

CHOCOLATE FONDANT

Moelleux au chocolat

Makes

4

Prep: 15 minutes
Cook: 10 minutes

200 g (7 oz) 70% dark chocolate, chopped
70 g (2 1/2 oz) butter, chopped, plus 20 g (3/4 oz) extra, melted
1 tablespoon Dutch (unsweetened) cocoa powder
4 large eggs
55 g (1/4 cup) granulated sugar
50 g (1/3 cup) plain (all-purpose) flour
pinch of salt flakes, plus extra to garnish (optional)
vanilla ice cream, crème fraîche or whipped cream (page 195), to serve (optional)

STORAGE

Store in an airtight container in the fridge for up to 2 days or freeze for up to 3 months. Microwave for 15–30 seconds before serving.

Chocolate fondant is a game-changer that will sate any cravings for something rich. Whip up this fudgy cake bursting with decadence for a lazy Sunday treat or to impress guests. Serve it hot with ice cream for a blissful combination.

Preheat the oven to 200°C (400°F) fan-forced.

Place the chocolate and butter in a heatproof bowl. Microwave in 30-second bursts, stirring after each, until completely melted and smooth.

Prepare four 130 ml (4 1/2 fl oz) ramekins by generously brushing them with the melted butter before dusting with the cocoa powder.

Beat the eggs and the sugar using a hand-held electric mixer for 3 minutes, or until pale and creamy. Stir in the flour, followed by the melted chocolate mixture. Add the salt flakes and give it a final stir.

Divide the mixture between the ramekins. Bake for 8 minutes, or until the surfaces begin to crack. Garnish with salt flakes, if desired, and enjoy immediately with ice cream, crème fraîche or whipped cream, if you'd like.



BON APP!

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Isabelle Dunn

