



Campaigning for people to "Season with Sense"



GARY MACLEAN'S CHOCOLATE FONDANT PUDDING

 **Prep: 10 minutes**

 **Cook: 10 -12 minutes**

 **Serves: 5**

INGREDIENTS:

- 125g Butter, unsalted
- 125g Dark chocolate 53% to 70%, broken into small pieces
- 3 large Eggs
- 100g Caster sugar
- Pinch **LoSalt**
- 30g Plain flour
- 1 punnet Berries e.g. raspberries, strawberries or a mixture
- 30g Sugar
- 1 Vanilla pod, split
- 250g Mascarpone cheese
- 1 pinch Ground cinnamon, optional

METHOD:

First make the fondant

1. Pre heat your oven to 190°C / Gas Mark 5.
2. Melt butter slowly over a low heat in a pan.
3. Remove the pan of butter from the heat and add your chocolate to the hot butter, stir to melt and combine.
4. Whisk eggs, sugar and a little pinch of **LoSalt** together until well combined then sieve in the flour.
5. Stir both mixtures together and pour into buttered moulds (you could also use a non-stick bake tray) preferably small pudding basin or a parchment lined ring.
6. Bake for 10-12 minutes making sure centre is still runny.

Now for the berry sauce

1. Wash your berries and dry off (If you are using strawberries you will need to ¼ them).
2. Pop the fruit into a pan or pot, sprinkle with the sugar and add the vanilla seeds scraped from the pod.
3. Slowly warm up, until the sugar and the berries come together and create a little syrupy mixture.
4. Finally, to make the mascarpone cream, lightly mix the cheese and cinnamon, then plate.