

CHOCOLATE FONDANT



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Dark chocolate	200	25
Butter or Margarine	200	25
Sugar	100	12,5
Flour	100	12,5
Yumgo <i>WHOLE POWDER</i>	32	4
Water (to hydrate the powder)	168	21
Total	800	100



PROCESS

- Melt chocolate butter and margarine in a double boiler.
- Remove from heat and stir in sugar and flour.
- Mix Yumgo Whole Powder with the water to rehydrate it.
- Add the rehydrated Yumgo Whole Powder 50g by 50g in the chocolate mixture.
- Pour the mixture in a cake mould and bake for 15 minutes at 180°C.



TIPS

- Better cutting after freezing the product.

For your questions and projects, contact us at innovation@yumgo.fr

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