

French Chocolate Chili Bites (Clotilde's Website)

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DSME

Ingredients

- 200g (2 sticks) butter
- 200g (7oz) good-quality dark chocolate
- 250g (1 1/4 C) sugar
- 5 eggs
- a rounded Tbsp all-purpose flour
- 1-1/2 tsp ground chili (I use *piment d'Espelette* -- adjust to your taste and to the strength of your chili)

Instructions

- Pre-heat your oven to 200°C (400°F).
- **Melt** the butter with the chocolate in a small saucepan or in a bowl in the microwave. If melting in the microwave, be sure to do it slowly, blending with a spoon between each pass.
- Transfer into a mixing bowl, add in the sugar, **mix** with a wooden spoon and let cool a little. Add the eggs one by one, mixing well with the spoon after each addition. Add a rounded tablespoon of flour and the chili and mix well.
- **Pour** the dough in the petit four (or mini muffin) molds, and put into the oven to bake for ten to twelve minutes. The top should look set, but the inside should still be on the soft side.
- Let the the mini bites **cool** down enough to unmold them, then turn them out on a rack to cool completely while you cook the other batches. Store in a plastic container, refrigerate, and take out about an hour prior to serving the next day.