



## Fondant au Chocolat

### Ingredients for 4 People

120 g dark chocolate, 8 pieces (5 g each) dark chocolate, 35 g butter, 3 eggs, 80 g sugar, 1 table spoon flour, powdered sugar to dust, 150 g frozen raspberries

### Preparation

Break the chocolate into pieces and melt slowly over a water bath. Then let cool down a bit. Whisk the sugar and the eggs until creamy. Mix the chocolate with the egg sugar mixture while folding in the sieved flour.

Grease 4 little molds with a high edge with butter and dust them with flour. Fill the molds half with the dough and insert 2 pieces of chocolate in the middle of each mold and fill in the other half of the dough.

Preheat the oven to 210 °C. Put the forms in the middle of the oven on a rack and bake for approximately 12 minutes. Take off the oven, loosen the edges carefully with a knife and drop the cake on 4 plates.

In the meantime cook the raspberries with a little sugar and spread through a sieve to remove the pits. Add a little fruit sauce to the cakes and serve warm.