

## Hot Chocolate Fondant

### Aerated Chocolate, White Chocolate Ganache & Vanilla Bean Ice Cream

#### Ingredients (Makes 8)

##### Chocolate Fondant

- 335g 70% Dark Chocolate
- 190g Unsalted Butter
- 6 Free Range Eggs
- 300g Caster Sugar
- 145g Cornflour

##### Aerated Chocolate

- 100g Olive Oil
- 500g 70% Dark Chocolate

##### White Chocolate Ganache

- 1 Leaf of Gelatine
- 1 Egg Yolk
- 15g Icing Sugar
- 30ml Double Cream
- 100g White Chocolate
- 160ml Whipping Cream

##### Vanilla Bean ice Cream

- 2 Vanilla Pods
- 500ml Double Cream
- 70g Caster Sugar
- 3 Egg Yolks



## **Method**

**Vanilla Bean Ice Cream** - Halve the vanilla pods lengthways and scrape out the seeds. Add the pods to the cream and bring to the boil, then add the sugar and stir until the sugar has dissolved. Meanwhile, whisk the egg yolks in a large bowl, then slowly whisk in the hot cream mixture. Pour the mixture through a fine sieve into another bowl and whisk in the vanilla seeds. Pour the mixture into a freezer-proof container or ice cream machine and freeze for 2-3 hours, or until set.

**Aerated Chocolate** – Melt down the chocolate and add in the olive oil. Add into an Espuma gun (Foam Gun) and add 2 charger bullets. (These are cheap to buy online). Squeeze into an air tight container, close the lid and place in the freezer for 1-2 hours or for an easier option, use and Aero bar of chocolate.

**White Chocolate Ganache** – For the ganache, soften the gelatine in cold water. Whisk the yolk and sugar in a bowl over hot water until light and fluffy. Squeeze any excess water from the leaf and melt the gelatine in a little double cream. In a separate pan, melt the chocolate. Fold the cream into the melted white chocolate. Next, fold in the sabayon (yolk and sugar) and finally fold in the semi whipped cream. Allow to set in the fridge. Once set, beat with a whisk until smooth.

**Chocolate Fondant** – Melt the chocolate and butter in a bowl over hot water. Slowly whisk the eggs and sugar to form stiff peaks. Once the chocolate mix has melted add into the sabayon (egg mix) and give it a quick whisk on high speed. Then add in the cornflour and give a final whisk. Grease a small mould with butter and coco powder. Pipe the mix into the moulds and bake at 210°c (400°f) for 7-8 Minutes.

**To Serve** – Turn out the chocolate fondant and place in the middle of the plate. Break up some of the aerated chocolate to the side and spoon on some of your ganache. Finally, with a hot spoon serve a scoop of your ice cream.