



# Chocolate fondant

Recipe by V-ZUG LTD



Preparation	20 Mins
Cooking time	13 Mins 30 Secs
Portions	4
Appliance	Combair SE from 2012

## Preparation

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100 g chocolate, crémant  
50 g butter  
3 eggs  
80 g sugar  
50 g white flour

Break the chocolate into pieces, place in a bowl, add the butter and melt over a bain-marie. Whisk the eggs and sugar until the sugar is fully dissolved. Add the melted chocolate and butter mixture. Fold in the flour.

Spoon the mixture into a piping bag and leave in the refrigerator overnight.

### **(Pre-)heat cooking space to 180 °C with Hot air humid**

Pipe the mixture into 4 ovenproof porcelain ramekin dishes. Put the ramekin dishes on a baking tray. Bake.

### **Put the pastry in**

**Hot air humid 180 °C for 13 Mins 30 Secs**

Serve immediately.

## Accessories

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4 porcelain ramekin dishes, ø7 cm  
Baking tray

