



Chocolate Fondants With Rich Vanilla Ice Cream And Berries



Ingredients

200g good-quality dark chocolate (callebaut couverture), chopped
240g unsalted butter, diced
4 eggs
90g caster sugar
30g plain flour, sifted

Rich vanilla ice cream
Selection of berries (strawberries, raspberries, blueberries)
Icing sugar for dusting

Directions

Grease and line a large baking tray or two small trays with baking paper.

Grease and line six 8cm x 4cm food stack rings with baking paper and place on the prepared trays.

Alternately you can also use a Molten'n More pan or six 185ml ceramic soufflé dishes.

Put the chocolate and butter in a double boiler until melted, stirring occasionally, until smooth.

Remove from heat and allow cooling until room temperature.

Whisk the eggs and sugar together until thick and pale. Fold in the chocolate mixture.

Fold in the sifted flour.

Pour into the prepared tins and refrigerate for 2 hours.

Preheat oven to 200oC (400oF/Gas 4) Bake for 10-12 minutes, or until set.

They should be cooked on the outside but runny in the centre.

Remove from oven and let sit for a few minutes before turning out.

When using food stacks use a palette knife to carefully transfer to serving plates, then remove the ring and paper.

Scatter berries on top, dust berries with icing sugar and serve immediately with a scoop of rich vanilla ice cream