

Dark chocolate fondants with mandarin & crème fraiche

Ingredients: (Serves 4)

100g good quality dark chocolate, chopped
35g butter
2 eggs
2 egg yolks
100g caster sugar
1½ tablespoons plain flour
½ cup cream fraiche
1 mandarin, zested then segments separated

Method:

1. Preheat oven to 180°C (fan-forced). Lightly grease four 1-cup capacity ramekins with spray oil.
2. Melt chocolate and butter in a heat-proof bowl over a saucepan of gently simmering water. In a separate bowl, lightly whisk the eggs, egg yolks and sugar together. Whisk in the melted chocolate and mandarin zest, then fold in the flour.
3. Divide batter between prepared ramekins. Bake for 10–15 minutes or until the edges are set and there is a slight wobble in the middle.
4. Allow fondants to sit for one minute, then turn onto serving plates. Top with a dollop of crème fraiche and mandarin segments.