



Haigh's Dark Chocolate Cups

Preparation time: 1 hour | **Cooking time:** 1 hour | **Makes:** 12

200g Haigh's Dark Chocolate Pastilles, melted

12 small silicone small muffin patty pans

Caramel crème brulee

150ml cream

50g Haigh's Chocolate Caramel Fudge, chopped

1 leaf gelatine
50g caster sugar
1 large egg yolk

Chocolate mousse

25g caster sugar
25g glucose
1 leaf gelatine
40ml water

150g Haigh's Dark Chocolate Pastilles

175ml cream



Place a teaspoon or two of the melted chocolate into a patty pan and spread around the bottom and sides. Do all 12 patty pans and then place in the refrigerator or freezer to set. When cold carefully peel the chocolate cup away from the patty pan. Place in a flat covered container in the refrigerator until ready to serve.

Place the cream and chocolate caramel fudge in a small saucepan and heat until fudge has melted into the cream. Add in the gelatine and mix until it has dissolved. Whisk together the sugar and egg yolk in a bowl and then pour over the warm cream mix. Cook over a low heat until thick then allow to cool. Pour the brulee mix into the chocolate cups until three quarters full, cover and refrigerate.

Dissolve the sugar, glucose and gelatine in water. Melt the chocolate and fold through the sugar water mix. Whip the cream to soft peaks and fold into the chocolate mix evenly. Allow to set then using a piping bag and fluted nozzle pipe swirls around the top of the chocolate cups. Refrigerate until ready to serve.

For more recipes: visit haighschocolates.com.au/recipes

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