

CHOCOLATE GATEAU

INGREDIENTS:

200 G DARK CHOCOLATE - 100 G BUTTER

100 G GRANULATED SUGAR - 4 EGGS

2 SPOONFULS FLOUR - ½ SPOONFUL CORNFLOUR

1 PACKET VANILLA FLAVOURING - FLOUR AND BUTTER FOR THE MOULD.

MELT THE CHOCOLATE WITH THE BUTTER IN A BAIN-MARIE. COMBINE WELL TO FORM A SMOOTH MIXTURE.

ADD THE SUGAR, FLOUR, CORNFLOUR, VANILLA FLAVOURING AND EGG YOLKS. MIX WELL AND ADD THE WHITES WHIPPED TO A PEAK.

BUTTER AND FLOUR THE MOULD, POUR IN THE MIXTURE.

PLACE IN A WARM OVEN AT 180° FOR AROUND 50 MINUTES.