

# Moellens

## White chocolate

A white chocolate lava cake is maybe less known than the classical dark chocolate lava cake, but is a real treat.

With these molten lava cakes the white chocolate is the real star. The middle has a **delicious gooey center of melted white chocolate**.

The white chocolate we use is **high quality Belgian chocolate**, to which we gently add a tiny bit of condensed milk. This makes the taste of this lava cake slightly sweeter and brings a hint of vanilla and caramel which reminds us of our childhood time.

This white chocolate lava cake is **easy to prepare** from frozen. No defrosting needed. This lava cake also never fails. It only takes **35 seconds** in a microwave oven or **12 minutes** in a conventional oven to prepare. Then they are ready to serve. Just add a few raspberries, because raspberries are notoriously known for going exceptionally well with white chocolate, and you're ready. The tartness from the berries will break some of the sweetness of the white chocolate. Enjoy!



# Preparation

We advise to prepare the product in frozen condition. Remove the paper cup before heating. All cooking appliances vary. This is a guide only.



## OVEN

12 min  
180 °C



## MICROWAVE

35 sec  
800 W

# Conservation

-18 °C

After defrosting, possible to store in the fridge (max. +7 °C) for max. 10 days. Do not refreeze after defrosting.

# Packaging

