Cuore Caldo
Chocolate Lava Cakes

Recipe Annie Ghiacci

INGREDIENTS

100g dark chocolate
100g unsalted butter
60-80g nuts
60-80g white sugar
20-30g white flour
2 eggs, lightly beaten

hazelnuts; toasted; no salt; chopped as fine as desired

PROCEDURE

1. Melt chocolate
2. Add butter, stir
3. Add sugar, stir
4. Add nuts, stir
5. When cool enough, add eggs, stir
6. Add flour

7. Bake 350° in lightly greased cupcake pan, without papers
   8 mins, plus 1 min if necessary

Italian-size *cuore caldo* is bigger than U.S. cupcake size and requires more time (up to 12 mins).