

## **D – E - Chocolate tarte**

Ingredients for a cake of 26 cm in diameter:

200 gr Dark chocolate/couverture

200 gr Butter

150 gr Sugar

5 pcs Egg yolk

30 gr Flour

5 pcs Egg white  
Sugar



Preparation;

Melt the couverture and butter. Beat the egg yolk and sugar until foamy. Add the melted butter and couverture to the mix. Beat the egg white and sugar until stiff and fold into the mix. Sieve in the flour and fold into the mix.

Bake in the oven for 20 minutes at 180°C.