



after eight cream

A recipe by petra: www.cookseasonal.com/recipe/21

Preparation

1. Warm the cream. Set aside 4 plates of after eight for garnishing later. Melt the remaining plates in the cream, while constantly stirring. Pour into a bowl and leave in fridge over night.
2. The next day mix with a hand mixer, while adding the cream stiffener.
3. Stir the curd, then carefully add it to the after eight cream. Keep cool until serving.

Serve decorated with after eight plates and mint leaves.

Ingredients

- **chocolate (After Eight):** 100 gram
- **cream:** 200 gram
- **sahnesteif (Dr. Oetker Whip It):** 1 pack
- **curd (creamy):** 250 gram
- **mint:** 2 leaf

Timing

- **Preparation time:** 20 minutes
- **Waiting time:** minutes
- **Cooking time:** 0 minutes