



Billionaire's Salted Caramel Chocolate Pots with Speculoos Biscuit

Dessert Prep Time: 20-25 Minutes • Chill Time: 2-3 Hours

17A

Find all your unchilled
Market items in bag A.



Speculoos
Biscuit Crumb



Salted
Caramel Sauce



Coconut Milk



Chocolate Chips

Pantry Items
Butter, Salt

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Saucepan, bowl and cling film.

Ingredients

Ingredients	Quantity
Speculoos Biscuit Crumb 11 13)	125g
Salted Caramel Sauce 7)	80g
Coconut Milk	180ml
Chocolate Chips 11)	100g

Pantry	2P
Butter*	30g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	258g	100g
Energy (kJ/kcal)	3974 /950	1543 /369
Fat (g)	55.9	21.7
Sat. Fat (g)	36.6	14.2
Carbohydrate (g)	100.7	39.1
Sugars (g)	74.3	28.9
Protein (g)	7.7	3.0
Salt (g)	1.23	0.48

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **11)** Soya **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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2



3



Buttery Biscuit Base

a) Melt the **butter** (see pantry for amount) in a small saucepan on medium-low heat. When melted, remove from the heat.

b) Reserve **3 tsp** of the **speculoos biscuit crumb** in a small bowl and set aside. Add the remaining **speculoos biscuit crumbs** to the **melted butter** and mix together until combined.

c) Divide between 2-4 appropriately sized glasses or ramekins and lightly pat the **crumbs** down with the back of a spoon to make the **base**.

d) Divide the **salted caramel sauce** over the top of the **biscuit base** and pop into the fridge to firm up while you make the **filling**.

Make the Topping

a) Meanwhile, pour the **coconut milk** into a medium saucepan and pop onto medium-high heat.

b) Bring to the boil and simmer for 1 min. Remove from the heat and immediately add the **chocolate chips** and a pinch of **salt**.

c) Allow to sit for 1 min, then stir the **coconut milk** and **chocolate** together until the **chocolate** is melted and everything is completely combined. Allow to cool, 5 mins.

Finish and Chill

a) Pour the **coconut chocolate mixture** into the glasses or ramekins.

b) Cover with cling film and pop into the fridge to set - this will take 2-3 hours if you want them fully set, but they'll still be delicious if you want to eat them immediately or in an hour.

c) Sprinkle each **chocolate pot** with the **reserved speculoos biscuit crumb** to finish.

Enjoy!