



Ghoulish Chocolate Pots

Serves 2 | Chill for 2-3 hours

Dessert 20 – 25 mins



Coconut Milk



Salted Caramel



Biscuit Crumb



Chocolate Chips



Creme Fraiche

Pantry Items: Butter, Salt



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2024-W44

Before you start

Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Ingredients

	Quantity
Coconut Milk	1 pack
Salted Caramel	80 g
Biscuit Crumb	125 g
Chocolate Chips	100 g
Creme Fraiche	65 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	289 g	100 g
Energy (kJ/kcal)	4347.2 kJ/ 1039 kcal	1504.2 kJ/ 359.5 kcal
Fat (g)	64.1 g	22.2 g
Sat. Fat (g)	42.2 g	14.6 g
Carbohydrate (g)	104 g	36 g
Sugars (g)	76.2 g	26.4 g
Protein (g)	9 g	3.1 g
Salt (g)	1.4 g	0.5 g

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

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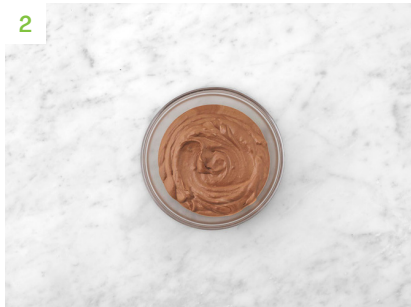


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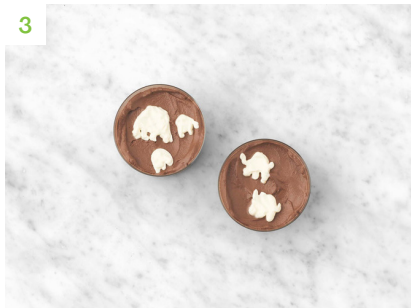
1



2



3



Make the Base

- Place a pot over medium-low heat with 2 tbsp **butter**. When melted, remove from the heat.
- Reserve 3 tsp of **biscuit crumb** and set aside. Mix the remaining **biscuit crumb** with the melted **butter**.
- Divide the buttery **crumb** between two serving bowls. Pat the **crumb** down with the back of a spoon to make the base.
- Divide the **salted caramel** sauce over the top of the biscuit base and pop into the fridge to firm up.

Melt the Chocolate

- Place a pan over medium-high heat with the **coconut milk**.
- Bring to the boil and simmer for 1 min.
- Remove from the heat then stir in the **chocolate chips** (reserve a few **chocolate chips** to make eyes for your ghosts) and a pinch of salt.
- Allow to sit for 1 min, then stir the **coconut milk** and **chocolate** together until the **chocolate** is melted and everything is completely combined. Allow to cool for 5 mins.

Fill and Chill

- Pour the melted **chocolate** over the **biscuit** base.
- Cover with cling film and pop into the fridge to set. Leave for 2-3 hrs if you want them fully set. You can also eat them immediately or in 1 hr if you wish.
- Just before serving, sprinkle each **chocolate** pot with the reserved **biscuit crumb**.
- Whip the **creme fraiche** until thickened slightly. Pop into a piping bag. Squeeze small dollops of **creme fraiche** ghosts on top of the **chocolate** pots.

Little Chef's TIP: Kids can help to add the chocolate chip eyes.

Enjoy!