

Chocolate Fondant

Ingrédients

- 75g of dark chocolate at 70% cocoa
- 75g of heavy cream
- 55g of butter
- 45g of unsweetened cocoa powder
- 3 eggs
- 85g of granulated sugar (1)
- 25g of flour
- 35g of granulated sugar (2)

Préparation

1. A piece of chocolate cake is always a pleasure, isn't it?
2. Especially when it's both soft and gooey, with a slightly crispy crust!
3. Ingredients: I used Guanaja chocolate & cocoa powder from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate link).
4. Prep time: 20 minutes + 1h20 of cooking
For a cake about 18cm in diameter / 6 to 8 people: Ingredients: of dark chocolate at 70% cocoa of heavy cream of butter of unsweetened cocoa powder 3 eggs of granulated sugar (1) of flour of granulated sugar (2) Recipe: Start by preparing a ganache: heat the heavy cream, then pour it over the partially melted chocolate.
5. Emulsify using a spatula or an immersion blender until you get a smooth and shiny ganache.
6. Add the butter cut into small pieces, mix well, then incorporate the cocoa.
7. Separate the egg whites from the yolks.
8. Whisk the yolks with the sugar (1) until they whiten.
9. Incorporate the chocolate mixture into the egg yolks, then add the flour.
10. Beat the egg whites until stiff with the sugar (2).
11. Gently add them to the previous mixture.
12. Pour the batter into a pan lined with parchment paper or greased and floured.
13. Bake in the preheated oven at 150°C for 30 minutes, then continue baking for 45 to 50 minutes at 120°C (if necessary, cover the cake with aluminum foil for the end of the baking).
14. Let cool, then serve the cake with a spoon of whipped cream, a bit of custard, or a scoop of ice cream, and enjoy!