



Nutty Salted Caramel Choc Pots

Serves 2 | Chill for 2-3 hours

Dessert 20 – 25 mins



Coconut Milk



Hazelnuts



Salted Caramel



Biscuit Crumb



Chocolate Chips

Pantry Items: Butter, Salt



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2024-W46

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
Hazelnuts	20 g
Salted Caramel	80 g
Biscuit Crumb	125 g
Chocolate Chips	100 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	266.5 g	100 g
Energy (kJ/kcal)	4301.2 kJ/ 1028 kcal	1613.9 kJ/ 385.7 kcal
Fat (g)	62.9 g	23.6 g
Sat. Fat (g)	37.5 g	14.1 g
Carbohydrate (g)	103.3 g	38.8 g
Sugars (g)	75.4 g	28.3 g
Protein (g)	9.4 g	3.5 g
Salt (g)	0.4 g	0.2 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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You can recycle me!

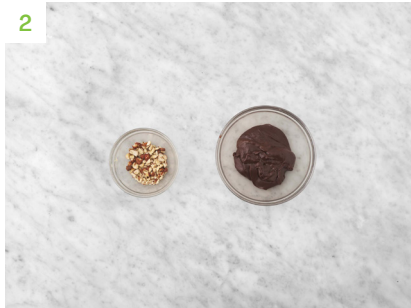
1



Make the Biscuit Base

- Melt 2 tbsp **butter** in a pot over medium-low heat. When melted, remove from the heat.
- Reserve 3 tsp of **biscuit crumb** in a small bowl and set aside. Add the remaining **biscuit crumb** to the **butter**. Mix together until combined.
- Divide between 2 appropriately-sized glasses. Lightly pat the **crumbs** down with the back of a spoon to make the base.
- Spread the **caramel sauce** over the top of the **biscuit base**. Pop into the fridge to firm up.

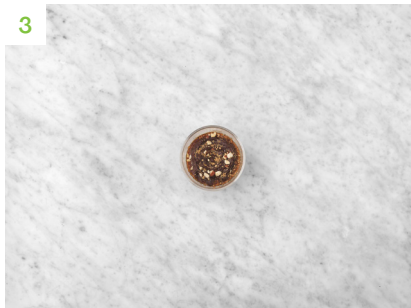
2



Melt the Chocolate

- Place a pan over medium-high heat and add the **coconut milk**.
- Bring to the boil and simmer for 1 min. Remove from the heat and immediately add the **chocolate chips** and a pinch of **salt**.
- Allow to sit for 1 min, then stir together until the **chocolate** is melted and everything is well combined. Allow to cool, 5 mins.
- While the mixture cools, roughly bash the **hazelnuts** in the unopened sachet using a rolling pin or something heavy.

3



Fill and Set

- Pour the cooled **coconut chocolate** mixture into the glasses.
- Cover with cling film and pop into the fridge to set. this will take 2-3 hours if you want them fully set, but they'll still be delicious if you want to eat them immediately or after 1 hour.
- Before serving, sprinkle each **chocolate** pot with the reserved **biscuit crumb** and the **hazelnuts**.

Enjoy!