
CHOCOLATE CREAM

*200ml cream
50g sugar*

*100ml warm milk
150g dark chocolate*

Fill about 500ml of water into a pan and bring it to the boil. Continue heating on low flame.

Whip the cream together with the sugar until almost stiff.

Fill the warm milk into a heat resistant bowl. Break the chocolate into pieces and add it to the milk. Place the bowl on the pan with the hot water (the bowl should not touch the water). Melt the chocolate. Place the bowl into ice-cold water for about 10 minutes and stir regularly. Mix the cream in 2-3 portions under the chocolate.

Store the chocolate cream in the fridge for at least 1 hour.