



Flourless fondant chocolates

Easy to make fondant chocolate with only 3 ingredients.
It is a low-sugar, gluten-free dessert that does not contain flour or additional sugar.

Use a slightly larger bowl to make the inside more tender.



<Ingredients> For 2 servings

100g chocolate*
2 beaten eggs
40 g unsalted butter
Powdered sugar to taste

<How to Cook>

- 1 Break the chocolate into small pieces, combine with the butter, and microwave in a 500w microwave oven for 1 minute.
- 2 Mix the ingredients from step 1 well and fold in the beaten egg in 3 parts.
- 3 Put the mixture into a cocotte dish and bake in the oven at 180°C for 12 minutes.
- 4 Sprinkle with powdered sugar, if desired.

*Chocolate the type of chocolate depending on your desired sweetness.

