

EASY CHOCOLATE ORANGE FONDANT



Easy



20 minutes



Dessert



06 servings

INGREDIENTS

300g good quality dark chocolate
grated rind of 1 orange
75g block butter
50g light brown soft sugar
5 eggs
50g plain flour, sifted
4 tbsp thick cut orange
marmalade



COOKING STEPS

Preheat the oven to 200°C/400°F/gas mark 6.

Butter 6 x 150ml (¼pt) capacity pudding tins or ramekins. Place the chocolate and orange rind in a bowl set over a pan of simmering water. Once melted, stir until smooth. Allow to cool slightly.

Place the butter, sugar, eggs, flour and orange marmalade in a food processor and blend to make a smooth batter. Add the melted chocolate and whiz again until well combined.

Divide the mixture between the dishes. Place on a baking tray and bake for 9 minutes. The outside will be cooked with a molten centre. Serve immediately with a scoop of vanilla ice cream or crème fraîche.