

## A recipe from *Some Kitchen Stories*

### Molten Chocolate Cake

Adapted from *The Kitchen Diaries* by Nigel Slater | 4 Servings | Time: 30 to 45 minutes

#### Ingredients

7 ounces of dark, fine-quality chocolate  
½ Cup of superfine sugar  
3 large eggs  
5 TBsps of butter, room temperature  
2 heaped TBsps of Nutella (any chocolate hazelnut spread)

#### Prepare

1. Preheat oven to 400 degrees F. Lightly butter 4 ramekins or oven-proof cups.
2. Prepare a heat-proof bowl over a pot of simmering water. Break up chocolate into rough pieces and place in bowl, letting it melt without stirring. Gently push down any big pieces to the bottom of the bowl to let them melt too.
3. Pour the sugar into your food mixer or bowl.
4. Separate the yolks from your eggs. Add yolks to the sugar and beat until thick and creamy.
5. In a separate bowl, whisk egg whites until airy and almost stiff.
6. Stir the butter into the chocolate and leave to melt, then gently stir in the Nutella.
7. Fold the chocolate mixture into the bowl of eggs and sugar.
8. Carefully, fold the egg whites into the mixture with a metal spoon. Do not overmix. Make sure there are no drifts of egg white.
9. Scoop into four buttered dishes and place on a baking sheet. Bake for 12 to 15 minutes, till risen. The tops should be cracked and the insides slightly wobbly. Nigel says that if you open one too early, just pop it back into the oven until properly cooked.