Sultan's Chocolate Cream Dessert

czas przygotowania: 20 min

poziom trudności: średni



A rich, indulgent layered dessert combining fluffy chocolate cream, light whipped cream and rum-soaked raisins. Topped with crunchy meringues, sponge fingers, chopped walnuts and a dusting of cocoa powder, this elegant dessert is perfect for special occasions or an indulgent afternoon treat.

Składniki

For the chocolate cream:

- Gellwe Chocolate Cream Mix – 1 pack
- Cold milk – 300 ml
- Gellwe Extra Dark Cocoa Powder – 1 tbsp

For the whipped cream:

- Whipping cream (30% fat) – 400 ml
- Icing sugar – 2 tbsp
- Gellwe Śmietanex Whipped Cream Stabiliser – 1 pack

For the layers and decoration:

- Raisins – 5 tbsp
- Tea – ½ cup
- Rum – 50 ml
- Small meringues – a few
- Sponge fingers – a few
- Gellwe Extra Dark Cocoa Powder – for dusting
- Walnuts – 1 handful

Sposób przygotowania