



Valentines Dessert by Sian Hindle

February is a cool month until it all “hots” up for Valentine’s Day. If you are looking for a personal and intimate way to celebrate that special person in your life, why not stay home and cook them a special meal. The food of love should be light, nibbly and fun to eat.

The starter should be eaten with fingers, the mains with cutlery and the dessert shared with a spoon. The menu should not be too filling and full of flavour. It should be intense and rich and decadent.

Melting Hot Chocolate Fondant Serves 2

50g Unsalted Butter
2tsp Cocoa Powder to Dust
50g Dark Chocolate 70% Cocoa Solids
1 Egg
1 Egg Yolk
50g Caster Sugar
50g Plain Flour



1. Heat the oven to 160’c/Gas 3. Butter two large ramekins (heart shaped if possible), then dust liberally with the cocoa powder. Melt the chocolate and butter gently in the microwave, stir until smooth. Leave to cool for 10 mins.
2. Using an electric whisk, whisk the whole egg, egg yolk and sugar together until it is pale and thick, then fold in the chocolate mixture.
3. Sift the flour over then mixture, then gently fold in using a metal spoon. Divide between the ramekins and bake for 12 minutes until set with a slight wobble in the middle. Turn the fondants onto warmed plates and serve immediately with drizzled cream or ice cream.

Check out our blog www.lacreme.typepad.co.uk to see further examples of our award winning cakes and if you try the recipes please post a comment on how you got on.