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chocolate orange pots

Velvety smooth and deliciously tangy, these Chocolate Orange Pots will be a delicious addition to any dinner party or just as a decadent treat. The Cornish Clotted Cream will finish them off perfectly.



- 200g plain chocolate, broken into small pieces
- Zest of 1 orange + 2 tbsp juice
- 227g tub Cornish Clotted Cream
- 25g farmhouse butter

Place all the ingredients in a large bowl and place over a pan of simmering water, then allow to melt gently.

When melted, stir well and transfer to 4 x 150ml ramekin dishes or glasses and allow to set in the fridge for a couple of hours or overnight.

Just before serving, top with a spoonful of Cornish clotted cream.

Time: 15 minutes plus setting time

Makes: 4

products used

farmhouse Cornish butter (<https://www.roddas.co.uk/things-we-make/product/farmhouse-butter/>)

Cornish clotted cream (<https://www.roddas.co.uk/things-we-make/product/clotted-cream/>)

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