





Baked chocolate fondant with ginger ice cream and hot chocolate sauce

They say chocolate is the way to a woman's heart - and that probably goes for quite a few men, too. This pud is no exception.

Ingredients

Serves four

Chocolate sauce

Dark chocolate
(70% cocoa solid) - 75g
Double cream - 125ml
Caster sugar - 25g

Fondant

Dark chocolate
(70% cocoa solid) - 100g
Unsalted butter - 100g
Eggs - 3
Caster sugar - 100g
Plain flour - 100g

For the chocolate sauce boil double cream with a sprinkling of sugar. Take dark chocolate (70 pct cocoa is a must), break or cut into chunks and melt in the boiled cream away from the heat. Stir until smooth.

Making the ice cream is just as easy. Allow a tub of your favourite vanilla ice to thaw slightly. Grate stem ginger into it and add a little syrup from the ginger jar. If you have time to make your own ice cream, there's a recipe on page 55.

Now for the fondant. Melt dark chocolate and butter in a bowl over boiling water. Whisk together eggs and sugar. Fold in flour, then dark chocolate.

Take a pudding bowl or ramekin, butter the inside and dust with sugar. Spoon in the mix. Bake in the oven at 180C for six to eight minutes. Test with a knife to ensure the centre is still soft and gooey.

Recommended wine: Dow 1997 Vintage Port