

CHOCOLATE FONDANTS WITH RASPBERRY SAUCE

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INGREDIENTS

FOR THE PUDDING:

125g butter, softened, plus extra for greasing
125g dark chocolate (50-60% cocoa solids), broken into pieces
4 eggs
100g caster sugar
60g plain flour

FOR THE SAUCE:

100g raspberries
Icing sugar, to taste
Lemon juice, to taste



METHOD

**JUNIOR
BAKE OFF**

For the puddings:

STEP 1. Ask an adult to preheat the oven to 220°C/425°F/Gas 7, and grease four dariole moulds with softened butter. Place them in the fridge until needed.

STEP 2. Place the chocolate and butter into a bowl set over a saucepan of simmering water and allow it to melt. Stir to a smooth consistency.

STEP 3. Meanwhile, break the eggs into a large bowl, add the sugar and whisk for 2 minutes or until pale and fluffy. Then mix in the flour.

STEP 4. Once the chocolate has melted, stir it into the egg, sugar and flour mixture.

STEP 5. Spoon the mixture into the moulds so that they are three quarters full. Give them a little tap to remove any air bubbles, then place them in the oven for 5 minutes.

STEP 6. Wait for about a minute, then turn each mould out directly on to a plate.

For the sauce:

STEP 1. Place the raspberries in a bowl and blitz with a hand blender to a fine pulp.

STEP 2. Push the raspberry pulp through a sieve with a spoon to produce a smooth sauce.

STEP 3. Add a squeeze of lemon juice to the sauce. Then gradually sift in a little icing sugar, bit by bit, tasting as you go, until you are happy with the flavour. Make sure that it is not too sweet and not too sharp.

STEP 4. Drizzle the raspberry sauce on to the plates with the fondants to serve. Enjoy!