



What's Cooking Pascal?

## Valentine's melted Corazon Chocolate

### Ingredients

3.25oz (93g) semi-sweet dark chocolate  
1.5oz (45g) unsalted butter  
1oz (30ml) cream  
1 ½ Tbsp (22ml) Corazón Tequila Reposado  
2 large eggs whole  
0.65oz (20g) sugar  
0.8oz (23g) flour, sifted

### Sauce

1 cup of fresh strawberries  
1 Tbsp Corazón Tequila Reposado  
Blend well the ingredients.

### Garnish

Vanilla ice cream  
Mint leaves

### 1 Heart Mold

About 4½ inches diameter



**Share the Melted Corazón Chocolate for Valentine's Day and Have a Corazón Tequila Blanco Straight from the Heart**

### Preparation

Preheat the oven at 350°F on bake convection.

In a saucepan, melt the chocolate and butter over a bain-marie (simmering water bath). In another saucepan boil lightly the cream and remove from heat. Add Corazón Tequila Reposado into the cream. Set aside and let cool.

In a bowl beat the eggs and sugar until the sugar dissolves. Add the flour into the egg mixture and blend well. Add the chocolate butter into the egg mixture. Then pour Corazón cream into the mixture and mix well.

Place the mold previously buttered and sugared on a baking sheet over a parchment paper. Pour the Corazón Chocolate mixture in the heart mold. Bake at 350 F for 7-8 minutes on bake convection, or 10 minutes with traditional oven

Remove from the oven and set the Corazón Chocolate Heart in a plate. Drizzle Corazón Strawberry sauce, add a vanilla ice cream scoop and garnish with fresh mint leaves.