

SWISS-D – E – Chocolate Fondant

Ingredients for 10 – 12 small aluminium forms of 8 cm diameter or 1 big soufflé form:

200	gr	Black or dark chocolate/couverture 66% cocoa
180	gr	Unsalted butter
6	pcs	Eggs
240	gr	Sugar
80	gr	Wheat flour
20	gr	Finely grated almonds

Preparation:

Melt butter and sugar in a Bain Marie with boiling water until they form a compact mass.

Beat the eggs with the sugar until foamy and they double in volume.

Fold in very gently the chocolate – butter paste.

Gently fold in the wheat flour and mix all well.

Fill the chocolate apparatus into the buttered and with grated almond powdered forms. 1 finger under top.

Let the filled in forms rest for at least 3 hrs.

Bake in pre heated oven at 180 degrees Celsius for 10 Min.

Take out and remove form.

Serve with berry coulis, semi whipped cream (fleurette) or ice cream.