



“Whenever I’m asked for my favourite recipe, this is the one. It

hot chocolate fondant

Serves 2

50g unsalted butter, plus extra to grease

2 tsp cocoa powder, to dust

50g good-quality bitter chocolate (minimum 70% cocoa solids),
in pieces

1 free-range egg

1 free-range egg yolk

60g caster sugar

50g plain flour



has a divine melting texture and the liquid centre is sublime”

Heat the oven to 160°C/Gas 3. Butter two large ramekins, about 7.5cm in diameter, then dust liberally with cocoa.

Slowly melt the chocolate and butter in a small bowl set over a pan of hot water, then take off the heat and stir until smooth. Leave to cool for 10 minutes.

Using an electric whisk, whisk the whole egg, egg yolk and sugar together until pale and thick, then incorporate the chocolate mixture.

Sift the flour over the mixture and gently fold in, using a large metal spoon. Divide between the ramekins and bake for 12 minutes.

Turn the chocolate fondants out on to warmed plates and serve immediately.
