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Hot Chocolate Fondant with Mango Coulis & Vanilla Ice Cream

Ingredients

2 egg yolks
2 whole eggs
100g sugar
100g butter
80g chocolate
40g flour

Preparation

1. Preheat the oven to 200°C
2. Fold together the eggs and sugar
3. In a double boiler melt the butter and chocolate until smooth
4. fold the chocolate mixture into the sugar mixture and add the flour, mix well
5. Grease some foil cups and sprinkle lightly with cocoa powder
6. Pour the batter into the foil cups and bake for 12min
7. Rest them for a full minute after baking before turning the fondants out
8. For the mango coulis: Peel and chop mango and add to saucepan with sugar and water
9. Reduce at low heat until mango has broken down. Cool a little and then blend and after pass through a sieve
10. Chill in fridge for 30 minutes
11. Serve with vanilla ice cream and mint leaves.

Cooks Note