# Chocolate dream in a glass

**Instructions No. 1648**

Difficulty: Beginner

Working time: 30 Minutes

The way to a man's heart is through his stomach. Why not make a chocolate dessert and fill it into a resealable storage jar. With only little decoration you have created a very personal souvenir.




Mhhh!


HÜFTGOLD
Mhhh!

## Our chocolate dream recipe is even vegan!

You need the following **ingredients**

1 Avocado
200 ml soy cream
1 tsp vanilla sugar
2 tablespoons of sugar
2 tablespoons cocoa powder
1 teaspoon rasped Chocolate

Separate the Avocado from the bowl, puree it and fold the soy whip into the mixture. Fold in vanilla sugar, sugar, cocoa powder and grated Chocolate - done!

Non-vegans can alternatively use Mascarpone Creame instead of soy cream for this recipe and add 1 teaspoon Espresso Add the powder.

**Decorate & give away!**
Fill the chocolate dream into a glass with a large opening and then decorate it as you like. You will find a large Selection of decoration material in our assortment, the most important accessories we have put together for you as usual in our material list.

**Extra tip:** If you heat up the chocolate dream mass and fill it hot into the glass (this must be absolutely clean!), the steam creates a vacuum. The grated Chocolate will melt, but the dessert will keep for a longer time.

Must Have



# VBS Preserving jar "Vidro"

Fill volume: 200 ml
Diameter (outside): 8 cm
Height: 8 cm
Material: Glass

**2,95 €**

Item details

Quantity: − 1 + Add to cart

## Article information:

| Article number | Article name | Qty |
|---|---|---|
| 766159 | VBS Screw jars "Bulbous, 4 pieces | 1 |
| 686341 | VBS Preserving jar "Vidro" | 1 |
| 418140 | Decorative cord, classic | 1 |