



# Layered Chocolate Dessert

6 servings



Medium

up to 40 Min.



## Ingredients:

### For the Desserts:

250 ml Double Cream  
350 ml Whole Milk  
1 Dr. Oetker Vege-Gel Sachet  
75 g Dr. Oetker 72% Extra Dark Chocolate  
75 g Dr. Oetker 35% Milk Chocolate  
75 g Dr. Oetker 26% White Chocolate  
7.5 ml Dr. Oetker Madagascar Vanilla Extract (1.5 tsp)  
40 g Dr. Oetker 72% Extra Dark Chocolate (Grated, to decorate)

- 1 Layered Chocolate Jelly Dessert:**  
Mix the cream and milk together and pour 200ml into a small saucepan. Break up 75g of Dark Chocolate into pieces and add to the saucepan. Heat gently, stirring occasionally, until hot and thoroughly melted.
- 2** Meanwhile, pour 200ml cold water into a bowl and stir in the Vege-Gel. Transfer to a small saucepan and heat through, stirring, until just about boiling.
- 3** Quickly stir one-third of the Vege-Gel liquid into the hot chocolate milk and mix well. Divide the mixture between 6 x 200ml heatproof glass dishes. Leave aside to cool. The mixture will set quickly as it cools.
- 4** Pour another 200ml cream and milk mixture into a small saucepan. Break up the Milk Chocolate into pieces and add to the saucepan. Heat gently, stirring occasionally, until hot and thoroughly melted.
- 5** Stir in half of the remaining Vege-Gel liquid until well blended. Divide between the 6 glasses and cool as before.



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- ⑥ Repeat the heating and melting using the remaining cream and milk mixture with the White Chocolate. Add the Madagascan Vanilla Extract and the remaining liquid Vege-Gel, reheating to melt as necessary. Pour into the 6 glasses and leave to cool.
  
- ⑦ Chill the desserts for at least 2 hours before serving. Sprinkle with grated Dark Chocolate to decorate.

Tip from the Test Kitchen

- It is essential to work quickly throughout each step of the recipe as the mixture will set very quickly.

