



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

