

Mira's chocolate cake for 8 people

Ingredients:

200 grams of butter

150 grams of sugar

200 grams of cooking chocolate

5 eggs

200 grams of almonds

Creme fraiche or double cream

Preparation:

Chop the almonds roughly in a grinder / a blender

Separate the egg yolks of 4 eggs from the whites.

Whip the yolks and the last whole eggs with sugar.

Melt butter and chocolate over low heat.

Mix almonds, butter and chocolate with the egg mixture.

Whip the whites and blend them carefully into the mixture.

Pour the paste into a greased baking tin covered with breadcrumbs and bake it at 150 degrees for 40 minutes.

The cake is served chilled with Creme fraiche or whipped cream.