

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 %	
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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.