



TART AU CHOCOLAT FONDANT

STEP 1

INGREDIENTS

AMERICAN BROWNIE DOUBLE CHOCOLATE

EGGS

WATER

UNSALTED BUTTER 82% FAT

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64%

g 650

g 150

g 80

g 270

g 50

PREPARATION

Mix AMERICAN BROWNIE DOUBLE CHOCOLATE with water, eggs and melted butter in a planetary mixer equipped with a paddle or thick wired whisk for about three minutes at medium speed. Place the dough in a round mould , with a 26cm diameter, after greasing and sprinkling with flour.Bake at 200°C in a deck ove for about 25 minutes or at 180°C for about 23 minutes in a rotating fan oven . This cake's main characteristic is that its center should remain very soft and moist. If you wish to prepare single portions (80-100g), use small moulds, with an 8 cm diameter and 4-5cm tall, decreasing the baking time by about 10 minutes.