

The Pampered Chef®
Chocolate-Raspberry Cocktails
Recipe

300 ml whipping cream
100 g plain chocolate chips
200 g frozen raspberries
50 g icing sugar, sifted
180 ml raspberry-flavoured vodka, divided
8 large ice cubes, finely crushed (about 175 g in total), divided
Frozen (defrosted) or fresh raspberries, to decorate (optional)

1. Place cream in **Classic Batter Bowl**; microwave, uncovered, on HIGH 1½–2 minutes or until hot, but not boiling. Add chocolate chips; whisk with **Stainless Whisk** until chocolate has completely melted and mixture is well combined. Pour half of the chocolate mixture into **Shaker**.
2. Place raspberries in **Small Micro-Cooker®**; microwave, uncovered, on HIGH 1–2 minutes or until just defrosted. Strain raspberries into **Small Batter Bowl** using **18-cm Strainer**, pressing raspberries with spoon to extract as much juice as possible (you need about 120–130 ml juice). Discard seeds. Add icing sugar to juice; stir until completely dissolved.
3. Using jigger (measuring cup) of the Shaker, measure 90 ml of the vodka into Shaker; add half of the raspberry juice and half of the crushed ice. Secure lid and jigger on Shaker; shake vigorously 1 minute or until ice is melted and mixture is smooth and combined. Divide mixture evenly among three **Dots Martini Glasses**.
4. Pour remaining chocolate mixture, vodka, raspberry juice and ice into Shaker; replace lid and jigger, shake as before and serve in three additional Martini Glasses, as directed above. Decorate with raspberries, if desired. Serve immediately.

Yield: Serves 6

Per serving: per serving: Energy 1520kJ/366kcal; Protein 2.3g; Carbohydrate 17.8g; Sugars 17.7g; Fat 24.9g; Saturated Fat 15.4g; Fibre 1.3g; Salt 0.04g

Cook's Tip: To add an extra decorative touch to the cocktails, place 50 g plain chocolate chips in **Prep Bowl**. Microwave, uncovered, on HIGH 1–1 ½ minutes or until melted and smooth, stirring after every 15-second interval. Spoon melted chocolate into a small polythene food bag. Twist top of bag; secure with **Twixit! Clip**. Cut a small tip off one corner of bottom of bag; pipe chocolate lines to decorate inside of each glass. Leave to set whilst preparing drinks.

(Substitute plain vodka if raspberry-flavoured vodka is unavailable.)

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Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk



*Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk*