



White Chocolate Pots

with Almond Crumble

Grab your Meal Kit
with this symbol




Longlife Cream



White Chocolate
Chips



Flaked Almonds

 Hands-on: **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 nutty crumble for the crunch factor.

Pantry items

Butter, Plain Flour, Brown Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You will need

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

Ingredients

	4 People
longlife cream	2 bottles (500ml)
white chocolate chips	1 medium packet
butter*	25g
plain flour*	¼ cup
brown sugar*	1 tbs
flaked almonds	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3090kJ (737Cal)	1670kJ (399Cal)
Protein (g)	8.2g	4.4g
Fat, total (g)	62.9g	34.1g
- saturated (g)	40.1g	21.7g
Carbohydrate (g)	35.3g	19.1g
- sugars (g)	23.9g	12.9g
Sodium (mg)	89mg	48mg

The quantities provided above are averages only.

*Nutritional information is based on 4 servings

Allergens

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

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

1



Make the chocolate ganache

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

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

3



Make the almond crumble

Cut the **butter** into small cubes. In a medium bowl, add the **plain flour**, **brown sugar** and the **butter**. 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 **3 minutes** of cook time, add the **flaked almonds** to the tray and toast. Set aside to cool. Transfer the 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!

2



Whip the cream

In a large bowl, add the remaining **longlife cream** and whisk with electric beaters until soft peaks form and almost doubled in size, **3-4 minutes**. Using a spoon, gently fold the **white chocolate ganache** into the **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!

TIP: Don't worry if the mixture is a little runny, it will set in the fridge!

4



Serve up

When the white chocolate pots have set and you are ready to serve, top with the almond crumble.

Enjoy!