



Chocolate fondant

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

Preparation

100 g chocolate, crémant
50 g butter
3 eggs
80 g sugar
50 g white flour

Break the chocolate into pieces, place in a bowl, add the butter and melt over a bain-marie. Whisk the eggs and sugar until the sugar is fully dissolved. Add the melted chocolate and butter mixture. Fold in the flour.

Spoon the mixture into a piping bag and leave in the refrigerator overnight.

(For)varm ovnrummet til 180°C i Varmluft fugtig

Pipe the mixture into 4 ovenproof porcelain ramekin dishes. Put the ramekin dishes on a baking tray. Bake.

Sæt bagværket ind

Serve immediately.

Tilbehør

4 porcelain ramekin dishes, ø7 cm
Baking tray

Yderligere oplysninger

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