



Chef David's Chocolate Fondant

Ingredients:

250g 65-75% High Quality Dark Chocolate
250g (17.6 Tbsp) Salted Butter
6 Egg Yolks
6 Full Eggs
30g (¼ cup) Plain Flour
130g (½ cup) Sugar
Pinch of Salt

Method:

1. Melt butter over medium heat, take off the heat and add chocolate, gently stir.
2. Split the eggs, mix yolk, full eggs and sugar.
3. Sieve in the flour and mix in the chocolate.
4. Leave to set 3-4hrs
5. Brush melted butter onto the ramekins and coat with cocoa powder.
6. Preheat the oven 170 degrees C (338 degrees F)
7. Fill the ramekins with 170g of fondant mix, this will take 12 mins to cook with heavy ramekins (if using smaller moulds or lighter shells, this will dramatically reduce the cooking time to 100g filling to 6-7mins)
8. Leave to rest for 3-4mins before taking out to serve, be careful and gentle
9. Serve with a rich vanilla Ice Cream.