

Chocolatõn

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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