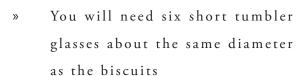
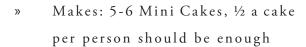


KALTER HUND

Recipe: CAROLE POIROT





INGREDIENTS

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





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STEP 1	Line	each	glass	with	cling	film	and
	smoo	th it	out	as mu	ich as	poss	sible.
	Break	the c	choco	late int	o sma	ll pied	es.

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 tablespoor				
	of chocolate into the bottom of the				
	alass.				

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
	chocola	ate. Re	epeat	until you	have	used
	all 4 bis	scuits.				

STEP 6	Top with anoth	ner 1.5 tab	lespoons of			
	chocolate. Rep	eat 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.