Chocolate fondant

Receta de V-ZUG AG



Preparación	
Tiempo de cocción	
Porciones	4

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.

Aire caliente húmedo (180 °C)

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

Introducir el producto de horneado

Serve immediately.

Accesorios

4 porcelain ramekin dishes, ø7 cm

Baking tray

Información complementaria

Creado el	25.06.2024