
RECIPE OF THE WEEK

Hot Chocolate Fondant with Lemon Pot & Fruits of the Forest Coulis

Always popular with Mum's - hot chocolate pudding - with a the extra twist of contrasting lemon and fruits of the forest.

For the chocolate pudding

100g good quality dark chocolate

100g butter

2 large eggs

100g caster sugar

20g plain flour

For the lemon pot



450ml double cream

100g caster sugar

juice and zest of two lemons

For the biscuits

100g unsalted butter

75g caster sugar

zest of 1/2 a lemon

1/2 beaten egg

115g plain flour

pinch salt

For the fruits of the forest coulis

300g fresh or frozen fruits of the forest
juice of 1 lemon

1-2 tbsp of icing sugar (more if you prefer it
sweet)

For the chocolate pudding

Preheat the oven to 200°C. Melt the butter
and chocolate in a glass dish over a pan of
simmering water. Once melted, set aside to
cool. Meanwhile, whisk the eggs, caster sugar
and flour by hand.

With the chocolate mixture cool, stir into the
egg mixture until smooth and blended. Pour
into buttered ramekins and cook for about 12-
15 minutes. When set, remove from oven.

For the lemon pot:

Place the sugar and lemon zest into a pan
and bring to the boil, stirring occasionally to
dissolve the sugar. Boil for 3 minutes then take
off the heat and whisk in lemon juice.
Strain through a sieve into a jug and
then pour into the pots. Cover and
chill for a few hours.

For the biscuits

Cream the butter and sugar together
in a bowl until fluffy. Beat in the
lemon zest and egg and gradually
mix in the flour and salt to make a
soft dough. Shape the dough into
a rectangular block about 3cm
wide, wrap in cling film and chill
for around 3 hours until firm. Once
chilled, preheat the oven to 200°C,
cut the dough into 5mm thick slices
, place each biscuit 5cm apart on a
buttered baking sheet and bake for

8-10 minutes until golden.

For the fruits of the forest coulis:

Place the fruits of the forest in a saucepan and
add the lemon. Mash gently with a fork and
sift in the icing sugar, stirring until dissolved.
Place over a low heat. When they are heated
and just simmering pour through a sieve into
a jug, pushing the juice through with a wooden
spoon. Serve cold.

To download this recipe go to www.squisito-deli.co.uk
