



In the kitchen with Simon

Stephanie Blake

Simon wants pasta, but he has to eat pumpkin soup! And for dessert, a piece of chocolate fondant awaits him, yum!

Chocolate fondant

Ingredients : (for 8 people)

- 6 eggs
- 200 g cooking chocolate
- 80 g soft butter
- 80 g sugar

1. Preheat the oven to 200°C or 400°F.
2. Separate the whites from the yolks. Whisk the egg yolks with the sugar until the mixture whitens and doubles in volume.
3. Melt the chocolate, then add the butter in pieces and mix. Pour it into the egg yolk and sugar mixture.
4. Pour the obtained dough in a well buttered cake tin (24 cm or 10 inches diameter).
5. Bake for 18 minutes in the oven. The blade of the knife should not come out dry, so that the fondant remains soft in the center. Turn out the fondant when it is still warm.

