



Gateau au chocolat with vanilla sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- 300g of dark chocolate (60 or 70%);
- 200g of butter;
- 1 tablespoon of brandy;
- 150g of sugar (100g of white sugar e 50g of dark brown sugar);
- 70g of all-purpose flour;
- 4 eggs;

- 2 egg yolks;
- 250ml of milk;
- 1 1/2 tablespoon of sugar;
- 1/2 vanilla bean.

Instructions

Preheat the oven to 180°C.

Melt the dark chocolate with the butter and brandy in a pan with boiling water.

Mix the eggs with the sugar until they are lightened in color.

Add the flour, stir with a wooden spoon and then add the melted chocolate with butter and brandy.

Pour the mixture into a buttered and floured round cake baking pan and bake it for 25 or 30 minutes.

After taking it out of the oven, let it cool.

For the vanilla sauce, heat the milk in *bain-marie* with the vanilla bean (sliced open lengthwise), without letting it boil.

Beat the egg yolks and sugar until pale and fluffy, continue beating and add the hot milk mixture, stirring continually, until the sauce thickens. Do not let the sauce reach the boiling point.

Serve it cool with the chocolate cake.