



# Chocolate fondant

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Portions            4

## Preparation

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- 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.

**(Pre-)heat cooking space to 180 °C with Hot air humid**

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

**Put the pastry in**

Serve immediately.

## Accessories

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- 4 porcelain ramekin dishes, ø7 cm
- Baking tray

## Additional information

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