

Carlos recipe

Chocolate Fondant


Ingredients

1. 200g butter /mantequilla
2. 200g dark chocolate (70% - 80%) / chocolata negra
3. 4 eggs / ous
4. 125g sugar / sucre
5. 40g flour / farina

Fondant Mix prep


- a. Melt chocolate and butter in a bain-marie / Fondre la chocolata i la mantega al bany maria





b. Mix eggs & sugar together / Barrejar els ous i el sucre



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- c. When the butter and chocolate is warm and mixed together, slowly mix in to the eggs (put step a in step b) / Quan la mantega i la chocolata estiguin calentes i barrejades, afegir-les poc a poc als ous



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- d. Add the flour and mix until well incorporated / Afegir la farina i barrejar bé
 - e. Put aside and rest / Deixar-ho reposar

Ramequin preparation

1. Line the recipient with butter and coat with cocoa powder / Untar el motlle amb mantega i chocolata en pols
2. Add the mixture and cook at 180 until it appears as the picture below (8-10 minutes depending on the thickness of the recipient / Posar la pasta al motlle i després al forn a 180 fins que tingui l'aspecte de la foto (8-10 min depenent del motlle)













