

Moelleux au Chocolat/ chocolate fondant

450 gr 70 % dark chocolate

350gr unsalted butter

7 whole eggs

6 egg yolks

150gr caster sugar

150gr plain flour

Whisk the eggs, yolks and sugar on a mixer until trebled in volume

Melt the chocolate and the butter in bowl over hot water, when melted slowly fold the chocolate mixture into the eggs then gently fold in the flour

butter and flour portion size dariole moulds

3 quarter fill and bake at 180c for about 9 mins , depending on the size