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by ewfood

Chocolate & Fruit Cups



Ingredients

Ingredients for 6

- 200 g dark chocolate
- 3 pears
- 4 bananas
- 5 ounces of water
- 1½ tablespoons of sugar
- 10 cl of 4% fat liquid cream

Preparation

- 1 At first cut the pears into small cubes and fry them in a pan with a little bit water and the sugar until they are cooked.
- 2 Add the slices of banana and let them melt a little too. Let cool.
- 3 Melt chocolate in a microwave or in a Bain Marie then pour the cream to obtain a creamy and smoother texture.
- 4 In the glasses, put at first a layer of chocolate, then a layer of fruit.
- 5 Repeat this operation as many times as it takes to fill the glass.

Cooks Note
