



Milk Chocolate Pots

4 servings



Easy

up to 20 Min.



Ingredients:

For the Desserts:

250 g Dr. Oetker 35% Milk Chocolate (9 oz)
Dr. Oetker Platinum Grade Leaf Gelatine x 2 leaves
2 Dr. Oetker Free Range Egg White Powder Sachets x 2 or 2 medium egg whites
100 g Crème Fraîche (3 ½ oz) or whipped double cream, at room temperature

1 Milk Chocolate Pots:

Break the Milk Chocolate into pieces and place in a heatproof bowl. Sit the bowl over a saucepan of barely simmering water and leave to melt. Remove from the water. Spoon 15ml (1tbsp) of the melted Chocolate on to a small clean board and spread thinly, then leave in a cool place to set..

2 Meanwhile, cut the Gelatine into small pieces and place in a small heatproof bowl. Cover with cold water and soak for 5 minutes. Drain off the water using a sieve and return the Gelatine to the bowl. Spoon over 30ml (2 tbsp) very hot water and mix well until thoroughly dissolved. Stir into the bowl of warm melted Chocolate to make a thick, glossy mixture. Remove from the water and set aside.

3 Make up the Egg White Powder according to the pack instructions and whisk until thick and foamy but not stiff.

4 Using a spatula, scrape out the egg white on to the melted Chocolate mixture. Add the crème fraîche, and gently fold the ingredients together until thoroughly blended.

5 Divide the mixture between 4 x 150ml (¼ pt) dishes or glasses and chill for at least 1 hour until set.



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- 6 To make the Chocolate curls to decorate your chocolate pots, using a rounded teaspoon, scrape across the surface of the chocolate from the board so that the Chocolate rolls up on itself forming a curled ball. Place on a board lined with baking parchment and leave in a cool place to firm up before using as a decoration for the pots just before serving.

Tip from the Test Kitchen

- Chocolate needs to be just at the right texture for making perfect curls or similar decorations; ideally you want the chocolate to be slightly under-set in order for the oils in the chocolate to remain pliable.
- Try to avoid chilling any chocolate you want to use in this way as it will become brittle if over-cold. It is best to allow chocolate to come back to room temperature before attempting to make such decorations if you do have to refrigerate it.

