

Warm chocolate fondant by Christopher Davies

Ingredients

3 egg yolks
3 whole eggs
200g caster sugar
75g plain flour
150g 70% dark chocolate
150g unsalted butter

Method

1. Pre heat oven to 180C (fan assisted)
2. Melt 150g butter and 150g dark chocolate over a bain marie
3. In a separate bowl whisk the 3 eggs, 3 yolks and 200g sugar together until its well incorporated
4. Add the melted butter and chocolate mixture to the eggs and sugar and mix
5. Add the 75g plain flour and carefully fold together, being carefully to not knock out all the air
6. Chill the mixture in the fridge
7. Separate the mixture into buttered and cocoa powdered tin moulds, 80g each
8. Bake at 180C for 8-9mins, so that the outside is cooked, and the centre is still runny
9. Turn out the mould carefully, dust with icing powder, serve with a good quality vanilla ice cream and enjoy.

