

Chocolate Fondant and Strawberry Tartar



Pair with
Prosecco

Serves 8-10

Recipe provided by Sofitel Montreal Golden Mile

INGREDIENTS:

Chocolate Fondant

3 Eggs
2 Egg yolks
52 g Sugar
132 g Butter
124 g Dark chocolate
94 g Flour

Strawberries Tartar

200 g Strawberries
5 Mint leaves
30 g Maple syrup

DIRECTIONS:

1. Chocolate Fondant

Mix the eggs, the yolks and the sugar. Add the pre-melted chocolate and butter to the mix, then the flour. Bake at 160°C for 10 minutes. Once cool, unmold and serve with the strawberries tartar.

2. Strawberries Tartar

Cut the strawberries into cubes, chop the mint and pour maple syrup on top.

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