Retigo Combionline | Cookbook | Desserts 3. 6. 2024

## Fondant au chocolat in a glass

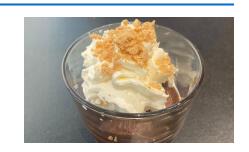
Cuisine: French

Food category: Desserts



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Ingredients - number of portions - 6



## 

| ingredients humber of portions o |       |      |
|----------------------------------|-------|------|
| Name                             | Value | Unit |
| dark chocolate 70%               | 150   | g    |
| butter soft                      | 150   | g    |
| sugar                            | 150   | g    |
| plain wheat flour                | 85    | g    |
| Cocoa powder                     | 30    | g    |
| chicken eggs                     | 5     | pcs  |
| double cream                     | 220   | ml   |
| Amaretto syrup                   | 30    | ml   |
| Amaretti                         | 50    | g    |

| Name   | Value | Unit  |
|--|-------|-------|
| Nutrition and allergens  |       |       |
| Allergens: 1, 3, 7<br>Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se<br>Vitamins: A, B, C, D, E, K, Kyselina listová | , Zn  |       |
| Nutritional value of one portion   |       | Value |

| Nutritional value of one portion | Value       |
|----------------------------------|-------------|
| Energy                           | 534.7<br>kJ |
| Carbohydrate                     | 44.5 g      |
| Fat                              | 31.6 g      |
| Protein                          | 5.1 g       |
| Water                            | 0 g         |

## Directions

Chop the chocolate into small pieces and melt it in a water bath with the butter. Beat the eggs with the sugar until frothy and fold in the chocolate. Sift the flour with the cocoa and stir into the mixture. Put the mixture in a piping bag and then fill the sturdy glasses (diameter 8 cm, height 12 cm) halfway.

Bake in the combi steamer as indicated for approx. 11-13 minutes so that the core remains liquid.

In the meantime, fill a 0.5l ISI bottle with the cold amaretto cream and gas it with a Professional Charger. Shake 10-15 times.

When the cake is baked, put a small scoop of coffee ice cream on the hot cake and cover with the amaretto cream.

Sprinkle the cream with amarettini crunch.

Other types of ice cream can of course be used instead of coffee ice cream.

The cake can also be baked in small Diarol molds and then turned out.