Chocolate fondant

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制备过程	20 分钟
烘烤的时间：烘烤时间取决于机器	13 分钟 30 秒钟
份	4
电器	Combair SE 自 2012 年

Preparation

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.

将发酵桶预加热 湿热风 到 **180 °C**

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

放入糕点

在 湿热风 期间为 **180 13** 分钟 **30** 秒钟°C

Serve immediately.

配件

4 porcelain ramekin dishes, ø7 cm

Baking tray

附加信息

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