

Chocolate Fondant Puddings – soft and squidgy in the middle.

Makes 10 ramekins

This recipe was given to us by a celebrity chef in a top hotel in London three years ago. It's a classic; easy to make and can be cooked from preparation in 12 minutes or from frozen in 17 minutes. It's always good to have a chocolate dessert on the menu and this one will have your guests returning again and again.

Ingredients

200g Dark Chocolate
200g Good Quality Butter – in small pieces
200g Castor Sugar
4 Eggs and 4 Egg Yolks
200g Plain Flour

Method

1. Preheat oven to 180C/fan gas 6.
2. Lightly grease 10 small ramekins with melted butter. You can use disposable aluminum ramekins instead; you can turn the puddings out onto a plate and you don't have the washing up.
3. Break chocolate into pieces and melt with the butter in a glass bowl over a pan of simmering water. When completely melted, stir until silky and set aside.
4. Combine sugar with eggs and whisk until thick and ribbon like.
5. Gently whisk in the sifted flour.
6. Add the chocolate mixture and combine.
7. Divide evenly between the ramekins.
8. Chill or freeze.
9. From preparation cook for 12 minutes, from frozen 17 minutes
10. Serve straight from the oven with ice cream, half a strawberry and a dusting of icing sugar.



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