

Easter Chocolate Pots Recipe

A chocolate treat that helps you to use up Easter eggs in a tasty 'pick and mix' topping!

This recipe serves 6 people.

Prep time:10mins Cook:5mins + chill time

Ingredients

500g fresh custard
½ tsp ground cinnamon
200g dark chocolate , chopped into small pieces
100g crème fraîche
mixture of crushed chocolate mini eggs, and sprinkles, to serve

Method

1. Heat the custard with the cinnamon in a saucepan until just simmering. Remove from the heat, add the chocolate, stir until melted, then fold in the crème fraîche.
2. Divide the mixture between six ramekins or teacups, or tip into one large dish. Transfer to the fridge to chill for 2-3 hrs, or until set. Put the mini eggs and sprinkles in separate small bowls and serve with the chocolate pots for everyone to top as they like.



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