

The chocolate fluff of granny P.O.

Ingredients

150 g of chocolate
150 g of butter (or 125 g Vinciane version)
3 eggs
100 g of sugar
50 g flour (or 125 g Vinciane version)
5 g chemical

Preparation

Preheat the oven to 200 ° C.
Melt the chocolate and butter in a bain -marie or in the microwave 600 W.
Beat the eggs with the sugar to make them blanch.
Mix the flour and yeast.
Gently mix the three preparations.
Line ramekins and pour the preparation there, or pour directly into fluted mussels.
Bake for 10 minutes. A small crust must form on the surface.