

DINNER

Warm Chocolate Gateaux Topped with Sour Cream Quenelle and Raspberry Sauce

14 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
75 min	30 min	45 min	6	\$6.75	6,356 kcal



You can never have too many main course recipes, so give Warm Chocolate Gateaux Topped with Sour Cream Quenelle and Raspberry Sauce a try. For \$6.75 per serving, this recipe covers 70% of your daily requirements of vitamins and minerals. One serving contains 6356 calories, 88g of protein, and 258g o...

Ingredients

- ☐ 1 cup (2 sticks) butter, slightly softened
- ☐ 2 egg yolks
- ☐ ½ cup confectioners' sugar
- ☐ 6 eggs

☐ 1 cup all-purpose flour

☐ ½ cup granulated sugar

☐ 1 tablespoon Kirsch

☐ 6 fresh raspberries

☐ 1 pinch Pinch salt

☐ 1 cup sour cream

☐ 18 cherry kisses or cherry cordial cremes to be placed inside the chocolate cake

☐ 1 lime, juiced

☐ 6 mint leaves

☐ 6 teaspoons raspberry sauce (the kind used for ice cream)

☐ 1 cup melted semisweet chocolate pieces

EQUIPMENT Bowl, Oven, Mixing bowl, Hand mixer, Cake form

Method

- 1 Preheat oven to 350 degrees F. Oil 6 individual cake tins (each about 4 1/2 inches in diameter) and dust with flour.
- 2 In the large bowl of an electric mixer, combine flour sugar and salt, mixing evenly. Cream in butter at low speed, until evenly combined. Then add eggs and egg yolks and melted chocolate until well combined. Increase speed to high and beat for 2 minutes.
- 3 Fill each cake tin half full then place 3 cherry kisses in the center of the surface of the poured batter. Then cover the kisses with the remaining batter to a level of 2/3's full.
- 4 Bake until the surface of the cake springs back when touched, approximately 35 minutes.
- 5 Make the topping while the cake is in the oven.
- 6 Mix the sour cream, lime juice, and the Kirsch in a small mixing bowl. Sift in the confectioners' sugar gradually, mixing after each addition to keep smooth.
- 7 Remove cake from oven and let cool in pans for 10 minutes. Then remove from pans to serving dish and top with sour cream/sugar topping mixture (spooned in a quenelle shape), a teaspoon of raspberry sauce, and a raspberry paired with a mint leaf.
- 8 Serve warm.

Nutrition per serving

6,356

KCAL

88 g

PROTEIN

258 g

FAT

1013 g

CARBS

Saturated Fat	74 g · 463% of daily needs
Fibre	34.3 g · 137% of daily needs
Sugar	538 g · 597% of daily needs
Sodium	11,025 mg · 479% of daily needs
Cholesterol	334 mg · 111% of daily needs
Vitamin C	3.9 mg · 5% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/warm-chocolate-gateaux-topped-with-sour-cream-quenelle-and-raspberry-sauce-142478