

# Classic Chocolate Fondant

## Ingredients

- A small knob of butter, softened
  - Cocoa powder for dusting
  - 5ozs 65-70% bitter chocolate
  - 5ozs unsalted butter
  - 3 large eggs
  - 3 large egg yolks
  - 3ozs caster sugar
  - 4ozs plain white flour
- For chocolate chip cream**
- 10 fl ozs double cream stiffly whipped
  - Runny honey to taste
  - 4ozs grated milk chocolate.



## Method

1. Preheat oven to 350F/180C/Gas 4. Butter ramekins and dust with cocoa powder.
2. Melt chocolate and butter in a bowl over pan of simmering water until thick and glossy.
3. Whisk whole eggs, egg yolks and sugar in a bowl for 6-8 mins until thick and creamy and holds its shape.
4. Pour melted chocolate over the egg mixture and sift over the flour.
5. Fold in carefully using a large metal spoon, divide between ramekins leaving ½ inch space at the top to allow to rise. Bake for 9-10 minutes.
6. Mix together the whipped cream, honey to taste and grated chocolate