

Biscuit de chocolat coolant – Hot Chocolate Fondant, Michel Bras

Biscuit:

- 220g Dark choc 70%
- 100g Soft butter
- 4 Whole eggs
- 80g Ground Almonds
- 80g Rice flour (if not available use 70g plain flour & 10g cornflour)

Ganache:

- 300g Dark chocolate 70% } Melt choc with butter
- 75g Butter } Heat cream with water
- 100ml Water } Add choc to cream
- 300ml Double cream } Beat and freeze

- 1) Melt choc & butter over bain marie
- 2) Remove from heat but keep over bain marie
- 3) Add egg yolks, rice flour & ground almonds
- 4) Mix well
- 5) Make meringue with egg whites and sugar
- 6) Fold into chocolate
- 7) 2/3 Fill mousse rings which have been lined with buttered silicone paper
- 8) **Note:** the lining of the rings should be at least 50% higher than the top of the ring
- 9) Using a small cutter, cut ganache and place in the centre of biscuit mix
- 10) Pipe in the rest of the filling to cover the ganache.
- 11) Cook for 27 mins @ 190c