

Milk chocolate pots

SERVES 6 * PREP IN 10 MINS * COOK IN 5 MINS
* CHILL FOR 30 MINS * VEGETARIAN

- * 300g milk chocolate
- * 50g unsalted butter
- * 4 tbsp water
- * 400ml Elmlea Double Light
- * 3 tbsp maple syrup



50p
PER SERVING

- 1 Place the milk chocolate, broken into small squares, in a pan with the unsalted butter, water, 200ml Elmlea Double Light and maple syrup.
- 2 Heat gently, stirring, until you have a smooth runny mixture. Cool to room temperature.
- 3 Whip the remaining 200ml Elmlea Double Light until it forms soft peaks and fold into the chocolate mixture. Divide between 6 dishes or glasses and chill for 30 minutes to set.

Per serving: calories 380 (19%), sugar 24g (27%), fat 29g (41%), saturates 20g (100%), salt 0.1g (1.7%) of your guideline daily amount

MORRISONS MAGAZINE TIP For a more indulgent pud, substitute 2 tbsp of the water for 2 tbsp dark rum, brandy or Cointreau.