

Hot Chocolate Fondant

Serves 2

INGREDIENTS

½ a stick of unsalted butter, plus extra to grease

2 tsp cocoa powder, to dust

2oz good-quality bitter chocolate (minimum 70% cocoa solids), broken into pieces

1 egg

1 egg yolk

4 tbsp sugar

5 tbsp all purpose flour

METHOD

1. Heat the oven to 320 F. Butter two large ramekins, about 7.5cm in diameter, then dust liberally with cocoa powder.
2. Slowly melt the chocolate and butter in a small bowl set over a pan of hot water, then take off the heat and stir until smooth. Leave to cool for about 10 minutes.
3. Using an electric whisk, beat the whole egg, egg yolk and sugar together until pale and thick, then incorporate the chocolate mixture.
4. Sift the flour over the mixture and gently fold in, using a large metal spoon. Divide between the ramekins and bake for 12 minutes.
5. Turn the chocolate fondants out on to warmed plates and serve immediately with a scoop of good quality vanilla ice cream.