

**Hot Chocolate Cake Pots**

**Ingredients:**

**(Recipe for 12 pots)**

- Leftover Cake Scraps 0.960kg
- Macphie Chocolate Frosting 0.720kg
- IRCA Nocciolata MB 0.600kg
- Water 0.040kg
- Mather's White Mallow Russe 0.180kg
- Dobla Decorations



**Method:**

1. Add a layer of cake scraps (30g) to the jar.
2. Add a ring of chocolate frosting (60g) around the edge, in the center add the IRCA Nocciolata (25g).
3. Add another layer of cake (30g), frosting (60g) and Nocciolata (25g).
4. Finish with a layer of cake (20g).
5. Add the water to the Mather's White Mallow Russe.
6. Heat the mixture until it has reached 60C.
7. Whip the mixture on top speed for twenty minutes until it has grown nearly five times the original volume.
8. Add the mallow mixture to the pot and flatten out. Using a blowtorch, torch the mallow until golden.
9. Allow the mallow to cool before adding the Dobla decorations on top.