

Molten Chocolate Fondants

200g unsalted butter, melted, plus extra for brushing
10g cocoa powder for lining the moulds, plus extra to serve
150g dark chocolate, chopped
50g milk chocolate, roughly chopped
4 medium eggs and 4 medium egg yolks
180g golden caster sugar
180g plain flour
9 Lindt Lindor white chocolate truffles, frozen
Cream to serve

Brush inside all the moulds (9 x 150ml dariole moulds) with melted butter, then chill for 5 minutes. Repeat the brushing, making sure the moulds are well coated to stop the fondants sticking when cooked. Tip the cocoa powder into one of the dariole moulds and roll it around until the inside is coated with cocoa, then tip the leftover cocoa powder into the next mould and repeat until all the moulds are coated. Put the moulds back in the fridge while you make the fondants.

Put the chopped dark and milk chocolate in a heatproof bowl set over a pan of barely simmering water and leave the chocolate to melt gently. When completely melted, stir to combine, then set aside to cool until just warm but still liquid. Stir in the 200g melted butter until combined. Using an electric hand mixer, whisk the eggs and sugar until the mixture is pale, thick and just holds a ribbon shape when you lift the beaters. Sift in the flour and gently fold in until combined. Pour in half the chocolate/butter mixture and mix until just combined, then repeat with the remaining mixture. Pour half the batter evenly into the prepared moulds, then put a Lindor truffle in the centre of each. Top with the remaining batter, then put on a baking tray and chill for 30 minutes.

Heat the oven to 200C. Bake for 11 minutes from chilled. The fondants are ready when you can see a visible crust on top of each pudding and they're starting to pull away from the sides of the moulds slightly. Let the fondants sit for 30 seconds, then invert onto plates, dust with cocoa powder and serve with cream.

These can be loosely covered with clingfilm and chilled for up to 4 days, then cooked as above.

