

## CHOCOLATE LAVA CAKE

Our beautifully balanced Seduction Cabernet Sauvignon blend, with flavors of blueberry, black currant, and vanilla, pairs well with this dessert for a flavorful combination to enjoy on a cold, winter evening. Chef, Jeffrey Jake, from Silverado Resort, shares his recipe from the delicious dessert he created for our members at our 2016 Night of Unrestrained Reserve dinner. Enjoy!

**BAKE TIME**        **15 MIN**, in Pre-heated 315 oven

**SERVES**            **6-8**, in 4 OZ aluminum baking cups

### INGREDIENTS

- 4 Whole Eggs (room temp)
- 4 Egg Yolks (room temp)
- 5 OZ Unsalted Butter
- 8 OZ Extra-Bittersweet Chocolate
- ½ Cup + 2 Tbsp Powdered Sugar
- 3 Tbsp Cake Flower

### PREPARATION

Whip yolks and whole eggs to stiff peaks. Melt the butter and chocolate together; first add butter and then add chocolate on top. Once melted, temper the egg mix with a little of the warm chocolate, and then incorporate and whisk in the rest.

Sift the flour and sugar together and then gently fold into chocolate mix, until just incorporated. Portion into lightly greased aluminum cups on sheet pan with a baking rack and bake in pre-heated oven for 15 minutes.

Remove and cool briefly before unmolding onto a dessert plate. Serve with a couple dollops of Hazelnut Sabayon.

## HAZELNUT SABAYON

### INGREDIENTS

- 1 c. heavy cream
- 2 lg. egg yolks
- 3 T sugar
- 1-1/2 tsp. hazelnut oil

Whip the cream to medium peaks in a non-reactive bowl and set aside. In a standing mixer the bowl, add the egg yolks and sugar. Heat about 2" water in a sauce pan over medium heat and when hot, place the mixer bowl over. Whip the egg and sugar until a ribbon effect is achieved, about 2-3 minutes. Attach the bowl to the mixer and beat on high until the mixture cools completely, about 5 minutes. Feel the bottom of the bowl occasionally to test temperature. When the mixture is completely cool, drizzle in the hazelnut oil. Remove the bowl from the mixer and incorporate about 1/4 of the whipped cream, then carefully fold in the rest of the whipped cream. Plate as soon as possible (can leave in fridge temporarily).