

EDIBLE TEACUPS

INGREDIENTS - MAKES FOUR

1 tsp sunflower oil, for greasing
200g digestive biscuits, roughly broken
100g butter
100g dark chocolate
Chocolate milk, to serve

45 minutes to prep
(plus chilling)
5 minutes to cook

METHOD

Lightly oil 4 metal or plastic mini pudding basins.
Put the biscuits in a food processor and blitz on the pulse setting into crumbs. Melt the butter in a small pan and pour into the food processor with the motor running. Blend until the biscuits and butter are thoroughly combined.
Put 75g of biscuit crumbs into one of the pudding basins and using two fingers press from the base all around the tin, firmly squashing the crumbs against the sides and bottom of the tin. Smooth the top with your fingertip.
Repeat the process with the rest of the crumbs and remaining three basins. Put them in the freezer for 30-60 minutes to harden.
To make the biscuit 'handles', cut the digestive biscuits in half. Cut each half in half again. Using a small knife, carve a groove in one side of each quarter. You will probably find that you need to use 4 biscuits to make four good handles.
Melt the chocolate in a bowl in the microwave for 30 seconds on HIGH. Stir and cook for another 20-30 seconds on HIGH or until almost all melted. Stir until smooth then set aside for 30 minutes. (You can also melt the chocolate in a heatproof bowl over a pan of simmering water.)
Half fill a medium mixing bowl with just-boiled water. Take the mini basins from the freezer. Very carefully dip one at a time into the hot water, holding for a count of ten. Turn over, tap the base and remove the biscuit base from the tin. Repeat with all the biscuit cups.
Make a small notch in the side of one biscuit cup. Turn the cup over and dip the rim in the melted chocolate. Shake gently and then turn the right way up.
Dip one of the biscuit 'handles' in the chocolate and press onto the side of the cup, aiming to slot gently into the notch you have made.
Hold for at least 2 minutes then gently release. Place the cup on a small tray. Repeat with the other cups, chocolate and handles. Place in the fridge for about an hour or until the chocolate sets firm.
To serve, pour chocolate milk into the cups. (Don't hold by the handles as you drink.)



Remember!
Always ask an adult for help when
using hot, sharp or heavy objects
in the kitchen.

matilda
and the
Ramsay bunch