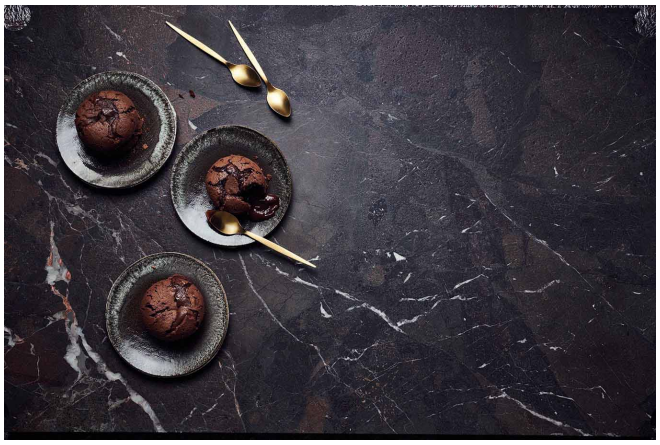
Fondant au chocolat

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

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

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 ¾ full with the mixture and refrigerate for 1 hour.

Baking

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

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

Preheating finished. Put the food in.

Hot air 180 °C for 13 Mins

Accessories

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

Baking tray

Additional information

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