

SIRROMET



A FIVE STAR WINERY



CHOCOLATE FONDANT

Serves: 10 Preparation: 30 mins Cooking: 10 mins

You'll need

400g dark chocolate
400g butter
8 eggs
8 yolks
400g sugar
300g flour

Method

1. Place moulds in freezer for 10 minutes. When chilled, brush insides with melted butter. Chill again until needed.
2. Melt chocolate and butter together. Set aside.
3. Over a water bath, in a metal bowl, whisk eggs, yolks and sugar until thick and fluffy
4. Fold together eggs and chocolate mixture gently, then sieve in flour
5. Pour mix into moulds
6. Refrigerate until needed
7. Bake at 170°C for 10 minutes until they 'pop'

Wine match

Signature Collection 2011 Sparkling Red

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