

## Chef from the Hood Recipes



### Chef:

Lori Darling, co-owner of Cafe Lolo & Cafe Lolo Catering

### Recipe:

Lolo's Chocolate Kiss!

### Ingredients:

6 ounces semi-sweet (dark) chocolate chips  
1 cup butter (1/2 pound or 2 sticks)  
5 ounces flour (use a scale; it's close to a heaped cup)  
(plus a bit more butter & flour for prepping 6 ramekins)  
3 whole eggs PLUS 3 egg yolks  
1/3 cup granulated sugar  
garnish: 1/4 cup powdered sugar  
and 3/4 cup (or a basket of) fresh raspberries

This popular dessert at Cafe Lolo is brilliance in a ramekin. Unfussy and easy to make yet gloriously rich and elegant when served, it's fabulous! I had a similar dish at the hip and fancy W Hotel in Honolulu. Served warm on a red molten glass plate, their chocolate volcano is sensual decadence. When a friend told me that Cafe Lolo made something that sounded like what I had described, I had to go try it for myself. Cafe Lolo's version is to die for! Naturally I was thrilled when Lori Darling offered her recipe for this week's paper! Delicious with a glass of port, an orange liqueur or a dark red wine. Recipe serves six.

Preheat oven to 350°. Melt chocolate with butter in the top of a double boiler. Meanwhile, whisk eggs, yolks and granulated sugar in a mixer on medium speed for ten minutes. Add melted chocolate to mixture and slowly add flour while whisking for an additional five minutes. Prepare six ramekins (or large oven-proof soup cups) by coating with a thin layer of butter then shaking in some flour (leave only the flour that sticks to the butter in the ramekins). Divide chocolate mixture equally into ramekins, place filled ramekins on a baking sheet and bake in a preheated 350° oven. After six minutes in oven, turn the baking sheet around and bake an additional six minutes. Kisses should be slightly runny in appearance. Turn each ramekin onto a salad-sized serving plate and garnish with powdered sugar and fresh raspberries. Lolo's kisses are best given while still warm in the center.