

# Chocolatõn

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## Ingredients

6 eggs (separate whites and yolks)  
350gms semi-sweet chocolate chips  
226gms butter  
3/4 cup sugar  
1 tsp. Vanilla

## Method

### Step 1

Melt the butter and chocolate chips together. This can be done on top of the stove in a double boiler, or in a microwave oven for about 1 1/2 minutes.

### Step 2

Stir the melted chocolate and melted butter together until smooth.

### Step 3

Whip the egg whites into a fluffy meringue.

### Step 4

When the meringue starts to peak, add the sugar, bit by bit.

### Step 5

Fold in the egg yolks.

### Step 6

Add the (warm) chocolate mixture and the vanilla to the meringue.

### Step 7

Gently blend together until it is completely mixed.

### Step 8

Pour into a serving bowl or individual cups.

### Step 9

Chill for at least an hour before serving.

# THE COOKERY

by The Secret Jozi Chef

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