



FONDANT AU CHOCOLAT

🏠 Basic level

Recipe for the preparation of fondant au chocolat

FONDANT AU CHOCOLAT PREPARATION

[american brownie double chocolate](#)

whole eggs
butter - (soft)
salt

1000g
380g
460g
4g

-Mix in the stand mixer with the paddle attachment the softened butter, salt, and American brownie double chocolate mix.
-Then add the eggs little by little at the end.
-Pour the batter into a tray (1400 g in a 30×40 cm tray) or into the desired molds and let it rest for about 40 minutes in the refrigerator.
-Bake at 180°C in a convection oven or 190°C in a static oven for about 15 minutes (baking times may vary depending on the size of the product).