

Rose Congou Hot Chocolate Fondant Recipe Perfect For Valentine's Day

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*This **Rose Congou Hot Chocolate Fondant** is an original winter dessert designed to feel intimate, warming, and quietly luxurious. Instead of adding rose syrup or flavouring, the floral character comes entirely from **Rose Congou tea**, gently infused into milk and butter to create a natural, aromatic base.*

The result is a fondant that is deeply chocolatey, softly perfumed with rose, and molten at the centre, perfect for Valentine's Day or any cold evening that calls for comfort with a romantic edge.

Rose Congou Hot Chocolate Fondant

Serves: 2 generous fondants

Time: 30 minutes total

Skill level: Easy – intermediate

Ingredients

For the tea infusion

- 2 Rose Congou tea bags (or 2 tsp loose leaf)
- 120ml whole milk
- 40g unsalted butter

For the fondants

- 100g dark chocolate (65–75% cocoa), finely chopped
- 1 large egg
- 1 large egg yolk
- 55g caster sugar
- 20g plain flour
- Pinch of fine sea salt

To prepare the moulds

- Soft butter
- Cocoa powder (for dusting) – you may even want to try our [Fuddled hot chocolate](#)

To serve (optional)

- Vanilla ice cream or crème fraîche
- Strawberries, raspberries or cherries
- A drizzle of honey or chocolate sauce

Method

1. Infuse the milk and butter

Heat the milk and butter together until just steaming (do not boil). Remove from heat, add the Rose Congou tea, cover, and steep for **6 minutes**.

Remove the tea bags or strain the leaves, pressing gently to extract flavour. Set aside.

2. Prepare the moulds

Butter two ramekins thoroughly and dust with cocoa powder. Tap out any excess and place in the fridge to chill.

3. Melt the chocolate

Place the chopped dark chocolate in a heatproof bowl. Pour the hot tea infused milk and butter over the chocolate and stir slowly until fully melted and glossy. Let cool slightly.

4. Whisk eggs and sugar

In a separate bowl, whisk the egg, egg yolk, and caster sugar until pale and slightly thickened (about 1 minute by hand).

5. Combine the mixture

Gently fold the chocolate mixture into the eggs. Sift in the flour and salt, folding just until smooth. The mixture should be thick but pourable.

6. Bake

Divide the mixture between the chilled ramekins.

Bake at **200°C (180°C fan)** for **10–11 minutes**, until the edges are set but the centres remain soft.

7. Serve immediately

Rest for 30 seconds, then turn out onto warm plates or serve directly from the ramekins.

What Makes This Fondant Special

- **Natural rose flavour** from tea, not syrup or extract
- **Balanced bitterness** from dark chocolate and black tea
- **Soft floral aroma** that lifts the richness without sweetness overload

Rose Congou's black-tea backbone ensures the fondant still tastes indulgently chocolatey, while the rose note appears gently on the finish – elegant, subtle, and romantic rather than perfumed.

Winter Valentine's Serving Ideas

- Serve with **cold vanilla ice cream** to contrast the molten centre
- Add **poached winter berries** for brightness
- Finish with **a pinch of cocoa and icing sugar** for a restaurant-style touch

The Lincoln Tea & Coffee Company [Rose Congou](#) tea is simply perfect for this recipe and for extra chocolatey indulgence, why not try [Fuddled hot chocolate](#).