

Chocolate Fondant



eikon® e4

00:40

This recipe is available for:

• eikon® e4

Accessories:

e3/e4/e4s Non-stick Tray ideal for
baking/roasting 40H0230
Ramekins

PROFILE

- 275 °C
- Chilled 4°C
- 1 Piece
- From Raw

Stage 1

- 00:40
- 10 %
- 50 %

RECIPE

Ingredients

- 50 g Butter melted
- 250 g Dark Chocolate good quality, in chunks
- 200 g Butter diced
- 200 g Golden Castor Sugar
- 4 pcs Whole Eggs
- 4 pcs Egg Yolks
- 200 g Flour plain, sifted
- 1 pinch Cocoa Powder for dusting

1. Food Preparation

Line 8 small ramekins with melted butter & dust with cocoa powder, tap out any excess. Melt 200g of chocolate (leave 8 chunks aside) & the butter in a bowl over a simmering pan of water, when combined leave to cool for 10 mins. Whisk sugar, whole eggs & egg yolks until ribbons are formed. Beat in the sifted flour, then add the chocolate mix in 2 stages and beat until completely mixed in. Pour mix into ramekins 1/2 fill & place a chunk of chocolate in the centre then top with more mix. Refrigerate for at least 20 minutes until order. By order place one ramekin on the tray. The oven settings are for one piece only.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the ramekin from the tray. Rest for 30 sec after cooking before you remove the fondant from the ramekin and serve.