

# Gluten-free chocolate fondant with the thermomix

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200g of chocolate  
70g of sugar  
70g of butter  
70g of rice flour  
4 eggs  
1 teaspoon of oil

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**<span itemprop="recipeIngredient">200g of chocolate<br/></span><span itemprop="recipeIngredient">70g of sugar<br/></span><span itemprop="recipeIngredient">70g of butter<br/></span><span itemprop="recipeIngredient">70g of rice flour<br/></span><span itemprop="recipeIngredient">4 eggs<br/></span><span itemprop="recipeIngredient">1 teaspoon of oil<br/></span></b>**

Preheat the oven to 180°C

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Put the chocolate cut into pieces in the Thermomix bowl and program for 7 seconds at speed 7.

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Add the butter and set for 2 minutes at 50°C at speed 2.

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Add the eggs, sugar, and rice flour, and set for 2 minutes at speed 3.

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Oil your cake mold, pour the mixture into it and bake for 35 minutes.

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Let it cool down a bit and enjoy.