HOT CHOCOLATE FONDANT WITH BLACKCURRANT COULIS



INGREDIENTS for chocolate fondant with blackcurrant coulis

60g dark chocolate

60g butter

1 egg

1 egg yolk

1 tbsp plain flour

1 tbsp cocoa powder

120ml double cream

1 tbsp icing sugar

1/2 a tbsp vanilla

100g blackcurrants

40g caster sugar

METHOD

- 1. Place the butter and chocolate in a bowl over a pan of simmering water until they're melted.
- 2. Meanwhile, whisk the egg and yolk with 60g of the sugar until pale.
- 3. Fold the melted chocolate mix into the egg mix.
- 4. Lightly butter a small baking ring and coat in cocoa.
- 5. Sieve the flour and fold into the mix, then fill the ring no further than two thirds.
- 6. Set the oven to 180°c and cook for 12 14 mins.
- 7. In a pan, place the cleaned blackcurrants with 40g of sugar and just enough water to cover, cook until soft then puree.
- 8. Whip the double cream with the icing sugar and vanilla.
- 9. Plate up as desired, sit back and enjoy your hard work.

This recipe has been found here