



BBQ BAKED CHOCOLATE LAVA PUDDING

4 Eggs
4 Egg yolks
180g Butter
250g Chocolate
250g Castor sugar
90g Flour

Heat the BBQ to Hot for 10 minutes then turn middle burner off.

Melt butter and chocolate over bain-marie (in bowl over the saucepan full of water).

Cream egg yolks and sugar with a whisk (or food processor) till light.

Fold chocolate mix into egg mix. (Be sure that the chocolate mix is not too hot, it might cook the eggs).

Fold sifted flour into mix.

To Cook - Pour your mixture into a muffin tray lined with paper cups.

Place the tray into the centre of your BBQ. Bake for 9 minutes and be sure to serve runny. If it looks undercooked - it's probably ready. The side should hold up but the middle is as the name suggests - lava.

Serve together on a plate with your favourite ice cream or double cream.

SERVES 15