

Chocolate Fondant with salted caramel





Ingredients

For Chocolate Fondant:

- 75 g dark chocolate
- 55 g butter
- 40 g sugar
- 80 g eggs (about 1½ eggs)
- 15 g flour (all-purpose flour)
- 1 pinch fleur de sel

For Salted Coffee Caramel:

- 134 g heavy cream (33%)
- 40 g espresso coffee
- 32 g butter (82.5% fat)
- 175 g sugar
- 20 g glucose syrup

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 2 portions

 Preparation time: 20 minutes
Cooking time: 10 minutes

REALIZATION

1. For the salted caramel heat the heavy cream together with the espresso coffee until hot (but not boiling).
2. Apart in a saucepan, melt the sugar until it becomes a deep amber color.
3. Add the glucose syrup and stir.
4. Slowly pour the hot espresso cream into the caramel in a thin stream, stirring constantly.
5. (Be careful — it will bubble vigorously.)
6. Add the butter and cook until the caramel reaches 114°C (237°F).
7. Let cool for 4 hours in a fridge
8. For the Fondant au chocolate melt the butter and dark chocolate together: over a bain-marie, or in the microwave at low power in short intervals.
9. Stir until smooth.
10. Lightly whisk the eggs with the sugar.
11. Then fold them into the melted chocolate-butter mixture.
12. Whisk until the mixture is smooth and homogeneous.
13. Sift in the flour and add the fleur de sel.
14. Fold gently until just combined.
15. Bake at 180°C (374°F) for 10 minutes.
16. The center should remain soft, molten, and slightly trembling.
17. Let rest for a minute, then serve with: a generous drizzle of salted coffee caramel or with a scoop of caramel ice cream.
18. Enjoy!