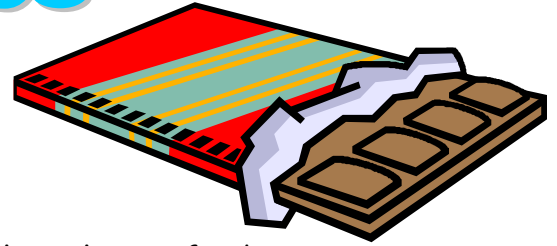


CHOCOLATE FONDANT PUDDINGS

- Serves Six -



Ingredients

300g Dark Chocolate (melted)
75g unsalted butter, diced
75g Dark Brown Sugar,
5 Eggs

40g Plain Flour, sifted
1 T Dark Rum (optional)
Extra Dark Brown Sugar (dusting)
Ice cream to serve

Preheat the oven to 180 C and butter six 150ml ramekins. Gently melt the chocolate in a large bowl set over a pan with a little simmering water in it.

Method

1. Place the butter, sugar, eggs and flour in the bowl of a food processor and whiz to a smooth batter.
2. Add the melted chocolate and whiz again.
3. Finally add the rum, if including.
4. Divide the mixture between the dishes, dust with a little more sugar using a tea strainer
5. Place on a baking sheet/tray and bake for 9 minutes, until just starting to rise.
6. There should be a thin rim of cooked cake on the outside, and a sticky river of molten goo inside.
7. Serve straight away, with ice cream.



N.B. *The cake mixture can also be prepared several hours in advance, in which case cover and chill the little dishes, and bake for 11-12 minutes.*

