

## CHOCOLATE GATEAU



### Type of dish :

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Dessert

### Categories :

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Bakery and confectionery

Chocolate and confectionery

Dairy and egg products and derivatives

### Ingredients

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- ✓ 100g butter
- ✓ 10 g butter for the cake tin
- ✓ 4 tablespoons of flour
- ✓ 4 eggs
- ✓ 2 tablespoons of milk
- ✓ 2 tablespoons of rum
- ✓ 150 g sugar
- ✓ 150 g plain chocolate

### Preparation

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Melt the chocolate and the butter in a bain-marie. Add the milk and the rum.

Beat the eggs and sugar to a foam. Mix in the sieved flour.

Butter a cake tin and pre-heat the oven for 10 minutes. Pour the mixture into the tin and cook for 45 minutes in a medium oven (180°C)

