



Salted Caramel Chocolate Cups

16 Portions



Medium

up to 50 Min.



Ingredients:

all-in-one:

200 g Dr. Oetker 35% Milk Chocolate
150 g Tinned Caramel (add a pinch of salt)
50 g Dr. Oetker 72% Extra Dark Chocolate
115 ml Double Cream, at room temperature

- 1 Break up 150g of the Milk Chocolate and place in a heatproof bowl over a saucepan of barely simmering water. Leave to melt then remove from the water, stir the chocolate and leave to cool for 5 minutes.
- 2 Working on one case at a time, put a teaspoon of melted chocolate into the bottom of the Baking Case. Using a silicone pastry brush, paint the inside of each Baking Case with the melted chocolate to achieve a thin, even layer of chocolate, leaving the top 1/2cm (1/4inch) of the case unpainted - this makes the case easier to peel away. When all the cases are coated with chocolate, leave in a cool place until set.
- 3 Re-melt the chocolate if necessary, and repeat the chocolate painting as above to give each case a further layer of chocolate, making sure the inside of cases are completely covered. Leave the cases to set completely.
- 4 When you are ready to serve the chocolate cups, carefully peel away the paper Baking Cases and discard. Put the chocolate cups on a board or serving platter and put a spoonful of Salted Caramel into the bottom of each.



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- 5 Break up the remaining Milk Chocolate along with the Extra Dark Chocolate and put in a bowl. Heat the cream in a saucepan over a low heat, until just boiling. Pour the heated cream over the chocolate and leave to stand for 1 minute, then stir until the chocolate has melted. Leave to cool and thicken to a spooning consistency. Place a spoonful of ganache over the top of the caramel layer. Your caramel cups are now ready to enjoy!

