



# Chocolate fondant

Opskrift af V-ZUG Ltd



Tilberedning  
Tilberedningstid  
Portioner 4

## 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.

**(For)varm ovnrummet til 180°C i Varmluft fugtig**

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

**Sæt bagværket ind**

Serve immediately.

## Tilbehør

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4 porcelain ramekin dishes, ø7 cm

Baking tray

