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## RECIPE OF THE WEEK

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# 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 tbs 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](http://www.squisito-deli.co.uk)*

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