Gluten-free chocolate fondant with the magimix

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

200g of chocolate
<span itemp

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.