



Hot chocolate fondant.

NIBBLEDISH CONTRIBUTOR

Ingredients

50g unsalted butter, plus extra to grease 2 tsp cocoa powder, to dust 50g good quality bitter chocolate (minimum 70% cocoa solids), in pieces 1 whole egg 1 egg yolk 65g caster sugar 50g plain flour vanilla or milk ice cream to serve

Instructions

Preheat oven to 180°C Butter two large ramekins, about 6.5cm in diameter, then dust liberally with cocoa, shaking out any excess. Slowly melt the chocolate and butter in a small bowl set over a pan of hot water, then take off the heat and stir until smooth. Leave to cool for 10 minutes. Using an electric whisk, whisk the whole egg, egg yolk and sugar together until pale and thick, then incorporate the chocolate mixture. Sift the flour over the mixture and gently fold in, using a large metal spoon. Divide between the ramekins and bake for 10 minutes. then leave 2 stand for 1 min. Turn the chocolate fondants out on to warmed plates. Dust the tops with icing sugar and serve with a spoonful of vanilla ice cream.