

# Come Cook with me! (Dinner) Thursday 5<sup>th</sup> November

## Easy Chocolate Pots Recipe



## Ingredients

Serves 4

150 ml double cream



150 ml whole milk



300g dark chocolate  
broken up into little  
pieces



**Fruit of your choice, I'll  
be using raspberries**



## What you will need

<b>A saucepan</b>	
<b>A large bowl</b>	
<b>A wooden spoon</b>	
<b>4 little cups or dishes</b>	

## How to make easy chocolate pots

Pour the milk and cream into the saucepan on a medium to low heat. Take off the heat when it starts to bubble.



Put the chopped dark chocolate into a large bowl.



Pour the milk and cream over the chocolate and leave for 5 minutes.

Stir with your wooden spoon to make sure all of the chocolate is melted.



Put a couple of berries in the bottom of each cup or dish and pour over the chocolate. Put the dishes in the fridge for a couple of hours.

After a couple of hours they are ready to eat.

