



Chocolate fondant

① In a bowl, put 150g chocolate cut into small pieces and 150g butter cut in cubes. Cover with cling film and melted in the microwawe.



② When chocolate and butter are melted, add 3 whole eggs and mix with a whisk. Add 120g caster sugar. Mix.



③ Sieve the following ingredient in a thin colander: 90g flour + 1 tea spoon dry yeast + 1 soup spoon corn flour. Add 3 soup spoon of cacao. Pour on the chocolate and mix with a whisk.



④ Melt some butter and grease the baking mould then coating with flour.





Pumpkin Cream & Hazelnut flakes

⑤ Put the mix in a piping bag, then pour in the mould. About 1centimeter high. Add some black chocolate, (or orange marmelade).



⑥ Cover with the chocolate mix remaining, then, store in the freezer. Preheat the oven at 170°C. Cook the fondant frozen about 8min to 10 min.



⑦ Put 1dl of orange juice in a pan with 60g caster sugar, boiled and reduce then add 40g butter and reduce to make the sauce thick.

On a plate, turn over the gâteau (use a knife and turn around the side to unstick the gâteau) pour the orange sauce around, then with some melted chocolate make a line.

