

DARK CHOCOLATE FONDANT



DARK CHOCOLATE FONDANT

320g 70% Dark Chocolate

300g Butter

500g Eggs (10 large)

300g Sugar

130g Flour

Method: Melt the chocolate and butter over a pot with hot not boiling water. Whist sugar and eggs together just to combine. When the butter and chocolate has melted completely, remove from the heat and stir the eggs mixture into the hot chocolate and butter mixture (be sure to mix the chocolate while adding the eggs and sugar mixture). When that is mixed completely add sifted flour in 3 stages and fold in. Portion the fondant mixture into a muffin size cup and bake at 190degrees c for 9 minutes. Make 10 – 12 fondants

Enjoy with Vanilla Ice cream grin emoticon

Source and Photo: Shane Seconds Gelderbloem

<http://www.foodloversrecipes.com/2015/06/dark-chocolate-sauce/>