

CHOCOLATE FONDANT



| INGREDIENTS | QUANTITIES (g) | PERCENTAGES (%) |
|--------------------------------------|----------------|-----------------|
| Dark chocolate | 200 | 25,0 |
| Butter or margarine | 200 | 25,0 |
| Sugar | 100 | 12,5 |
| Flour | 100 | 12,5 |
| Yumgo <i>WHOLE POWDER</i> | 32 | 4,0 |
| Water (to hydrate the powder) | 168 | 21,0 |
| Total | 800 | 100,0 |



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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