

INGREDIENTS

- 80 g (6 tbsp) unsalted butter, (cut into pieces)
- 125 g semi-sweet chocolate, (broken into pieces)
- 1 large egg
- 1 egg yolk
- 3 tbsp white sugar
- ½ tsp vanilla extract
- 3 tbsp flour
- Pinch of salt

INSTRUCTIONS

- 1) Grease 3 small ramekins and set aside.
- 2) Melt the butter and chocolate in a microwave-safe bowl for about 1 minute, stirring every 30 seconds. Set aside.
- 3) In a separate bowl, whisk the egg and egg yolk with an electric mixer until well blended.
- 4) Add sugar, vanilla extract, and whisk until combined.
- 5) Stir in flour, the melted chocolate mixture, and a pinch of salt until smooth.
- 6) Pour the batter into the ramekins, filling them halfway.
- 7) Air fry at 180°C for 8-10 minutes, until the edges are set but the centre is soft.
- 8) Carefully remove ramekins using a dish towel. Let cool for 1 minute.
- 9) Loosen cakes with a knife and invert onto plates.
- 10) Serve with no-churn ice-cream.



Chocolate Molten Lava Cake



3 servings



15 Minutes

Treat yourself to warm, decadent molten lava cakes with a fudgy centre. Ready in minutes, they're the ultimate chocolate indulgence!

No-churn Ice-cream

INGREDIENTS

200 g sweetened condensed milk

600 ml double cream

1 tsp vanilla extract

INSTRUCTIONS

- 1) In a large bowl, combine sweetened condensed milk, double cream, and vanilla extract.
- 2) Beat with an electric whisk on medium speed for 3-5 minutes until thick and stiff, like clotted cream.
- 3) Optional: Fold in flavorings like chocolate chips, fruit, or caramel.
- 4) Scrape the mixture into a freezer-safe container, smoothing the top.
- 5) Cover tightly with cling film, ensuring it touches the surface.
- 6) Freeze for at least four hours or until solid.
- 7) Scoop and serve once frozen!

