



Chocolate Soufflé Fondants

Servings: 6

Prep Time: 15min

Cook Time: 20min

Ingredients

- 75 g unsalted butter, cubed, plus extra to grease
- 150 g plain chocolate, chopped
- 3 medium eggs
- 100 g caster sugar
- 50 g plain flour

Directions

1. Preheat oven to 180°C (160°C fan) mark 4. Grease six 125-150ml ramekins and set aside.
2. Put chocolate and cubed butter into a pan. Heat together gently until melted and smooth, then set aside to cool for 10min.
3. Beat together eggs and sugar in a large bowl with a handheld electric whisk until thick and fluffy - about 5min. The beaters should leave a trail if you lift them out of the mixture. With a large metal spoon, fold through flour, followed by the chocolate mixture. Divide among the ramekins.
4. Transfer the ramekins to a baking tray and bake for about 12min or until soufflés are risen but still wobbly in the centre. Serve with cream or ice cream.