

Chocolate Fondant

Ingredients

5 Whole Egg's

5 Egg Yolk's

120g Sugar

225g Dark Chocolate

225g Unsalted Butter

50g Flour

Method

Cream the Butter & Sugar together while the Dark Chocolate is melting in a bowl over hot water.

Whisk the whole Eggs & Egg Yolks till firm.

Gradually add the melted Chocolate into the Butter & Sugar, then add the Eggs whisking all the time.

Add the flour & mix well.

Grease the mould with butter & Sugar, then pour in the mix till the mould is three quarters full.

Cook for 12 minutes in a pre heated oven at 180c

Perfect with Vanilla Ice Cream

Oozing with naughtiness