Chocolate Fondant

raspberry sauce (ice cream or Chantilly), chocolate sauce

Ingredients (10 portions 1 x 9" tin)

Chocolate fondant	10
Raspberry coulis	200ml
Raspberry	150g (10 x 3)
Mint	sprigs
Ice Cream or Chantilly	30g
Cream	250ml
Choclate Sauce (500ml)	
Chocolate 55% (pellets or chopped)	150g
Sugar	150g
Water	60ml
Bay	400g
Cocoa powder	120-150ml
Cinnamon	50ml
Vanilla essence	20-50g
Salt	10g
Cream	splash

Prep list

- Tray up frozen fondants
- Cook per instructions On box 12 mins 180c put them in 13 minutes before service
- Make chocolate sauce serve warm
- Bottle raspberry coulis
- Pick mint

Allegies and Alternatives

GF: work in progress
DF: DF chocolate dessert
Vegan: vegan chocolate dessert

Blackboard wording

Chocolate Fondant



DESSERT – METHOD AND SERVING

Chocolate sauce

1/3 chocolate 1/3 stock syrup 1/3 cream

In advance: make stock syrup with equal quantities of sugar and water, bay, cinnamon.

Warm 150 ml stock syrup and cream in a saucepan over medium-low heat, do not boil.

Add chopped chocolate, stir continuously until fully melted and glossy. Whisk in cocoa powder (sifted) until smooth.

Add vanilla and a pinch of salt.

If sauce is too thick: add a splash of warm milk or syrup

If sauce is too thin: simmer gently for 2–3 minutes

Let it cool slightly (it thickens as it rests).

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Service and Presenation

- On slate
- Plate with ice cream or Chantilly cream, mint sprig and Ski Miquel logo

