

Nestlé® Docello® Molten Mess

Cuisine: N/A

Recipe Type: International

Cooking Time: 15 Mins

Serving: 25 Peoples

Ingredients:

- Chocolate Fondant:, 0
- Dark chocolate, Chopped 250 g
- Butter, 625 g
- 10 Egg, s 500 g
- 10 Egg yolk, 250 g
- Sugar, 250 g
- [Nestlé® Docello® Chocolate Mousse](#) Dessert Powder, 750 g
- teaspoon Salt, 4 g
- Filling:, 0
- Nestlé® Chokella®, 250 g
- Peanut butter, 250 mL

Nutritional Information:

- Energy (kcal) *473 kcal*
- Protein (g) *10 g*
- Fats, total (g) *39 g*
- Carbohydrate, total (g) *44 g*
- Sugars, total (g) *33 g*
- Fats, saturated (g) *21 g*
- Fiber, total dietary (g) *4 g*
- Sodium (mg) *495 mg*
- Calcium (mg) *40 mg*
- Cholesterol (mg) *237 mg*
- Iron (mg) *1 mg*
- Vitamin A, IU *882 IU*
- Vitamin C (mg) *0 mg*
- Vitamin D (µg) *53 IU*
- Potassium (mcg) *0 mcg*
- Water (g) *0 g*
- Manganese (mg) *0 mg*
- Magnesium (mg) *0 mg*
- Vitamin B6 (mg) *0 mg*

Procedure:

1 In a bowl over a pot of simmering water melt the dark chocolate and butter until smooth in consistency.

2 In a mixing bowl beat together the eggs, egg yolks and sugar until thick.

3 Add in your melted chocolate mixture.

4 Fold in the Nestlé Docello Chocolate Mousse Dessert Powder until a uniform mixture forms.

5 Pour into greased molds filling just half way. Spoon in the Nestlé Chokella and peanut butter in the center. Top with the remaining batter

6 Bake at 200°C for 9 minutes. Remove from the oven and allow to rest for 3 minutes before unmolding and serving warm.