



# White Chocolate Pots

with Almond Crumble & Passionfruit Lemon Sauce

Grab your Meal Kit with this symbol



Cream



White Chocolate Chips



Slivered Almonds



Passionfruit Lemon Sauce



Prep in: **15 mins**  
Ready in: **20 mins**  
(plus **6 hours** or overnight to set)

Creamy, dreamy and decadent, round out your night with these heavenly white choc pots. Leave them with enough time to set in the fridge, then top with some passionfruit sauce and nutty crumble for the crunch factor.

### Pantry items

Butter, Plain Flour, Brown Sugar

## Before you start

Wash your hands and any fresh food.

## You will need

Medium saucepan · Electric beaters (or a metal whisk) ·  
4 serving glasses or jars · Oven tray lined with baking paper

## Ingredients

	<b>4 Pots</b>
cream	2 packets (500ml)
white chocolate chips	1 packet
<b>butter*</b>	25g
<b>plain flour*</b>	¼ cup
<b>brown sugar*</b>	1 tbs
slivered almonds	1 packet
passionfruit lemon sauce	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3407kJ (814Cal)	1721kJ (411Cal)
Protein (g)	10.1g	5.1g
Fat, total (g)	69.8g	35.3g
- saturated (g)	40.8g	20.6g
Carbohydrate (g)	37.6g	19g
- sugars (g)	26.6g	13.4g
Sodium (mg)	94mg	47mg

The quantities provided above are averages only.

\*Nutritional information is based on 4 servings.

1 pot = 1 serving.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

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## Start the chocolate pots

- Preheat oven to **180°C/160°C fan-forced**.
- In a medium saucepan, heat half the **cream** over medium heat until just steaming, **1-2 minutes**.
- Remove from heat, add **white chocolate chips** and leave to sit for **1 minute**, then gently stir until melted and combined. Set aside.

**TIP:** You want the cream steaming but not boiling!

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## Make the almond crumble

- Cut the **butter** into small cubes. In a medium bowl, add **butter**, the **plain flour** and **brown sugar**.
- Using your fingertips, rub the **butter** into the **flour** and **sugar**, until resembling fine breadcrumbs. Transfer to a lined oven tray and spread out slightly. Bake until golden, **8-10 minutes**.
- In the last **5 minutes** of cook time, add **slivered almonds** to the tray and toast. Set aside to cool.
- Transfer cooled **almond crumble** to an airtight container to store overnight.

**TIP:** Keep the crumb slightly clumped together on the tray, if it's spread too thin it can burn!

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## Whip the cream

- In a large bowl, add the remaining **cream** and whisk with electric beaters until soft peaks form and almost doubled in size, **1-2 minutes**.
- Using a spoon, gently fold **white chocolate ganache** into **whipped cream** until just combined. Divide evenly between 4 serving glasses or jars. Refrigerate for **6 hours** or overnight.

**TIP:** If you don't have electric beaters, use a metal whisk and whisk for 3-4 minutes!

**TIP:** Chill both your bowl and cream before whipping to get maximum volume.

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## Serve up

- When white chocolate pots have set and you are ready to serve, drizzle over **passionfruit lemon sauce** and top with almond crumble. Enjoy!

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