



# Fondant au chocolat

Recipe by V-ZUG Ltd.



|              |                                |
|--------------|--------------------------------|
| Preparation  | 15 Mins                        |
| Resting time | 1 Hrs                          |
| Cooking time | 13 Mins                        |
| Portions     | 4                              |
| Appliance    | CombairSteamer V2000 from 2021 |

with cardamom

## Cake mixture

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Butter for greasing

Flour for dusting

100 g dark chocolate, chopped

50 g butter

80 g sugar

3 eggs

50 g white flour

1 pinch of fleur de sel

1 pinch of cardamom powder

## Cake mixture

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Grease and dust the ramekin dishes.

Melt the chocolate and butter in a pan over a low heat, stirring from time to time.

In a bowl, mix together the sugar and eggs until the sugar dissolves. Stir in the chocolate.

Fold in the flour, salt and cardamom.

Fill the prepared ramekin dishes  $\frac{3}{4}$  full with the mixture and refrigerate for 1 hour.

## Baking

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Preheat the cooking space to 180 °C using the hot air mode.





Place the ramekin dishes on a baking tray in the middle shelf position and bake for 13 minutes.

Turn out of the ramekin dishes and serve warm.

## Cooking steps

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

**Preheating finished. Put the food in.**

**Hot air 180 °C for 13 Mins**

## Accessories

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4 porcelain ramekin dishes à ø 7 cm and 1½ dl capacity

Baking tray

## Additional information

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