

Chocolate Fondant

Especially for Valentine's Day, this decadent chocolate dessert recipe was kindly shared with us by Chef Jaques Fourie from the Restaurant Licorish in Nicolway, Bryanston, Gauteng. Jaques is a Raving Thermomix Fan and is always happy to come on board with our Thermomix Team. Jacques's food is innovative with interesting twists as well as a feast for eyes and a taste sensation. Thank you Jaques.

Ingredients

240g Sugar
300g Good Quality Dark Chocolate minimum 70%
100g Butter
3 XLarge Egg Yolks
3 XLarge Whole Eggs
120g Cake Flour
15ml Cocoa Powder

Prepare 8 ramekin dishes or dariole or silicone moulds by greasing with butter then dusting lightly with a 60/40 mixture of flour and cocoa. Set aside.

Method

- Preheat oven 200°C
- Weigh Sugar into TM bowl. Grind **8 secs/speed 8**. Set aside.
- Place a separate dish onto the TM lid and weigh flour onto the dish. Add cocoa. Set aside.
- Place chocolate into TM bowl. Grate **10 secs/speed 6**.
- Add butter and melt for **5 mins/80°C/speed 3**.
- Set aside in a warm spot. Give the TM bowl a quick rinse.
- Insert **butterfly** into TM bowl. Whisk eggs and sugar **3 mins/speed 3**.
- Set dial onto speed 3 and while blades are turning, slowly pour in the melted chocolate mixture. This will take about **45 seconds**.
- When all chocolate has been added, slowly add flour and cocoa mixture in spoonfuls through the hole in the TM lid. This while the blades are still turning at **speed 3**. This will also take about **45 seconds**.
- Spoon mixture into prepared moulds.
- Bake for 12 - 15 minutes. Turn out onto serving dish.
- Serve immediately with home-made vanilla ice-cream.

Chef's Tip

- Add a square of chocolate into the middle of the batter before baking



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