

Salted caramel choc pots



Ingredients

4 tbsp dulce de leche or canned caramel

½ tsp sea salt, plus extra to serve

85g each milk and dark chocolate, broken into squares

1-2 long, thin, plain grissini

2 tbsp demerara sugar

100ml double cream, at room temperature

50ml milk

Method

Mix the caramel with the salt, divide between 2 small glasses and chill.

Melt the chocolates together in a glass bowl set over a pan of barely simmering water. Snap the grissini into short lengths, then dip each end into the chocolate to coat a little. Sit on a wire rack for the chocolate to drip and set a little, then dip the chocolate ends into the sugar to coat. Sit in an airtight container lined with baking parchment and chill to set until ready to serve.

Stir the double cream and milk into the remaining melted chocolate until smooth, then scrape into a jug. Slowly pour on top of the caramel, around the edges first. Chill the pots for at least 2 hrs, or up to 24 hrs.

To serve, scatter a little more sea salt on top of each pot, then add one or two sugar-tipped grissini.

⏱	Prep: 30mins / Cook: 5mins
👨‍🍳	Easy
🍴	Serves 2
ⓘ	Chilling time needed
kcal	847
fat	53g
saturates	32g
carbs	83g