

Rich Oozy Chocolate Fondant



Ingredients

100g	85% dark chocolate (Green & Blacks)
80g	Unsalted butter
80g	Caster sugar
2	Egg Yolks
2	Eggs
2 tbsp.	Plain flour
2 tsp.	Cocoa

Method

1. Place chocolate and butter in a bowl over a pan of simmering water, stir until smooth.
2. Whisk sugar, eggs and egg yolks until it's well incorporated. Then whisk the chocolate and butter into the mixture.
3. Fold in plain flour and 1 tbsp. of the cocoa, then rest.
4. Butter 4 ramekin dishes with and sprinkle with cocoa, shake out any excess, fill each ramekin to 1 cm off the top.
5. Bake in a hot oven for approximately 12 minutes.
6. Turn out of ramekin, serve with good quality traditional vanilla ice-cream.

The Star
King Street, Sancton, Market Weighton, East Yorkshire

Tel : 01430 827269

benandlindsey@thestaratsancton.co.uk

www.thestaratsancton.co.uk