



THURSDAY COTTAGE

— HANDMADE —

Chocolate and Orange Fondant Puds

These little puds with their gorgeous soft chocolatey middle are quick and easy to make - just make sure you have all the ingredients ready to hand so you can knock them up quite effortlessly. Our 'new **Chocolate and Orange Curd** works particularly well in the recipe, but you could try any of our delicious curds to schmooze into the middle.

Serves 4

For the fondant:

100g dark chocolate, broken into small pieces
75g unsalted butter, plus a little for greasing
1 medium egg, and one egg yolk
50g caster sugar
Zest of one unwaxed orange
25g plain flour



For the filling:

2 tablespoons Thursday Cottage Chocolate and Orange Curd mixed with 1 tablespoon crème fraiche or soured cream

Equipment:

4 x 100-125ml dariole moulds or ramekin dishes, lightly greased.

Preheat the oven to 200°C/ Fan 180°C. Gas Mark 6

Place the chocolate and the butter in an oven proof bowl and set over a bowl of barely simmering water until melted. Remove from the heat.

In a mixing bowl whisk together the egg, egg yolk and the sugar until it is very thick and creamy and tripled in volume. Then lightly whisk in the chocolate mix, the orange zest, and sieve and fold in the flour. Place one good tablespoon of the fondant into each of the prepared dishes. Divide and spoon the filling between the dishes, then top with the remaining fondant.

Bake for approximately 10 minutes until risen, lightly crispy on the top, yet still has a little wobble. Set aside for few minutes before running a knife around the inside of each one and turning out on a plate. Serve with vanilla ice-cream.