

CHOCOLATE FONDANTS (FONDANTS AU CHOCOLAT – SWISS RECIPE)



Ingredients:

- 200 gr milk chocolate
- 100 gr black chocolate
- 150 gr of coconut grease/butter



Preparation:

1. Prepare paper cups in a tray.



2. Melt the milk chocolate together with the black chocolate either in a "bain-marie" or in the microwave by 10 second turns (leave the chocolate to melt in microwave for 10 seconds, take it out, mix to even the mix, put it back in microwave for another 10 seconds. Repeat until chocolate is melted).



3. Add the coconut grease to the chocolate mix.



4. Pour the chocolate/coconut mix in the paper cups.



5. Leave to cool either in a window or balcony if it is very cold outside or in a fridge.
6. You may add all kinds of different nuts (hazelnuts, almonds, pistachios, etc...) should you wish. For this recipe we have used hazelnuts that we have previously

roasted and then placed on the paper cups before putting the chocolate/coconut mix over it.

7. The chocolate "fondants" can be a nice gift when packed in a nice box.
8. The fondants hold for a whole week (if you don't eat them all the first day...since they are so YUUUUMMMY!!!!)

This recipe was done together with my sister. She used to prepare this recipe for Christmas the first years we were in Switzerland...it had been a while since we hadn't indulged in baking such "decadent" delights together...believe me, it is twice more fun to do it with family or dear friends and then gobbling them up with some outstanding coffee or tea by the fireplace!