WELSH LIQUEUR CHOCOLATE FONDANTS

INGREDIENTS

50g soft butter
Cocoa powder for dusting
200g dark chocolate
200g of butter
200g of caster sugar
4 whole eggs and 4 egg yolks
200g of plain flour
100ml Welsh Whisky liqueur

METHOD

Step 1.
Using upward strokes, brush soft butter all over the inside of the ramekins and then place them in the fridge or freezer to chill. Brush more melted butter over the chilled butter, then add a spoonful of cocoa powder preferably or caster sugar into the ramekin. Tip the ramekin so the powder completely coats the butter. Do this with each ramekin

Step 2.
Place a heat proof bowl over a pan of simmering water, then slowly melt 200g dark chocolate and 200g butter, both chopped into small pieces, together. Remove the bowl from the heat and stir until smooth. Leave to cool for about 10 mins. You can also use a microwave for this process as we have in our demonstration video. Just keep an eye on it and stir regularly. Once the chocolate is melted add 100ml of your favourite boozy liqueur.

Step 3.
In a separate bowl whisk 4 eggs and 4 egg yolks together with 200g of caster sugar until thick and pale and the whisk leaves a trail. You can use an electric whisk if you have one. Sift 200g plain flour into the eggs, then beat together.

Step 4.
Fold the melted chocolate into the egg mixture in 3 parts, beating well between each addition, until all the chocolate is added, and the mixture is completely combined together.

Step 5.
Pour the fondant batter into a jug and then evenly divide between the ramekins. Tap the ramekins on a hard surface to get rid of any air and avoid any creases in the mixture.

Step 6.
Heat oven to 180C/gas mark 6. Place the fondants on a tray and then cook for 12 mins until well risen.

Step 7.
Gently turn out the fondant onto a plate using an oven glove or tea towel.

We recommend serving with your favourite ice cream!