



## Recipe: Chocolate & Caramel Pots



### Ingredients - makes 8

#### Custard base

37g pasteurised sugared egg yolks  
*(or you can use 2 fresh egg yolks)*  
90g caster sugar  
1½ tsp cornflour  
1¾ tsp custard powder  
23ml pure cream (custards)  
457ml full cream milk  
57ml extra full cream milk  
3 drops vanilla essence

#### Chocolate Custard

2g gelatine granules  
1 tsp water  
57g chopped compound chocolate

#### Caramel Custard

2g gelatine granules  
1 tsp water  
57g nestle caramel top 'n' fill *(we make our own but this is just as good)*  
6ml caramel syrup

#### Chocolate Sauce

40ml pure cream  
80g chopped compound chocolate

Whip any remaining cream to serve

### Method

1. In two separate bowls soak the gelatine in water, making a paste, for your chocolate custard and caramel custard.
2. In a bowl make a wet paste out of the extra full cream milk, vanilla, pasteurised egg yolks, cornflour and custard powder.
3. In a pan bring the 457ml of milk and the cream to an almost boiling point.
4. Add the sugar to the heated milk just as it starts to boil, then add your wet paste of egg, cornflour and custard powder and stir until thickened.
5. Once thickened, remove from heat and halve the mixture into your two separate bowls of soaked gelatine paste. Add the remaining chocolate ingredients to one bowl and the caramel ingredients to the other and stir.
6. Arrange the serving pots and pour the chocolate custard evenly between them then allow to cool so its firm on top and the mixture feels thicker. Once firm, pour in the layer of caramel custard. Place in the fridge to set.
7. For the chocolate sauce, bring cream to boil then remove from heat, add chocolate and stir until dissolved. Cool until ready to serve.

Garnish with whipped cream and chocolate sauce when you are ready to serve.

