sprinkle the top with icing sugar and serve.

ENJOY THE CHOCOLATE CAKE WITH CARAMEL SAUCE