Chocolate fondant

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 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.

(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

Serve immediately.

Accessories

4 porcelain ramekin dishes, ø7 cm

Baking tray

Additional information

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