

Chocolate espresso pots

This dessert is really easy, yet really impressive, and what's more can be made the day before. If you can't get espresso flavoured dark chocolate, replace 50ml of the cream with strong espresso. In either case you may want to sweeten the mix slightly by adding a spoonful of sugar to the cream as it heats, but this will depend on how sweet your chocolate is. For an alternative, try using another flavour of chocolate, such as orange or chilli... (Adapted from a recipe by Nick Nairn.)

Serves: 6

120ml whole milk

120ml double cream

1 tbsp caster sugar (optional - see above)

125g espresso flavoured excellent quality dark chocolate

1 fresh egg

1-2 tbsps whisky or brandy (optional, NB too much will prevent the pots setting)

double cream to serve

chocolate-coated coffee beans to serve (optional)

1. Heat the milk, cream and sugar if using in a saucepan so as to come to a boil gently.
2. Meanwhile finely chop the chocolate with a knife and put into a jug blender.
3. As soon as the milk starts to boil, add the whisky or brandy if using and then pour it onto the chocolate. Let stand for a minute.
4. Put the lid on the blender but remove the centre piece and cover with a tea towel. Whizz on increasingly high speed for about 30 seconds. The chocolate should melt.
5. Add the egg and whizz again for about 45 seconds.
6. Divide the mix between little espresso cups, place spaced apart on a baking sheet and chill for 2 hours or overnight to set.
7. Serve on the cups' saucers with cream poured over the top and garnished with chocolate-covered coffee beans.