Chocolate fondant with Bicerin di Gianduiotto

This is a very straightforward dessert that uses a different fondant technique that has become a classic. You simply make your chocolate mixture with a low ratio of flour to chocolate and, in this case, the Bicerin di Gianduiotto liqueur which is famous in Torino (see page 584) and is now being sold in the UK.

The cleverness of desserts like this is that they are 'self-saucing' – when they are in the oven the centre remains liquid and will ooze out when you put your spoon into the fondant.

Make the fondant in the same way as for the previous recipe, but using 110g flour. Sieve with the 3g baking powder and 10g cocoa powder and keep to one side.

Melt 60g dark chocolate (at least 70% cocoa solids) and mix it with 100g softened butter, together with 200g Bicerin di Gianduiotto.

Beat 2 large eggs with 50g caster sugar until the mixture becomes pale, incorporate this into the chocolate mix using a spatula, and finally fold in the flour and cocoa.

Grease 4 pastry rings, lay them on a baking tray, spoon in the mixture, and put into an oven preheated to 200°C, gas 6 for 7 minutes. Lift out with a spatula and slide off the rings to serve.