# Chocolate fondant

מתכון מאת V-ZUG Ltd.



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| Preparation | 20 Mins |
| Cooking time | 13 Mins 30 Secs |
| מנות | 4 |
| התקן | Combair SE from 2012 |

## 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.

**(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.

## אביזרים

4 porcelain ramekin dishes, ø7 cm

Baking tray

## מידע נוסף

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| הופק ביום | 11.12.2019 |