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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
