

"Chocolate fondant has always been one of those desserts that make people stop and smile. I first mastered it while training in the UK — a lesson in patience, precision, and indulgence. Back in Bermuda, I love to serve it as a show-stopper after Sunday dinner, rich and warm, with a scoop of homemade ice cream. It's proof that the simplest ingredients can create something truly extraordinary."



- Ingredients
- 100g dark chocolate (70% cocoa, chopped)
- 100g unsalted butter (plus extra for greasing)
- 2 large eggs
- 2 large egg yolks
- 60g caster sugar
- 40g plain flour (sifted)
- Pinch of salt
- Cocoa powder (for dusting molds)
- Optional Garnish:
- Vanilla ice cream or whipped cream
- Fresh berries or mint leaves



Classic Chocolate Fondant



Serves: 4



Prep Time: 15 mins |

Cook Time: 10–12 mins |

Total Time: 25 mins

Method

1. Prepare the Molds:
2. Preheat oven to 200°C (400°F). Grease four ramekins with butter and dust with cocoa powder, tapping out the excess.
3. Melt the Chocolate & Butter:
4. In a heatproof bowl over simmering water, melt chocolate and butter together until smooth. Set aside to cool slightly.
5. Whisk the Eggs & Sugar:
6. In another bowl, whisk eggs, yolks, and sugar until pale and thick. Gently fold in the melted chocolate mixture.
7. Add Flour:
8. Sift in the flour and a pinch of salt, folding gently until just combined.
9. Fill & Bake:
10. Divide the mixture evenly among the ramekins. Bake for 10–12 minutes — the edges should be set, but the centers remain soft and gooey.
11. Serve Immediately:
12. Let rest for 30 seconds, then invert onto plates. Serve warm with vanilla ice cream and a few fresh berries.

CHEF WILL'S TIPS:

- Chef Will's Tip !!
- The secret is timing — bake until just set on the outside but molten in the center. Every oven is different, so test one first to find your perfect melt.
- Chef William Smith Local
- www.willsmithkitchen.com
- [#WillSmithKitcher!](#) "Bringing Local Flavor to Every Table"