



Recipe

KALTER HUND

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Recipe: **CAROLE POIROT**



CATEGORY
Dessert



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- » You will need six short tumbler glasses about the same diameter as the biscuits
- » Makes: 5-6 Mini Cakes, ½ a cake per person should be enough

INGREDIENTS

200 g dark chocolate (72%)
250 g unsalted butter
2 TSP instant coffee
150 g icing sugar
150 g (roughly 25-30) biscuits

- STEP 1** Line each glass with cling film and smooth it out as much as possible. Break the chocolate into small pieces.
- STEP 2** Place the chocolate and butter into a saucepan and melt slowly over a very low heat.
- STEP 3** Now add the icing sugar and whisk into the chocolate mix. Spoon a tablespoon of chocolate into the bottom of the glass.
- STEP 4** Top with one of the biscuits. Now add another 1 to 1.5 tablespoons (enough to cover the biscuits) on top.
- STEP 5** Place the next biscuit onto the chocolate. Repeat until you have used all 4 biscuits.
- STEP 6** Top with another 1.5 tablespoons of chocolate. Repeat with the other glasses. Now refrigerate for at least 3-4 hours.
- STEP 7** To take the »cakes« out of the glasses, gently warm each glass with your hands, then carefully pull the cling film to pull the cake out. Peel off the cling film and cut into halves to serve.