

# Easy Dark Chocolate and Chestnut Pots

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*This easy peasy pud is perfect for feeding a crowd - it takes about 10 minutes to make and you can prepare it a day or two in advance, too. Serve at the end of a dinner party - or keep them all for yourself!*

## Ingredients:

400ml double cream + extra for serving  
250g chestnut puree  
200g dark chocolate  
2 tbsp. chocolate liquor or brandy

## Directions:

1. Break up the dark chocolate and place into a bowl. Suspend over a bowl of simmering water. Let the chocolate melt.
2. Whip the cream until soft peaks form. Add the chocolate liquor and whip again until soft peaks form. Fold the chocolate into the cream, then carefully fold in the chestnut puree.
3. Divide the mixture between 8 small glasses. To serve, top the chocolate pots with extra cream.

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