

Chocolate Lava 'Cloud' Cake

Indulge in a rich molten chocolate lava cake topped with a whimsical nitrogen-frozen chocolate cloud. When warm sauce is poured over, the cloud melts dramatically, offering a delightful contrast of hot and cold textures.


30 min

Total time

medium

Difficulty

550

kcal / serving

Ingredients

- For the Lava Cake:
- 1 oz dark chocolate (70% cocoa)
- 1 oz unsalted butter
- 1 egg
- 1 egg yolk
- 2 tbsp sugar
- 1 tbsp all-purpose flour
- A pinch of salt
- For the Chocolate Cloud:
- 1 oz dark chocolate (70% cocoa)
- 1 tbsp cocoa powder
- 1/2 cup heavy cream
- Liquid nitrogen (for freezing)
- For Serving:
- 1/4 cup warm chocolate sauce

Steps

- 1 Preheat your oven to 425°F (220°C).
- 2 Melt the dark chocolate and butter together in a heatproof bowl over a simmering pot of water (double boiler).
- 3 In a separate bowl, whisk the egg, egg yolk, and sugar until light and frothy.
- 4 Combine the melted chocolate mixture with the egg mixture, add flour and salt, and mix until smooth.
- 5 Grease a ramekin and pour the batter in, filling it about 3/4 full.
- 6 Bake for 12-14 minutes until the edges are firm but the center is still soft.
- 7 Meanwhile, prepare the chocolate cloud by whipping the heavy cream until soft peaks form. Fold in the melted dark chocolate and cocoa powder until smooth.

8

Using liquid nitrogen, pour it over the chocolate cream mixture while stirring until it reaches a fluffy, cloud-like consistency. Quickly spoon it onto the baked lava cake.

9

Serve immediately with warm chocolate sauce poured over the nitrogen-frozen cloud to create a dramatic melting effect.