

## Dark Bitter Chocolate Fondant, Vanilla Yogurt

The reason for the fondant is it was made for people who love chocolate what better than dark bitter chocolate that has a gooey centre. It is the only warm dessert so what better to have with a chilled glass of the recommended dessert wine. *Adam*

Serves 4

### Chocolate Fondant

#### **You will need:**

250g	70% Dark Chocolate	5no	Whole Eggs
250g	Unsalted Butter	75g	Sifted Plain flour
125g	Icing sugar	2no	Orange Zest
5no	Egg yolks		

First line the baking rings by brushing with soft butter and placing them into fridge to allow the butter to set. Repeat this process twice and on the final one coat lightly with cocoa powder.

Place the rings onto squares of greaseproof paper

Melt the chocolate and butter in a bowl over a pan of boiling water until it has completely melted

Put the sugar, eggs, and egg yolks into a bowl, and whisk until they are almost double in size  
Remove from the machine and fold into the chocolate mixture

Add the flour, and fold in gently

Place the mix into a piping bag

Pipe into the rings till each ring is  $\frac{3}{4}$  full place into the fridge

Pre Heat the oven to 195°C and place onto a baking tray

Cook at for approximately 10 – 15 minutes depending on your oven you are looking for the outside to be set and the middle to be of a gooey centre

Remove from the oven and allow to sit for 30 seconds

### Chocolate Sauce

200g	70% Dark Chocolate	40g	Cocoa Powder
40g	Castor Sugar	180g	Whipping Cream

Place the cream in a suitable size pan with the sugar, sift in the cocoa powder

Bring this to the boil, then add the chocolate

Whisk until combined

Set a Side

### Vanilla Yogurt

500g Good Quality thick Natural Yogurt

2 Split Vanilla pods Scraped

Icing Sugar to taste

Mix all the ingredients together

If the yoghurt is too loose you can strain to remove some of the excess liquid

### **To Serve**

Place the rings onto the plate and remove them. Serve with a good Dollop of the vanilla yogurt and pour the warm sauce over the fondant

Where to buy:-

This dish is all about the chocolate so spend some time looking for great quality chocolate Paul a young is a great place to buy it from [www.paulayoung.co.uk](http://www.paulayoung.co.uk)

Cheats Tips – saving time :-

You can buy vanilla Yoghurt ready made.

Prepared especially for KidsOut by Adam Simmonds

<https://www.greatbritishchefs.com/chefs/adam-simmonds>

### **Wine Pairing**



Alvear Pedro Ximenez de Anada 2015 – around £9.75/Half Bottle

