



FONDANT AU CHOCOLAT

👤 Basic level

Recipe for the preparation of fondant au chocolat

FONDANT AU CHOCOLAT PREPARATION

INGREDIENTS

[american brownie double chocolate](#)

whole eggs

butter - (soft)

salt

PREPARATION

- 1000g -Mix in the stand mixer with the paddle attachment the softened butter, salt,
- 380g and American brownie double chocolate mix.
- 460g -Then add the eggs little by little at the end.
- 4g -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).