

Chocolate Floc de Gascogne muffin



INGREDIENTS

200 G OF CHOCOLATE
200 G BUTTER
40 CL OF FLOC OF GASCOGNE
3 EGGS
30 G BROWN SUGAR
60 G FLOUR
1 ORANGE

PREPARATION

1.Heat the oven to 180 ° C (item 6). Melt 200 g chocolate and 200 g butter in a bain-marie. Put 40 cl of Gascony floc to reduce in a saucepan to obtain a syrup.

2.Beat 3 eggs with 30 g of brown sugar until blanching. Stir in the chocolate mixture, then add 60 g flour and floc reduction. 3. Wash and grate 1 orange skin and add it to the dough.

Mix well, divide into 8 soft moulds and bake for 8 minutes.