

VIVANI

THE ART OF CHOCOLATE



Chocolate Cupcakes with Meringue

Ingredients

For 12 cupcakes

For the cupcakes:

120 g butter (at room temperature)
75 g raw brown sugar
2 eggs (at room temperature)
80 ml milk
1 tsp vanilla extract
50 ml fresh espresso coffee
40 g unsweetened cocoa powder
95 g all-purpose flour
0,5 tsp salt
1 tsp baking powder
60 g + 12 single pieces VIVANI 71 % Cocoa

For the meringue:

2 egg whites (at room temperature)
85 g white sugar
1 pinch of salt
few drops of lemon juice

Furthermore:

a kitchen torch

Making

01 Preheat the oven at 175 ° C.

02 In a bowl, using a hand mixer, whisk butter and brown sugar until fluffy. Add the eggs and beat until combined.

03 Pour in coffee, vanilla, milk and melted 60 g chocolate and stir with a spatula.

04 Add cocoa powder, salt, flour, baking powder and stir again with a spatula (but do not overmix). Add the 12 chocolate pieces and stir.

05 Line a muffin tin with cupcake liners. Fill each cupcake liner 3/4 full (use an ice cream scoop). Make sure, that there's one piece of chocolate in each cupcake.

06 Bake for 25 minutes until the cupcakes are fully cooked (test with a toothpick). Let them cool down completely.

07 For the meringue bring some water to a boil and turn off the heat.

08 Pour the egg whites into a clean bowl, add the sugar, a pinch of salt and some drops of lemon juice, then place the bowl onto the pot full of hot water.

09 Immediately start beating the egg whites until fluffy, thick and glossy.

10 Decorate the cupcakes with the meringue and use a kitchen torch to brown them.
Attention: do not burn the paper cupcake liners.