



DARK CHOCOLATE
FONDANTS

HAAR
AT HOME

DEAN|BANKS

DARK CHOCOLATE FONDANTS



BOX CONTENTS, ALLERGENS & METHOD

Chocolate Fondant

Butter (**MILK**), Cocoa Powder, Dark Chocolate (Belgian Dark Chocolate Couverture (Min Cocoa 70%), Sugar, Fat Reduced Cocoa Powder, Cocoa Mass, Emulsifier; Soya Lecithin (**SOYA**), Natural Vanilla), Caster Sugar, **EGG**, Plain Flour (**GLUTEN**)

Crème Fraîche

Crème Fraiche (**MILK**)

Dulce de Leche

Condensed Milk (Whole **MILK**, Sugar, Firming Agent: Calcium Chloride. Minimum 8% **MILK** Fat, 20% **MILK** Solids Non-Fat)

METHOD

- Preheat oven to 200c/fan 180c/gas 6.
- Remove fondants from bag & remove lid. Place on baking tray & cook for 10-12mins until the tops have formed a crust and they start to come away from edge of mould.
- Remove from the oven; allow to sit for 1min.
- Loosen the fondants by moving the tops very gently so they come away from the sides, easing them out of the moulds. Tip each fondant slightly onto your hand so you know it has come away fully, then tip back into the mould ready to plate up.
- Dress each plate with the crème fraîche & dulce de leche and place the fondant in the middle.



Disclaimer:
Our food is packed in an environment where all 14 major allergens may be present. Therefore, whilst we have strict separation processes, we cannot guarantee that menu items will be completely free from any particular allergen. If you have any concerns, please contact us before ordering.

PLEASE NOTE THAT THESE INGREDIENTS ARE NOT SUITABLE FOR HOME FREEZING

On a rare occasion, we need to substitute items. This may be as a result of supplier availability or seasonality.

