

CHOCOLATE AND CHESTNUT CREAM

INGREDIENTS: 200 G DARK CHOCOLATE PLUS 50 G GRATED CHOCOLATE, 2 SPOONFULS MILK, 1 PACKET VANILLA FLAVOURING, 200 G CHESTNUT JAM, 60 G BUTTER.

MELT THE CHOCOLATE (200 G) WITH THE MILK IN A BAIN-MARIE AND LEAVE TO COOL.

COMBINE THE CHESTNUT JAM, BUTTER (CUT INTO SMALL PIECES) AND VANILLA FLAVOURING. MIX TOGETHER WITH A WOODEN SPOON TO FORM A THICK CREAM. LINE THE SIDES AND BOTTOM OF A DESSERT MOULD WITH ALUMINIUM FOIL AND POUR IN THE MIXTURE. LEAVE IN THE FRIDGE FOR ONE DAY. TO SERVE, TURN OUT ONTO A SERVING DISH AND SPRINKLE WITH GRATED CHOCOLATE (50 G).