

# PERFECT AIR FRYER CHOCOLATE FONDANTS

*Tortini caldi ripieni di cioccolato*

## SERVES 4

100g butter, cubed, plus more for the moulds  
Cocoa powder, to dust  
125g dark chocolate, finely chopped  
180g caster sugar  
½ teaspoon fine sea salt  
3 eggs  
90g plain flour  
Vanilla ice cream, double cream or mascarpone, to serve

This recipe for little chocolate delights is dedicated to my son Rocco, as it's his favourite dessert of all time. For all you chocolate lovers out there, it is a must-try. These are fantastic if you are entertaining guests and want to impress, as you can get them ready and cook when needed. They will happily sit at room temperature for two hours, waiting for a hot dessert to order... You're welcome!

Grease 4 × 175ml mini pudding moulds with butter and dust with cocoa powder, tipping away any excess.

Place a saucepan of water over a medium heat and bring to a simmer. Place a heatproof bowl on top, ensuring it doesn't touch the water, then gently melt the chocolate and cubed butter together until smooth (you can also melt them in a microwave if you prefer). Use a plastic spatula to stir and combine.

Take off the heat, stir in the sugar and salt and allow to cool slightly. Whisk in the eggs one by one with an electric whisk on a medium-low speed. Mix in the flour on a low speed until smooth.

Equally pour the chocolate mix into the prepared moulds. They can stand at room temperature for 2 hours at this stage.

Preheat the air fryer to 170°C for 3 minutes.

Place the fondants in the air fryer and bake for 11 minutes. Remove and leave to stand for 2 minutes.

Carefully run a knife around the edges to loosen, then turn out on to dessert plates. Serve with a generous dollop of vanilla ice cream, double cream – or my personal favourite – mascarpone.

