



Dark Chocolate and Guinness Fondants

The rich and creamy flavour of a stout beer combines perfectly with the sweet bitterness of dark chocolate in this delicious fondant recipe.

Serves: 6 | **Cooking Function:** fullSteam 100°C for 12 minutes | **Preparation time:** 15 minutes

Ingredients

- **120g softened butter**
- 120g golden caster sugar
- **100g self raising flour**
- 20g cocoa powder
- **2 eggs**
- 50ml hot water
- **6 tsps stout sauce**
- **6 pieces dark chocolate**

For the Stout sauce

- **440ml can of Guinness (or any other stout)**
- 25g sugar
- 1½ tsps cornflour

Note: Allergens highlighted in bold.

Method

1. Pour the stout into a medium pan and bring to the boil. Once boiling, turn the temperature down and simmer for 10 minutes until the liquid has reduced to 100ml.
2. Once reduced add the sugar and the cornflour, stir until thick. Once thickened and at a spoonable consistency, remove from the heat and allow to cool down.

3. Cream together the butter and sugar until light and fluffy. Gradually add the eggs, and then fold in the flour, cocoa powder and hot water.

4. Divide half the cake mixture evenly between the ramekins, spoon in a teaspoon of the stout sauce then add a piece of dark chocolate. Now spoon in the remaining cake mixture into each fondant, making sure the dark chocolate piece is covered.

5. Bake on full Steam for 12 minutes, making sure the top of the ramekins are covered with a sheet of greaseproof paper to prevent the water condensing onto the puddings.

6. Serve warm with a dusting of icing sugar.

Tip

Before adding the cornflour, mix with a little water or Guinness to make a paste so that the sauce is smooth and no lumps are present.