TAYLOR & COLLEDGE

# Vanilla Chocolate Pots De Creme



Preparation: 30 mins
Total Time: 290 mins
Portions: 4 Portions

## Ingredients

### Base

**120 g** Lotus Biscoff Biscuit or Speculoos

### Vanilla cream

**2 leaves** Gelatine Leaf
**1 tbsp** Taylor & Colledge Vanilla Bean Extract
**250 ml** Whole Milk
**pinch** Salt
**2** Egg Yolks
**50 g** Caster Sugar
**125 ml** Double Cream

### Chocolate cream

**150 g** Dark Chocolate
**15 g** Unsalted butter
**150 ml** Double Cream
**2** Medium Eggs
**30 g** Caster Sugar
**1 tsp** Taylor & Colledge Vanilla Bean Extract
**pinch** Salt

### Decoration

**1** Orange
**30 g** Lotus Biscoff Biscuit
**1** Chocolate Shavings

## Preparation

1. Crumble the biscuits in small pieces and divide evenly into the 4 dessert glasses.
2. For the vanilla cream, soak the gelatin in cold water for about 5 minutes. Add the milk, vanilla and salt to a saucepan. Bring to the boil, then remove from the heat.
3. Whisk together the egg yolks and sugar with a hand mixer. Gradually stir in the warm milk.
4. Pour the mixture back into the saucepan. Slowly heat while stirring until the cream thickens (do not let it boil, otherwise the egg yolk will curdle!). The cream has the right consistency when it stays on the spoon and no longer runs thin.
5. Pour the cream into a bowl.
6. Squeeze the excess water out of the gelatin and dissolve in the hot mixture. Chill the cream about 20 minutes, stirring occasionally.
7. Whip the cream. When the cream is stiff carefully fold in the vanilla mixture. Pour the vanilla cream into the glasses and refrigerate until set.

8. To prepare the chocolate cream, finely chop the dark chocolate. Add chocolate and butter to a heatproof bowl pan of simmering water. Stir frequently until the chocolate is completely melted, then leave to cool.
9. In a stand mixer beat the eggs with the sugar and salt until thick and fluffy. Fold in the melted chocolate.
10. Whisk whipping cream and vanilla extract until stiff.
11. Carefully fold the whipped cream into the chocolate mixture. Pour on top of the vanilla cream and refrigerate for 4 hours.
12. Decorate the vanilla pots with chocolate shavings, buscuit crumbs and fresh orange. Can be made in advance and kept in the fridge for 1 day.