



CHOCOLATE FONDANT WITH PISTACHIO ICE CREAM AND HONEYCOMB

Chocolate fondant

Melt chocolate together with butter in a double boiler and stir until smooth; set aside. In a mixing bowl, beat eggs and sugar until light and fluffy, to ribbon stage. Gently fold in the chocolate mixture and flour until thoroughly combined.

Heat the oven to 180°C. Grease ramekins with butter and dust with cocoa powder (cooking spray will cause it to stick). Pour in the batter and bake for 8 minutes. Serve immediately with pistachio ice cream and honeycomb.

300 g dark chocolate
200 g butter
8 eggs
240 g castor sugar
163 g cake wheat flour
butter for greasing
cocoa powder for dusting

Pistachio ice cream

In a pot on the stovetop, bring the first 6 ingredients to the boil, stirring to dissolve the sugar. Remove from the heat. Using an electric mixer, mix together yolks and 240 g sugar until pale. Slowly add the hot milky mixture to the yolk mixture, stirring continuously. Once incorporated, return to a gentle heat and, stirring continuously and using a sugar thermometer, bring the mixture to 85°C. Remove from the heat and strain through a sieve into a bowl.

Shell the pistachios and, in a small saucepan, simmer them in milk for 2 minutes to loosen their purple skin. Drain and peel away the skin, and roughly chop the nuts. Stir them into the ice-cream mixture in the bowl, cover with cling wrap and allow to cool completely. Pour the mixture into an ice cream machine and churn until set. Place in the freezer for 2 to 4 hours before serving.

2 ℓ milk
200 ml cream
100 g milk powder
50 ml liquid glucose
240 g sugar
105 g butter
15 egg yolks
240 g sugar
300 g pistachio nuts
125 ml milk

Honeycomb

Prepare a 25 x 25 cm baking tray by greasing it lightly with butter or oil. In a heavy-based saucepan over medium to high heat, stir together sugar, syrup and vinegar, and heat to 143°C. Remove the saucepan from the heat and stir in bicarbonate of soda. The mixture will start to bubble. Immediately pour the hot mixture into the prepared baking tray. Allow the honeycomb to cool and harden before breaking it into pieces.

300 g white sugar
450 g golden syrup
20 ml vinegar
20 ml bicarbonate of soda

Serves 6-8