Moulleux au chocolat



Ingredients

10

- 15 eggs
- 315 g unsalted butter
- 315 g plain chocolate
- 125 g soft white sugar
- 125 g wheat flour
- 15 g Bresc Black garlic puree

Preparation method

Melt the butter, the garlic puree and the chocolate au bain-marie. Beat 4 egg yolks, 2 whole eggs and the sugar in a mixer until fluffy and the volume has doubled. Add the chocolate-butter mixture and mix the flour in with a spatula as carefully as possible. Divide the batter into small baking tins. Bake the moulleux in the oven at 180°C for 9 minutes. Turn them out onto small plates and serve immediately.

Used Bresc products



Bresc Black garlic puree
325g

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