

## Chef's Recipe of the Month - January

### Chocolate fondants – Makes 8-12 fondants

5 x eggs  
125g castor sugar  
250g unsalted butter  
250g dark chocolate  
125g plain flour  
Cocoa powder for dusting the moulds  
Melted butter for lining the moulds

- 1) Whip the eggs and castor sugar until the batter ribbons smoothly.
- 2) Melt the butter and chocolate together.
- 3) Fold the chocolate mixture into the ribbon mixture.
- 4) Fold the plain flour into the above mixture.
- 5) Line some moulds with butter and dust them inside with cocoa powder.
- 6) Fill the moulds two thirds full with the chocolate fondant mixture and cook in a preheated oven at 180 degrees. Cooking time varies from between seven to eleven minutes. Do not overcook the fondants or the melting middle will not melt.

*Chef tip: To test whether the fondant is cooked hold the mould in your hand using oven gloves and tip gently to the side. If the fondant comes away cleanly from the side without breaking the fondants are cooked. It is better to under cook rather than over cook or you will be left with chocolate sponge.*

### Milk Chocolate & Hazelnut Truffle Sauce

250g best quality milk chocolate  
125g unsalted butter  
200ml of double cream

- 1) Put the chocolate, cream and unsalted butter into a bowl and melt together using a bain marie. Stir gently to combine.
- 2) Add hazelnut liqueur to taste (Frangelico) into the truffle mixture. You can use any type of liqueur that you like or leave out completely if you prefer a pure chocolate taste. To make a really smooth sauce use a hand held blender to mix the sauce.
- 3) When ready to pour on top of your fondants for extra indulgence, reheat the sauce in a saucepan over a gentle heat taking care not to let the sauce stick.
- 4) To add a lovely crunch, sprinkle the dessert with toasted hazelnuts.

Both the fondant mixture and the truffle sauce mixture freeze beautifully. When coming to use them from frozen allow to defrost thoroughly in the fridge and cook thoroughly.