



Molten Chocolate Cake with Sea Salt Caramel Ice

Cream

SERVES 4

PREP TIME 4 Hours

COOK TIME 20 Min

Ingredients

4 ounces semi-sweet chocolate, chopped
6 tablespoons unsalted butter
2 large eggs
1/4 cup granulated sugar
Pinch salt
Powdered sugar, optional, as needed for garnish

Sea Salt Caramel Ice Cream

2 cups heavy cream
1 cup whole milk
3/4 cup sugar
2 teaspoons Alaskan Sea Salt

Caramel Sauce:

12 ounces sugar
1 tablespoon water
3 tablespoons unsalted butter
6 3/4 ounces heavy cream

Directions

Preheat oven to 375F. Butter 4(8-ounce) oven safe ramekins. In a small bowl add butter and chocolate, microwave on high for 30 second increments, stirring often, until chocolate is melted and smooth, about 1 1/2 minutes total. Set aside.

In the bowl of an electric mixer fitted with the paddle attachment, mix eggs, sugar, and salt on medium speed until fluffy, about 2 minutes. Turn to low speed and add chocolate, mix until combined. Pour batter into prepared ramekins. Bake for 10 minutes, center should still be loose. Let cool slightly before dusting with powdered sugar and serve with Sea Salt Caramel Ice Cream(recipe follows).

Sea Salt Caramel Ice Cream:

Fill a large glass or metal bowl with ice and water. Place a medium glass or metal bowl inside to make an ice bath. In a small heavy bottomed pot over medium heat, bring 2 cups heavy cream, 1 cup whole milk, 3/4 cup sugar, and 2 teaspoons Alaskan sea salt to a simmer, stir until sugar and salt dissolve. Pour into medium bowl in ice bath, stir until cool. Refrigerate overnight or pour directly into ice cream machine. Follow manufacturer's directions. While ice cream is soft, stir in cool Caramel Sauce(recipe follows). Place ice cream in freezer for 2 hours or overnight to harden.

Caramel Sauce:

In a medium saucepot over low heat combine 12 ounces of sugar with 1 tablespoon water. Cook, not stirring, until sugar is dark brown but not burned, about 8 minutes. Add 3 tablespoons unsalted butter and stir quickly. Remove from heat and slowly add 6 3/4 ounces room temperature heavy cream, stir constantly until combined. Let cool completely.