

SCOTT'S

RICHMOND

RECIPE OF THE MONTH

DECEMBER



CHRISTMAS PUDDING FONDANT

Serves 4

Ingredients for the soufflé

150g butter
150g white chocolate
5g baking powder
2g mixed spice
2g ground cinnamon
120g flour
2 eggs, separated
45g caster sugar
100g currants and sultanas,
soaked in hot water

Ingredients for the filling

100g dark chocolate
60ml double cream
15ml Drambuie
20g mince meat

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Method

- Bring the cream to the boil, remove from the heat and stir in the chocolate until melted.
- Stir in the Drambuie and mince meat and leave to set in the fridge.
- When set mould into 25g balls.
- Line the inside of 8x8cm stainless steel soufflé rings with silicone paper. Preheat the oven to 190°C (full fan)/gas mark 5.
- Melt the butter and white chocolate in a bowl over a pan of simmering water. Don't let it get too hot. Meanwhile sieve together the baking powder, spices and flour.
- Mix the egg yolks into the chocolate, (at this stage it may look like its split but it will come back when the flour is added) and then gently fold in the sieved flour mixture.
- Whisk the egg whites and sugar until stiff and gradually fold into the chocolate mixture. Half fill the moulds then add a ball of the filling and top up with the rest of the mixture.
- Bake the fondants for 12 minutes, remove from the oven and loosen with a knife. Carefully remove the hot rings and place the fondants onto warmed serving plates with a pallet knife. Serve with vanilla ice cream or custard. *Or both!*