

## White Chocolate & Pumpkin Fondant, White Chocolate Sauce & Vanilla Ice Cream



**Serves:** 8

**Profitability:**

**Steps:**

### WHITE CHOCOLATE AND PUMPKIN FONDANT

- Pre heat oven to 160°C
- Melt the chocolate and butter in a bowl over bubbling water until creamy and smooth
- In a separate bowl whisk the eggs and sugar until pale and fluffy, fold the chocolate mix in, add the flour and fold in the pumpkin purée
- Butter and flour 8 moulds, fill 3/4 with the fondant batter and cook for 8 minutes

### VANILLA ICE CREAM

- Bring the milk, cream and vanilla to 65°C
- In a separate bowl, whisk the egg yolks and sugar until pale and fluffy. Still whisking the eggs, slowly pour over the warm milk mixture, keep whisking and return to the pan and bring it to exactly 83°C
- Allow to chill, then churn in an ice cream machine

### WHITE CHOCOLATE SAUCE

- Gently warm the cream and pour over the white chocolate, then whisk until thick and creamy

### TO SERVE

- Garnish plate with a chocolate emulsion, chocolate crumb and orange gel
- Turn out the fondant, cover with white chocolate sauce and add a scoop of vanilla ice cream

**Ingredients:**

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## WHITE CHOCOLATE AND PUMPKIN FONDANT

Eggs 4

Egg yolks 4

White chocolate 200g

Butter 200g

Plain flour 200g

Pumpkin purée (pre made) 100g

Sugar 200g

## VANILLA ICE CREAM

Full fat milk 250ml

Double cream 125ml

Egg yolks 2

Sugar 88g

Seeds of vanilla pods 2

## WHITE CHOCOLATE SAUCE

Double cream 100ml

White chocolate 200g

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