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40-second chocolate cake

the recipe for delicious moments



3 × egg(s)
0.5 g salt
130 g powdered sugar

1 × yolk(s)
50 g flour (fine)
180 g dark couverture

Preparation

Melt the dark chocolate coating over a water bath or in a microwave and let it cool slightly. Stir the eggs with the icing sugar and salt. Stir the flour and the melted coating.

Mix everything until a smooth mass is obtained. Pass the mixture through the iSi Funnel & Sieve directly into a 0.5 l iSi Whipper. Screw on 1 iSi Cream Charger and shake vigorously.

Serving suggestion

Grease several cups or bowls with butter and fill up to a third with the mixture. Heat each individual beaker for 40 seconds in the microwave at 850 watts.

Remove from the mould or serve directly to the bowl.

Difficulty: medium **Preparation time:** 30 min. **Suitable for:** Coming soon **Other factors:** Vegetarian