

Chocolate Fondant (Yann Couvreur)

Ingrédients

- 200g of butter
- 200g of dark chocolate
- 200g of milk chocolate
- 6 eggs
- 190g of granulated sugar
- 100g of flour
- 1 teaspoon of fleur de sel (6g)
- 1 tablespoon of unsweetened cocoa powder (5g)

Préparation

1. This chocolate fondant (or rather, fondant made with chocolates) has passed by my feed countless times on various social media over the past few months, but I was waiting for the arrival of autumn to try it (in summer, I was more focused on seasonal fruits, ice creams, and other sorbets).

2. I decided to make this ultra indulgent fondant: no less than of chocolate for this cake intended for 8 people!

3. You can, of course, make smaller portions (I find that you can easily make 10 to 12 servings; it's perfect alongside a coffee or a fruit salad), however, please respect the size of the mold specified (20cm); if the fondant is thinner, the result will not be the same at all ☹️ Finally, I have listed below the chocolates I used; make sure to choose chocolates with a high cocoa content to avoid a result that is too sweet; I recommend at least 65% cocoa for dark chocolate and 40% for milk chocolate.

4. Equipment: 20cm Ring
Ingredients: I used Caraïbes Chocolate & Jivara chocolate from Valrhona: code ILETAITUNGATEAU for 20% off sitewide (affiliate).

5. Preparation time: 15 minutes + 40 minutes of baking
For a 20cm diameter fondant / 8 people:
Ingredients: of butter of dark chocolate of milk chocolate 6 eggs of granulated sugar of flour 1 teaspoon of fleur de sel () 1 tablespoon of unsweetened cocoa powder ()
Recipe: Melt the butter with the chocolates.

6. Add the salt.

7. Whisk the eggs with the granulated sugar until the mixture whitens.

8. Incorporate the melted chocolates and butter, then the previously sifted flour.

9. Pour the batter into your 20cm diameter mold, buttered and floured or lined with parchment paper.

10. Bake in a preheated oven at 145°C for about 40 minutes (personally, I like fondants that hold their shape when cut; if you want a more runny result, take it out of the oven after 35 minutes of baking).

11. Let cool, then unmold and dust with cocoa before enjoying!