

Recipe No. 28/2014

# Salted Caramel and Chocolate Cups

All the way from Argentina, this recipe was a huge hit in our office. Caron who patiently, efficiently and kindly, deals with all our invoicing, payments and sending out of Thermomix appliances, made this recipe to represent one of her selected soccer teams.

Makes: 5 cups

Total Preparation time: 10 minutes

## Ingredients

1 tin caramel or 350g dulce de leche – look out for August recipe of the week.

1 tsp sea salt, plus extra to serve

170g milk chocolate, broken into squares

170g dark chocolate, broken into squares

200ml whipping cream

100ml full cream milk

Nutticrust biscuits to serve, optional



## Method

1. Mix caramel with salt and divide into 5 small glasses. Place in refrigerator.
2. Place chocolate, cream and milk into TM bowl. Melt **4 – 6 min/50°C/speed 2** until melted and combined.
3. Pour slowly onto caramel in cups being careful not to mix the two together. Leave to set in refrigerator for at least 2 hours or overnight.
4. Serve sprinkled with a sprinkling of sea salt and a nutt crust biscuit.

Recipe adapted from an internet recipe.



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