

## Small pots of white chocolate heaven....

An easy, make in advance "dream of more" white chocolate dessert, keep the servings as small as possible and let them salivate for more... Delicious with a cheese platter...or picnic, for that little bit of sweetness...



### Ingredients for the white chocolate pots:

250g crème fraiche  
250 ml fresh cream  
4 x 100g blocks of white lindt or GOOD quality chocolate  
115g Granadilla pulp  
1 packet of crushed nutti crust biscuits  
fresh raspberries or strawberries

### METHOD:

Crush the nutty crust biscuits until fine, either in 2x shopping bags and jump on it, or in your liquidizer .

Add +/- 2 tablespoons of the fine nutti crust biscuits per jar or 1 tablespoon in a shot glass or espresso cup.

Mix the cream and crème fraiche until smooth and combined. Slowly heat the cream and crème fresh mixture until near boiling point. Add the 4 blocks chopped white chocolate. Slowly stir until melted and velvety smooth, don't boil, just keep the mixture warm enough to melt the chocolate.

Fill the jars or espresso cups with the chocolate mixture , +/- 2cm deep. Do not overfill them, for the espresso cups, only half way, for the jars, see pic above.

Refrigerate until needed.

If you use strawberries, slice +/- 2 strawberries per cup and add the granadilla pulp, cover the strawberries with cling wrap and refrigerate. Top the cups with the strawberry / granadilla pulp mixture just before serving.

If you use raspberries -- just before serving add one tablespoon of granadilla pulp on top of the refrigerated chocolate pots and top with 4 - 5 raspberries ...

Garnish with two mint leaves, and serve....



RECIPES



from the kitchen of the princess and  
the wannabee weather girl...

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