



“For the chocoholic ... this is a rich indulgence perfect for a festive treat. You can easily prepare the day before then serve with fresh raspberries and a piece of Lauria Almond Bread.”

Sara B.



Chocolate Swoon

Serves 6

Ingredients 300ml pure cream
220gm Lindt dark cooking chocolate
2 egg yolks
2 tablespoons butter

Method

Heat the cream in a saucepan until just before boiling point. Remove from heat.

Stir in chocolate pieces until melted and smooth. Lightly whisk the egg yolks and stir into the chocolate, keep stirring until well mixed in. Now stir in the butter until completely melted and mixture is velvety smooth.

Pour into small glasses or espresso cups and chill.

You can adjust the flavor by adding 2 teaspoons of your favourite liquor or orange blossom water and stir into the chocolate cream. You may like to use the sweeter milk chocolate or the Callebaut Couverture Dark Chocolate.

Just remember this is a rich dessert so serve in small quantities.



Above - Year 7 students Ashleigh & Tara who helped in the testing and tasting of this dish.



Feaston Fruit

AND DELICATESSEN

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