

ANNO 1918



WILD AFRICA

CREAM

AFRICAN CHOCOLATE POTS

INGREDIENTS

- 400g of full fat, unsweetened boxed coconut cream
- 150ml Wild Africa Cream
- 200g dark chocolate

METHOD

Melt the chocolate in a double boiler, or a microwave or whatever works for you. Set aside. Using a stand or hand mixer, beat the coconut milk on high speed until it's silky and airy. It will take a few minutes.

Slowly add the Wild Africa Cream to the coconut milk, followed by the melted chocolate, mixing continuously to incorporate them whilst letting as much air in as possible. Be sure to scrape down the sides of the bowl with a spatula every now and then.

Once all of the ingredients are in, mix on high speed for an extra few moments for good measure. Portion into ramekins, small glasses or wine glasses. Place in the refrigerator for a few hours to achieve a silky, pudding-like texture, or overnight for a more firm/set result.



ELEGANCE *UNTAMED*

  @WILDAFRICACREAM

#NO 
NO ALCOHOL MAY BE SOLD TO
PERSONS UNDER THE AGE OF 18. www.aware.org.za