

White Chocolate Clafoutis,
With dark chocolate ice cream.

Serves 4.

4 Tart cases
8 Griottines (or cherries)
50g Nestle White Chocolate
1 Egg yolk
100ml cream
50ml milk
1 vanilla pod
30g sugar
pinch of flour

Bring the cream milk vanilla and Nestle white chocolate up to 65*. Whisk up the sugar flour and yolk. Combine. Slice the griottines and scatter in the bottom of the tart case. Cover with mixture and bake for 7mins at 180*.

100ml milk
20g sugar
100g Nestle Dark Chocolate
20g cocoa powder
75ml cream

Bring the milk sugar cocoa and Nestle Dark Chocolate to 65* and cool over ice. Cool to 27* and add the cream. Pass and churn.

Serve with some fresh or compote berries and mint.