Chocolate dream in a glass

Instructions No. 1648

Difficulty: Beginner

Working time: 30 Minutes

The way to a man's heart is through his stomach. Why not make a chocolate dessert and fill it into a resealable storage jar. With only little decoration you have created a very personal souvenir.




Mhhh!


HÜFTGOLD
Mhhh!

Our chocolate dream recipe is even vegan!

You need the following **ingredients**

1 Avocado
200 ml soy cream
1 tsp vanilla sugar
2 tablespoons of sugar
2 tablespoons cocoa powder
1 teaspoon rasped Chocolate

Separate the Avocado from the bowl, puree it and fold the soy whip into the mixture. Fold in vanilla sugar, sugar, cocoa powder and grated Chocolate - done!

Non-vegans can alternatively use Mascarpone Creame instead of soy cream for this recipe and add 1 teaspoon Espresso Add the powder.

Decorate & give away!
Fill the chocolate dream into a glass with a large opening and then decorate it as you like. You will find a large Selection of decoration material in our assortment, the most important accessories we have put together for you as usual in our material list.

Extra tip: If you heat up the chocolate dream mass and fill it hot into the glass (this must be absolutely clean!), the steam creates a vacuum. The grated Chocolate will melt, but the dessert will keep for a longer time.

Must Have



VBS Preserving jar "Vidro"

Fill volume: 200 ml
Diameter (outside): 8 cm
Height: 8 cm
Material: Glass

2,95 €

Item details

Quantity: − 1 + Add to cart

Article information:

Article number	Article name	Qty
766159	VBS Screw jars "Bulbous, 4 pieces	1
686341	VBS Preserving jar "Vidro"	1
418140	Decorative cord, classic	1