



CHOCOLATE PUDS

GÜ BLACK FOREST CHOCOLATE FONDANT

[serves 12]

Dreaming of Black Forest this Christmas? Using our After Noon Pots of Chocolate Ganache, Fred shows us how to make Black Forest Chocolate Fondant even with the glacé cherry on top.

1. Line the ramekins

Pre-heat your oven to 120C (248F). Prepare 12 oven proof dishes (roughly the size of our Gü ramekins) by brushing some melted butter around the inside and, immediately coat the inside with grated chocolate; remove the excess.

2. The sabayon

Add eggs, egg yolks and sugar to a mixer (we use a Kitchen Aid) for about 10 minutes at high speed to obtain a light sabayon (for you and me that means a light and foamy mix of egg yolks and sugar).

3. DIY ganache

Melt the chocolate in the microwave. Bring cream to the boil then pour over the melted chocolate adding half at a time to create a smooth and shiny ganache.

4. Mix and bake

Gently fold the sabayon into the ganache then transfer into your baking dishes filling no more than half way. Bake in the oven at 120C (248F) for 10-12 minutes. Remove the soufflés from the oven and leave to cool for a couple of minutes. (We like to pour a glass of wine during this bit!)

5. The Chantilly

Meanwhile whip the cold whipping cream to a Chantilly texture (light and foamy mixture when the cream is whipped to peak consistency) and add some Kirsch liqueur to your preference.



6. After Noon Pots of Chocolate Ganache

Remove the foil lid from the Gü ganache pots and heat in microwave for roughly 30 seconds each. Pour roughly ½ a pot into each soufflé by making a small hole in the top and add 2 to 3 Griottines cherries soaked in Kirsch.

The finishing touches

Finally add the Kirsch Chantilly cream, decorate with a cherry and devour immediately.

Shopping list

Melted butter
Grated dark chocolate
2 x packs of Gü After Noon Pots of Chocolate Ganache
Griottines cherries
Glacé cherries for decoration

For the sabayon

4 egg yolks
2 medium eggs
60g golden caster sugar

For the DIY ganache

130ml whipping cream
110g 70% coca chocolate

For the Chantilly cream

100ml whipping cream
Kirsch liqueur (optional)