

Caramel flowing heart



For about 12 individual cakes

Caramel flowing heart :

200g sugar

100g cream

100g butter

250g Caramélia couverture

200g eggs

150g egg yolk

2g sea salt

120g flour

Sift the flour.

Cook the caramel dry, decant with the butter and cream.

Melt the chocolate and add to the caramel mixture.

Add eggs and yolks.

Finish with the flour.

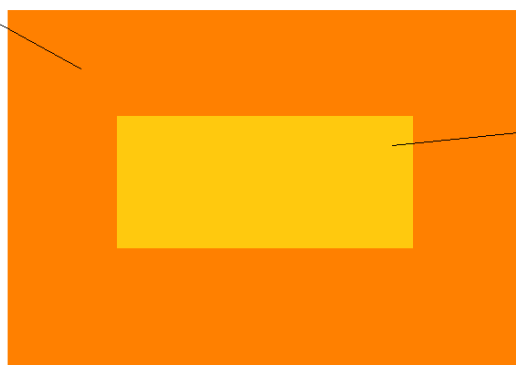
Pipe in 5cm diameter circles to 2/3 of the mold.

Bake 12 minutes at 170 ° C.

Wait one minute and unmold.

Eat it warm.

Caramel sponge



Liquid caramel