

Chocolate fondant

Ingrédients

- 4 eggs
- 140g brown sugar
- 180g butter
- 100g Guanaja chocolate (or dark chocolate with 70% cocoa)
- 100g Jivara chocolate (or milk chocolate 40% cocoa)
- 50g flour

Préparation

1. A very simple recipe today, a chocolate fondant ready in only a few minutes!
2. Prep time : 10 minutes + 25 to 30 minutes cooking For a 20cm chocolate fondant : Ingredients : 4 eggs brown sugar butter Guanaja chocolate (or dark chocolate with 70% cocoa) Jivara chocolate (or milk chocolate 40% cocoa) flour Recipe : Melt butter and chocolates.
3. Whisk the eggs with the sugar until the mixture whitens and foams slightly.
4. Pour in the melted chocolate and butter, then finish with the sifted flour.
5. Pour into a 20cm diameter mould or circle lined with baking paper.
6. Preheat oven to 210°C.
7. Put the cake in the oven, lowering the temperature to 120°C immediately.
8. Bake for 25 to 30 minutes depending on the texture you like (I baked it for 30 minutes, if you like it a little more runny shorten the baking time).
9. Let cool and enjoy!