



## Chocolate Fondants

serves 4

### Ingredients

100g unsalted butter  
100g good quality chocolate (70% or more cocoa solids)  
2 large free range egg and 2 egg yolks  
100g caster sugar  
1 tsp of vanilla bean paste  
100g plain flour  
butter and  
20g cocoa powder plus extra for dusting  
100ml cream, whipped for serving  
seasonal berries  
gold leaf (optional)

### Method

Preheat oven to 160°C Circotherm

1. Butter 4 dariole moulds or ramekins. Dust with cocoa powder and tip out any excess.
2. Melt the butter and chocolate over a low heat until smooth and well combined. Set aside for 10 mins to cool slightly.
3. Whisk eggs and egg yolks with vanilla and sugar until voluminous and pale and fluffy.
4. Sift flour and cocoa.
5. Combine Chocolate and egg mixture together folding carefully. Then add sifted flour and fold gently with a metal spoon.
6. Spoon into ramekins and bake in oven for 12 to 13 minutes (no more)
7. Remove from the oven. Carefully tip out onto serving plates and serve immediately with seasonal berries, cream and gold leaf if using.