

# Milk chocolate fondant with pear & hazelnut

## Ingrédients

- 190g of milk chocolate with a minimum of 45% cocoa
- 160g of butter
- 4 eggs
- 115g of sugar
- 20g of hazelnut powder
- 15g of flour
- 2 pears

## Préparation

1. Chocolate and pear, a combination that always works!
2. Here they are together in this milk chocolate fondant, to which I added a hint of hazelnut for a little extra indulgence ☺ Ingrédients : I used hazelnut powder from Koro: code ILETAITUNGATEAU for 5% off the entire site (not affiliated).
3. I used Hukambi chocolate from Valrhona (if not available, you can use Bahibé): code ILETAITUNGATEAU for 20% off the entire site (affiliated).
4. Equipment : 20cm ring Whisk Preparation time: 20 minutes + 40 minutes of bakingFor a 20cm diameter cake / 8 people : Ingrédients : of milk chocolate with a minimum of 45% cocoa of butter 4 eggs of sugar of hazelnut powder of flour 2 pears QS of hazelnuts Recipe : Melt the chocolate with the butter.
5. Add the sugar, mix well, then incorporate the eggs one by one.
6. Then, add the hazelnut powder and the flour.
7. Pour the batter into your mold, then add the pears cut into thin slices on top.
8. Finally, add some crushed hazelnuts on top.
9. Bake in a preheated oven at 150°C for 40 minutes, then let cool before unmolding and enjoying!
10. You can adjust the baking time between 35 and 45 minutes if you prefer the cake more gooey, or on the contrary, firmer.