

## Tortino al cioccolato e peperoncino

### Ingredients:

- \* 200g dark chocolate
- \* 180g butter
- \* 140g sugar
- \* 3 eggs
- \* 2 egg whites
- \* 60g plain flour
- \* 1 teaspoon chilli powder

### Steps:

1. Melt the chocolate and butter together in a bain-marie, then add the chilli powder and stir to combine.
2. Break the eggs into a mixing bowl and start to beat them with sugar. When the mass will be creamy, stop.
3. Reduce the speed of the mixer and add the sifted flour a little at a time.
4. Grease and flour 8 muffin moulds, then divide the mass into them.
5. Bake in the oven and allow to cool the muffins, then remove them from their moulds.
6. Serve the muffins on a bed of whipped cream (see recipe).