

Chocolate & caramel fondant

Ingrédients

- 180g dark chocolate
- 250g eggs (5 medium eggs)
- 200g salted butter
- 130g brown sugar
- 140g salted caramel
- 40g T45 flour

Préparation

1. A recipe really quick, easy and delicious today, a chocolate and salted caramel fondant !
2. It only takes a few minutes to prepare, but you will need a little patience for baking it and let it cool down before enjoying it !
3. I used Caranoa chocolate by Valrhona, a dark chocolate that tastes like salted caramel, but you can use the dark chocolate of your choice.
4. If you don't have caramel, you can make it : prepare a caramel with caster sugar.
5. Deglaze with 100g of hot cream, then, outside the heat, add 100g of salted butter, stir well.
6. Let your caramel cool down then take 100g for the recipe.
7. Recipe : Melt the chocolate and the butter.
8. Then add the salted caramel.
9. Separately, whisk the eggs with the brown sugar for a few minutes to have a frothy mixture.
10. Add the chocolate-caramel-butter mix, then the sifted flour, stirring gently.
11. Pour into a 18cm mold lined with parchment paper, then let it rest during the time you preheat the oven (between 15 and 30 minutes, this will allow the upper crust to form well when cooked).
12. Preheat the oven to 210°C.
13. Bake the fondant for 5 minutes, then lower the oven temperature to 120°C and continue baking for 30 to 40 minutes (depending on whether you want it more or less fondant, I left it 38 minutes).
14. Take the fondant out of the oven, let it cool down a little, unmold it and enjoy!