

Hot Chocolate Fondant (Lava cake)

- 1) 260g chocolate 70% cocoa solids
260g butter (preferably unsalted)
melt over bain-marie together

- 2) 275g eggs
40g egg yolks
200g icing sugar
mix together

- 3) 30g cocoa powder
135g flour
8g baking powder
sieve together

Method

1. melt the chocolate and butter in a bowl over a pan of hot water stir until combined together
2. whisk the eggs, egg yolks and sugar together until pale in colour
3. pour the melted chocolate and butter into the whipped egg mix
4. fold in your sieved flour, cocoa and baking powder
5. brush 8 dariole moulds with butter and the coat in caster sugar, pipe or spoon the fondant mix into the moulds and place in a preheated oven @ 175°C for approx 8-10 minutes the outside should be firm and the centre should have a runny centre, serve with chocolate sauce and vanilla ice cream