



EXCLUSIVE FOODS
your culinary partner

Chocolate green tea LAVA CAKE

INGREDIENTS

For 6 individual cakes, you need:

**For the Matcha Tea
and Black Sesame Seeds Filling:**

- 4.5 oz white chocolate, melted in a double boiler
- 1 tbsp black sesame seeds
- 1 tsp Matcha Green Tea, sifted

For the chocolate cakes:

One bag of our frozen mix for lava cake (#2239F)

To prepare the filling (it should be done the day before or a few hours before to allow the chocolate to get hard):

- Melt the white chocolate using a double boiler
- Add the sifted matcha tea and sesame seeds
- Place in small silicone molds and let cool so that it gets hard again
- You can also use pieces of plain white chocolate or Valrhona Gianduja Noisette (Hazelnut) chocolate

1. Defrost lava cake mix pack for 12 hours at +0°C / +4°C, or cut the tip of the bag and put it in the micro wave 2 x 3 min at 600 watts
2. Preheat the oven to 210°C (410°F)
3. Knead the pouch to obtain uniform texture
4. Cut open the pouch and pour into mold
5. Fill the molds 1/3 full with the frozen mix and add a piece of matcha tea white chocolate in the middle. Cover with the rest of the frozen mix
6. Place in the oven for 10 to 12 min and take out. Let cool down for a few min before unmolding
7. Sprinkle with confectioner's sugar if desired
8. Serve with green tea ice cream, cookie crumbs and decorate the lava cake with matcha green tea powder and dark chocolate mini pearls

#1

the dessert
RECIPES COLLECTION

