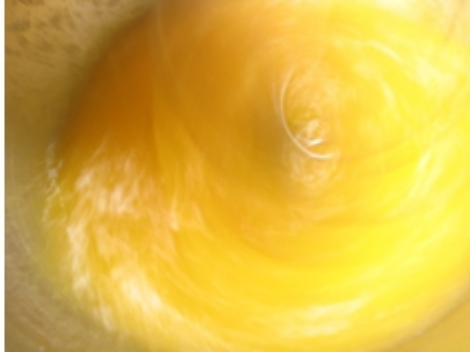


Instant Chocolate Cake

makes 12-15 individual cakes

Put **8 whole large eggs** (400 g.) plus **1 yolk** (17 g.) into a bowl with **160 g. sugar** and **3 g salt**.

Whip with a whisk or electric mixer for 1 minute



Add **42 g. flour**, followed by **210 g. melted, semisweet chocolate**. Mix just until blended.



Pour mixture through a fine mesh sieve.

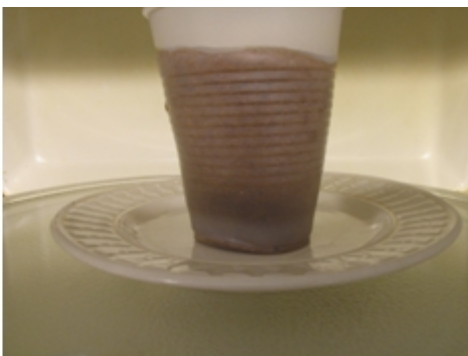
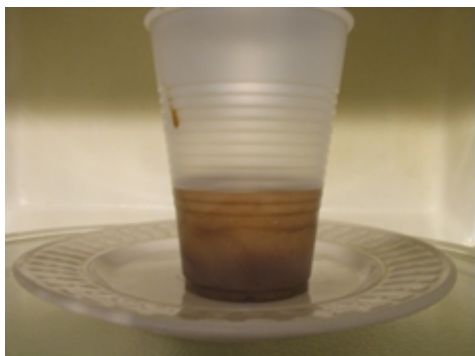


Pour into a whipped cream charger. Fill only halfway. You will have enough batter left to make another batch. Charge with 2- N2O cartridges. Shake firmly 2-3 times. Dispense foam into a

9-oz. plastic cup, stopping when it is 1/3 filled.



Place cup in microwave. Set to bake at 900watts (for standard 1000w microwaves, set at 90% power or power9). Set timer to cook for 40 seconds. Watch it rise before your eyes.



Unmold and dig in!

