

Chocolate Fondant *Pudding*

You can't fail to win over friends and family with this yummy, timeless dessert! A firm favourite with guests at Greenwoods Hotel & Spa in Stock, this recipe from Executive Chef, Daniel Holland-Robinson is quick and easy to follow, making it perfect for those moments when you're craving something chocoholic and sweet.

Method

1 Start with the Crème Anglaise: whisk the egg yolks with the sugar and vanilla seeds until the mixture is pale and creamy. Pour the milk and cream into a pan, add the split vanilla pod and cook over a low heat for 5 minutes for the flavours to infuse.

2 Remove the vanilla pod; add the milk and cream mixture to the egg yolks and sugar. Whisk well then return to the pan over a low heat. Cook until the mixture reaches a temperature such that it coats the back of a spoon. Set aside and allow to cool.

3 For the fondants: lightly butter six ramekins and sprinkle the insides with sugar. Preheat the oven to 200°C/Gas mark 6. Melt the butter and chocolate in a bowl set over a pan of simmering water. Whisk the eggs and sugar together in a separate bowl for a couple of minutes, then add the flour and the melted chocolate mixture.

4 Pour the mix into the prepared ramekins and bake in the oven for 8–10 minutes – the centres should still be runny.

5 Leave the chocolate fondant to rest for a minute before serving with the Crème Anglaise and/or vanilla ice-cream.

Chocolate Fondant with Crème Anglaise

Serves: 6 | Time approx. 45 mins

Crème Anglaise

4 egg yolks
150g sugar
1 vanilla pod, split and seeds removed
200ml milk
200ml cream

Chocolate Fondant

125g unsalted butter, plus extra for greasing
150g sugar
125g dark chocolate
3 large eggs
35g flour



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