

Pots au Chocolat

Untried as yet, this one is from *Waitrose Food Illustrated*. Few people can resist a chocolate rush, though, so it should be good.

Planning

serves:	6
prep time:	20 mins
cooking time:	12 hrs

Ingredients

200g plain chocolate (70%)
50g salted butter
100ml whole milk
100ml double cream
100g icing sugar, sieved
2 egg yolks
zest of 1 orange, grated
150g amaretti biscuits
(optional)
100ml brandy (optional)

Method

Over a medium heat, melt the chocolate and butter with the milk and cream, stirring until the mixture is smooth. Leave to cool for about 10 minutes before beating in the icing sugar, egg yolks and orange zest.

I think I'd leave it at that so I've documented the original recipe's use of brandy-soaked amaretti biscuits as optional. If you want to stick to the script, proceed as follows. Break up the amaretti and divide half of them between 6 suitable serving glasses/coffee cups. Sprinkle over half the brandy. Now pour in enough chocolate to cover them and then repeat the process to add a second layer.

Alternatively, skip the brandy and amaretti and just pour the chocolate into 6 suitable serving glasses/coffee cups.

Either way, chill the pots in the fridge for 12 hours before serving.