

# Chocolate, coffee & ginger ganache pots

This is such an easy pudding and perfect if you fancy something small and sweet after a big meal

**Makes 6**

**Prepare 10 minutes + chilling**

- 150g Cooks' Ingredients Belgian Milk Chocolate, roughly chopped
- 150g Cooks' Ingredients Belgian Dark Chocolate, roughly chopped
- 100g double cream
- 20g unsalted butter
- 2 tbsps stem ginger syrup from a jar, plus 1 ball stem ginger, finely chopped, to serve
- 30g golden syrup
- 60ml espresso, or strong coffee

**1** Put all the ingredients except the chopped ginger into a small, heavy-based pan and melt together over a low heat, stirring often, until smooth and thoroughly combined.

**2** Divide between 6 small glasses, pots or ramekins and cool to room temperature, then divide the stem ginger slices over the top, cover loosely and chill for 2-3 hours. Bring back to room temperature for 1 hour before serving.

**V** Per serving 1649kJ/397kcal/29g fat/18g saturated fat/28g carbs/27g sugars/4.5g fibre/4.2g protein/0.1g salt

## COOK'S TIP

The pots can be made 2-3 days in advance. Allow enough time for them to come to room temperature before serving.

If ginger isn't your thing, leave out the syrup but add another 10g golden syrup instead. Garnish with Tony's Choclonely Littl' Bits (whatever flavour you like).

