



MCCORMICKFORCHEFS.COM



SPICED DARK CHOCOLATE LAVA CAKE

BY HILDA YSUSI

EXECUTIVE CHEF AND OWNER OF BROKEN BARREL | THE WOODLANDS, TX

Recipe Details

Everything's bigger in Texas and the taste of Broken Barrel's Executive Chef and Owner Hilda Ysusi's Spiced Dark Chocolate Lava Cake is no exception! Made with a tasty combination of bittersweet chocolate, Zatarain's® Liquid Shrimp and Crab Boil and McCormick Culinary® Ground Cinnamon, this recipe is topped with luxardo cherries and can be baked in only 10 minutes!

For the Spiced Dark Chocolate Lava Cake:

1. Preheat the oven to 450°F.
2. Spray four 6 oz cast iron skilletlets with cooking spray and dust with flour.
3. Prepare a double boiler, melt the butter and the chocolate together.
4. Using an electric mixer, beat the eggs, egg yolks, sugar and salt until thickened and pale. Fold in the chocolate and butter mixture and shrimp and crab boil until smooth. When the mix is homogeneous, add the flour.
5. Portion the batter into the skilletlets, and bake for approximately 10 minutes.
6. In a small bowl, combine the cinnamon with the mascarpone.

For Serving:

1. Plate the cakes and top with a dollop of the mascarpone mix and 3 luxardo cherries.

RECIPE TYPE: DESSERTS

CUISINE: AMERICA

SPICED DARK CHOCOLATE LAVA CAKE | INGREDIENTS | SERVES 4

1 TABLESPOON ZATARAIN'S LIQUID SHRIMP & CRAB BOIL
 4 OUNCES BUTTER
 6 OUNCES BITTERSWEET CHOCOLATE
 2 EACHES EGG
 2 EACHES YOLK
 1/4 CUP GRANULATED SUGAR
 1/2 TEASPOON SALT, TO TASTE
 2 TABLESPOONS FLOUR
 1/2 CUP MASCARPONE
 1/2 TEASPOON MCCORMICK CULINARY® CINNAMON, GROUND
 12 EACHES LUXARDO CHERRIES