



COOKING PASSION SINCE 1877

COFFEE CHOCOLATE FONDANTS WITH IRISH CREAM LIQUEUR



INGREDIENTS

Dariole preparation:

- 2 tbsp unsalted **butter**, melted
- 2 tbsp cocoa powder

Fondants:

- 100 g golden caster sugar
- 2 **eggs**
- 2 **egg yolks**
- 100 g **plain flour**
- 1 tbsp espresso powder
- 4 tbsp Irish **cream liqueur**
- 100 g good-quality dark **chocolate**, melted
- 90 g unsalted **butter**, melted

To Serve:

- Vanilla **ice cream**
- 1 tsp cocoa powder

Allergens highlighted in bold
Recipe contains alcohol

INSTRUCTIONS

1. Take 4 dariole moulds or ramequins. Brush the insides of the moulds with the melted butter and dust with the cocoa powder, tipping out any excess. Place a circle of baking parchment in the base of each mould. Put to one side.
2. Preheat the oven at Full Steam 100°C. Place the eggs, egg yolks and sugar in the bowl of a stand mixer, and whisk, using the whisk attachment until you get soft peaks.
3. Gently stir in the flour and espresso powder until combined.
4. In a small bowl mix together the Irish cream liqueur, melted chocolate and melted butter. Slowly pour this mixture into the flour and egg mixture, whilst gently stirring. Stir until completely combined.
5. Divide the mixture between the moulds.
6. Place the moulds on a tray in the oven and loosely cover with a sheet of greaseproof paper. Steam for 20 minutes. Check the fondants – they should be puffed up and cooked on top. If they're not, place back in the oven for a further 2 minutes.
7. When the fondants are ready, remove from the oven and leave to cool for 5 minutes, then remove the greaseproof paper. Loosen the edges of the cake from the moulds slightly, then turn upside down onto a plate, and give them a good tap to release.
8. Serve topped with ice cream and a dusting of cocoa powder.

