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Fairtrade chocolate pots



*A taste for life.*

## Fairtrade chocolate pots

The beauty of this dessert is that it is so smooth, silky and rich. However, if you want to lighten the texture to make it into more of a mousse, then follow the recipe here but fold in 2 stiffly whipped egg whites before pouring into the pots. Small servings are the key – I generally use espresso cups as they're the ideal size. Chocolate pots are brilliant for dinner parties as you can make them up the day before and stick them in the fridge until needed.

### serves 4

285ml/1/2 pint single cream

200g/7oz Fairtrade dark chocolate (70% cocoa solids)

2 large egg yolks

3 tablespoons brandy, the best you can get

20g<sup>3</sup>/<sub>4</sub>oz butter

In a thick-bottomed pan, heat the cream until nearly boiling. Remove and set aside for 1 minute before snapping in your chocolate. Stir in until melted and smooth. Once melted, beat in your egg yolks and brandy and stir until smooth. Allow to cool slightly before stirring in the butter until the mixture is smooth. Pour into individual serving pots.

PS. Sometimes if you add the butter when the chocolate isn't cool enough it will make the chocolate look as if it has split. To rectify this, allow the mixture to cool a little longer before whisking in a little cold milk until you have a smooth consistency again.

Chocolate pots are especially delicious when made with Fairtrade chocolate. Foods with the FAIRTRADE Mark are produced with pride, bursting with taste. The FAIRTRADE Mark is your independent guarantee that producers in developing countries receive a fair deal.

Choose foods with the FAIRTRADE Mark: tea, coffee, chocolate, sugar, bananas, fresh fruit, juices, honey, cakes, biscuits, cereal bars, jams, and sauces.



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