



Dark Chocolate Fondants with Slow Roasted Quince and Double Cream Recipe

Makes 8 fondants

Ingredients:

3 quinces
250g castor sugar
1 cinnamon stick
3 whole cloves
Zest of half an orange
150g Unsalted butter
150g Dark Chocolate (min 70%)
2 tbs cocoa
3 large eggs + 3 yolks
180g castor sugar
150g flour
250g double cream



Method:

1. Peel and core the quinces and cut each half into three wedges.
2. Place a single layer in a baking tray and sprinkle with the sugar, spices and zest.
3. Cover tightly with foil and bake overnight in the oven at 100°C (about 12 hours). The quinces should have turned a deep burgundy colour. Set aside submerged in their syrup and keep at room temperature.
4. Butter 6 x 7.5cm ramekins and dust with cocoa.
5. Slowly melt chocolate and butter over a saucepan of hot water, stirring until smooth. Remove from heat and allow to cool for 10 minutes.
6. Whisk eggs, yolks and sugar until pale and thick, then fold in the chocolate and butter mixture.
7. Sift the flour over the mixture and gently fold in.
8. Divide evenly into the 6 ramekins and bake in a preheated 160°C oven for 12 minutes.
9. Gently turn out of the ramekins, dust with icing sugar, and serve immediately with the slices of quince, some of the quince roasting juices and big spoonfuls of double cream.