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| |  |  | | --- | --- | | |  | | --- | | **Glaçage au chocolat** | | |
| |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | fiche1_gauche | |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | | |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | |  | |  |  |  | | --- | --- | --- | |  | Préparation 10mn | Cuisson 10mn | |  | Lieu d'origine France | Difficulté Facile | | | | ***Ingrédients :*** 200 g de [crème fraîche](http://www.aufeminin.com/w/recettes-cuisine-ingredient-179/creme-fraiche.html)  300 g de [chocolat](http://www.aufeminin.com/m/cuisine/recette-de-gateau-au-chocolat.html) noir ou autre  (hachez finement le [chocolat](http://www.aufeminin.com/m/cuisine/recette-de-gateau-au-chocolat.html))  ***Recette :*** 1-faites bouillir la [crème fraîche](http://www.aufeminin.com/w/recettes-cuisine-ingredient-179/creme-fraiche.html),ajoutez lui hors du feu le [chocolat](http://www.aufeminin.com/m/cuisine/recette-de-gateau-au-chocolat.html) rapé finement.   2-selon la consistance,ajoutez un peu d' eau pour obtenir un mélange velouté.   3-nappez le dessus et les cotés du [gâteau](http://www.aufeminin.com/m/cuisine/recette-de-cuisine-gateau.html) | | |