



DIY Lava Cake - The Delightful Chocolate Sweetheart

St Valentine's Day is the special day you impress your loved one. If an old school restaurant date sounds too cliché, why not get creative and be your own chef for the romantic dinner. German Pool Multi-Purpose Halogen Cooking Pot can do the magic and cause no fuss. Thanks to the state-of-the-art far infrared cooking technology, your everyday ingredients, dark chocolate, eggs and butter will be transformed into a Gourmet dessert in only 3 minutes. Equipped with multiple functions that practically replace all major kitchen appliances, even spare ribs and casserole can be made within 1 touch. Saving hassles, time and space in the kitchen, This Multi-Purpose Cooking Pot Is Your Ultimate Choice.



Multi-Purpose Halogen Cooking Pot

Chocolate Lava Cake



Melt dark chocolate over a hot water bath, mix with eggs and caster sugar to form a chocolate batter.



Sift flour and stir to mix with the chocolate batter. Pour into a butter greased heart-shaped baking cup.



Put the baking cup into the halogen cooking pot, set temperature to 180°C and timer to 3 minutes.



Remove cake from baking cup. Serve when hot, crack open to create the "eruption" effect!

GERMAN POOL KITCHEN CABINETRY & HOME APPLIANCES SHOWROOM

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