

FRANCE: CHOCOLATE & RASPBERRY FONDANT



Serving: 24

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- 500g Quality dark chocolate

- 500g Butter
- 12 Eggs
- 600g Castor sugar
- 140g Potato flour

INSTRUCTIONS

1. Melt the chocolate and the butter over a water bath
2. Whisk the eggs and castor sugar until pale in colour.
3. Add the melted chocolate and butter.
4. Lightly fold in the potato flour.
5. Pre heat oven to 180°C
6. To obtain the best product, freeze the mixture in the moulds before baking.
7. Bake for 15 minutes from frozen, and if not – for 10 minutes.