

Little pot of dark chocolate cream from our childhood |

Recipe for 4

Description

A simple recipe that will delight young and old alike.

Note

You can also simply replace the milk with water for a lactose-free version (or vegan), staying with the dark chocolate of course.

Ingredients

Chocolate cream

- 250 Gr Milk
- 250 Gr Dark chocolate

Preparation

- Preparation time **30 mins**
- Resting time **240 mins**

Réalisation

Warm the milk, add the chocolate pieces and let the chocolate melt while whisking lightly. Bring to the boil for one minute, whisking constantly to prevent sticking.

Pour the cream into small pots or ramekins, and leave to cool on the counter. Place in the refrigerator, ideally for four hours.

You can finish with chocolate shavings.

Bon appétit!