

HOW TO MAKE

*Perfect*

# CHOCOLATE FONDANTS



By Group Chef, Jason Wardill  
Provenance Inns & Hotels

*You can't get more irresistibly delectable than a Chocolate Fondant*

# Chocolate Fondants

6 Portions

## Ingredients

180g chocolate - good quality  
180g butter  
72g sugar  
72g flour  
3 eggs

## Method

Butter moulds and dust with cocoa then place in fridge to set.

Melt the chocolate and butter in a bowl over a pan of water. While this is melting, whisk the eggs and sugar together until pale and thick. Once the chocolate has melted, fold in the chocolate mix to the eggs. Sieve the flour and fold into the mix.

Divide into moulds and set aside until required.

Bake the mixture at 180°C for 10-12 minutes depending on oven and mould size. Allow to sit for 1 minute then turn out and serve with a scoop of vanilla ice cream or whatever your preference might be!