

Chocolate fudge

Cuisine: **French**
Food category: **Desserts**




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Company: **Retigo**




Program steps


Preheating: 190 °C


1


 Hot air


 100 %

 Termination by time

 00:07 hh:mm

 170 °C

 100 %



| Ingredients - number of portions - 5 | | |
|--------------------------------------|-------|------|
| Name | Value | Unit |
| chocolate 80% | 100 | g |
| butter soft | 100 | g |
| chicken eggs | 1 | pcs |
| egg yolk | 2 | pcs |
| plain wheat flour | 50 | g |
| caster sugar | 80 | g |

| Nutrition and allergens | |
|--|----------|
| Allergens: 1, 3, 7 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K, Kyselina listová | |
| Nutritional value of one portion | Value |
| Energy | 358.2 kJ |
| Carbohydrate | 28 g |
| Fat | 25.4 g |
| Protein | 3.2 g |
| Water | 0 g |

Directions

Melt the chocolate together with the butter in a water bath and let it cool for 10 minutes.

Beat the eggs and sugar slowly until the sugar dissolves. (TIP: We don't want white foam, so we whip slowly).

Mix both ingredients and add flour.

The resulting dough will keep refrigerated for 5 days.

It can be stored directly in baking tins in the fridge or in a pastry bag in the fridge.

Each mold is a different size, but when the fondant cracks on the surface during baking, it's done.