

CHOCOLATE TEALOC ALOC POTS

**MAKES 70
SERVES 12**

INGREDIENTS

300 G quality dark chocolate (70%)
200 G unsalted butter
300 G golden caster sugar
5 large free-range eggs

SYRUP & TOPPING

8 clementines
2 chocolate tablespoons of golden caster sugar
12 chocolate teaspoons
creme fraiche

MEANWHILE, TO MAKE THE SYRUP, SQUEEZE ALL THE CLEMENTINE JUICE THROUGH A SIEVE INTO A SMALL PAN. ADD THE SUGAR AND BRING TO THE BOIL, THEN REDUCE TO A GENTLE SIMMER FOR 15 MINUTES, OR UNTIL STARTING TO THICKEN AND COAT THE BACK OF A SPOON. REMOVE FROM THE HEAT AND LEAVE TO COOL TO ROOM TEMPERATURE.

**REMOVE FROM THE HEAT
AND LEAVE TO COOL FOR 15
MINUTES. IN A SEPARATE BOWL
WHISK THE SUGAR AND EGGS
TOGETHER UNTIL THICK AND FLUFFY.**

**WHISKING CONSTANTLY, POUR THE CHOCOLATE MIXTURE INTO
THE EGGS, UNTIL COMBINED.**

“crispy on the top, but super-gooey in the middle, rich and an utterly mind-blowing chocolate experience, these pots are an honest and delicious expression of chocolate – they really celebrate the quality of the chocolate you choose.”

DIFFICULTY NOT TOO TRICKY

PREHEAT

THE

OVEN

TO

160°C | 325°F

GAS 3.

Snap the chocolate into a heatproof bowl, add the butter and a pinch of sea salt and place over a pan of gently simmering water until smooth and melted, stirring occasionally.

Divide between 12 small overproof teacups, then place them in a large, deep roasting tray. Place the tray in the oven, then pour enough boiling kettle water into the tray to come halfway up the side of the cups. Bake for 25 minutes, then remove the cups from the tray and leave them to sit for at least 15 minutes before serving.

