



## Haigh's Chocolate Fondant

**Preparation time:** 20 minutes | **Cooking time:** 15 mins | **Makes:** 6

**150g Haigh's 70% dark chocolate, roughly chopped**

150g unsalted butter + extra for greasing, cut into dice

200g light brown sugar

4 large eggs

1 large egg yolk

1 teaspoon vanilla extract

1/2 cup (75g) plain flour, sifted

cocoa powder, to dust

Pre-heat oven to 200°C (180°C fan forced).

Butter the inside of 6 dariole moulds or ramekins.

Place butter and chocolate together in a medium mixing bowl over a saucepan of barely simmering water, stirring occasionally until melted and smooth. Add sugar, stirring to combine and remove from heat.

In a separate bowl, combine eggs, yolk and vanilla together, stirring until combined. Add to chocolate mixture, stirring until well combined. Sift the flour over chocolate mixture, stirring until well combined. Divide mixture between prepared dariole moulds, making sure each mould is no more than 2/3 full.

Place dariole moulds in preheated oven and cook for 15 minutes or until tops are set and coming away from the moulds. Remove from oven and allow to stand for 1 minute.

To serve use a small spatula and very gently ease the fondant away from the edge of the mould. Carefully invert onto small serving plates and dust with cocoa powder. Serve with a dollop of jersey cream and fresh raspberries.

Note: filled dariole moulds can be chilled ahead and baked just before serving.



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