

chocolate pots

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.

Preheat the oven to 160°C/325°F/gas 3.

“Crispy on the top, but super-goopy 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.”

MAKES 70

SERVES 12

DIFFICULTY

NOT TOO TRICKY

Snap the chocolate into a wheatproof 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. 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. Divide between 12 small ovenproof teacups or ramekins, then place them in a large, deep roasting tray. Place the tray in the oven, then carefully pour enough boiling kettle water into the tray to come halfway up the side of the cups.

FOR MAXIMUM PLEASURE, ENJOY THE CHOCOLATE POTS AT ROOM TEMPERATURE – IF THEY’RE HOT, THEY’LL BE TOO RUNNY, AND IF THEY EVEN TOUCH THE FRIDGE, THEY BECOME TOO FIRM. SERVE WITH A SPOONFUL OF CRÈME FRAÎCHE AND A DRIZZLE OF THE SYRUP. HEAVEN.

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 TABLESPOONS

GOLDEN CASTER SUGAR

12 TEASPOONS CRÈME FRAÎCHE

