

# Chocolate Brandy Shots

## Ingredients

- 200g Dark Chocolate (Approx. 52% Cocoa Solids)
- 2 Tbsp Brandy
- 150ml Pouring Double Cream
- 250g Full-Fat Mascarpone Cheese, At Room Temperature



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## Method

- Remove 2 squares of chocolate and finely grate them. Set aside for the garnish.
- Break the remaining chocolate into a pan, pour in the brandy and cream, and heat gently until the chocolate is melted and well incorporated. Set aside to cool slightly.
- Spoon the mascarpone into a large bowl. Stir well so it is a smooth paste, then gradually add the melted chocolate mixture and mix until smooth.
- Pour into your shot glasses or espresso cups. Sprinkle the grated chocolate on top and chill in the fridge for at least 2 hours. Serve chilled.