



Chocolate Pots



easy



15 minutes preparation time

at a glance ...

This is a really quick and easy recipe, which children also love as it isn't made with dark chocolate so the flavour isn't too rich. However, if you do like a richer chocolate mousse you can just add another tablespoon of cocoa powder to the recipe.

INGREDIENTS

- 6 Mars bars (40g each) chopped into pieces
- 50ml (2floz) milk
- 3 level tablespoons of cocoa powder sieved
- 3 egg whites
- Chocolate shavings and fresh raspberries to serve.



AUD'S TIPS

You may think the chocolate mixture has a speckled appearance but this is just the nougat and caramel from the mars bars and it doesn't detract from the finished chocolate pots.

DIRECTIONS

1. Put the Mars bars, milk and cocoa powder into a heavy-based pan on a low heat, and stir constantly until the chocolate has melted.
2. Transfer to a medium bowl and leave to cool for 15 minutes, whisk occasionally with a balloon whisk to blend any pieces of nougat which may come to the top.
3. Whisk the egg whites in a separate bowl until softly peaking. Using a metal spoon, fold a quarter of the whites into the chocolate mixture to lighten it, then fold in the remainder of the whites gently.
4. Turn the mixture into 6 small cups, glasses or ramekins, then chill in the fridge to set for at least 2 hours but overnight is better.
5. Sprinkle over the chocolate shavings and serve with the raspberries.

Original recipe from BBC Good Food and adapted.

