

Chocolate cups with Drambuie cream

Ingredients

For the chocolate cups

- 125ml/4½fl oz whole milk
- 125ml/4½fl oz double cream
- 175g/6oz orange-flavoured dark chocolate, finely chopped
- 1 free-range egg

For the cream

- 125ml/4½fl oz double cream
- 3 tbsp Drambuie (or liqueur of your choice)
- 50g/2oz chocolate, sliced into shards

Preparation method

1. For the chocolate cups, place the milk and cream into a large pan over a medium heat and very slowly bring it to the boil.
2. Place the chocolate into a liquidiser. Once the milk and cream has just come to the boil, add it to the chocolate and leave to stand and cool slightly for a minute.
3. Place the lid onto the blender, remove the centre plug on the lid and cover the hole with a clean tea towel. (This will stop the steam forcing the lid off.)
4. Blend the chocolate and the hot milk and cream together (the heat of the milk mixture should melt the chocolate in about 30 seconds).
5. Crack the egg into the blender and blend again for 45 seconds.
6. Divide the chocolate mixture between 4-6 espresso cups or small glass ramekins. Transfer to a tray and place in the fridge for 2-3 hours to set.
7. For the cream, place the cream and whisky liqueur into a bowl and gently whisk until very soft peaks form when the whisk is removed.
8. To serve, spoon the cream over the top of each chocolate cup and top with a few shards of chocolate.

less than 30 mins

preparation time

10 to 30 mins

cooking time

Serves 4-6

By Nick Nairn

From Saturday Kitchen