



VALENTINES RASPBERRY AND CHOCOLATE CREAMS



By Irish Yogurts Clonakilty

Raspberry and Chocolate Creams

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Method

- In a small saucepan over a low heat, Melt the chocolate and butter until combined
- Remove from heat
- Put raspberries in a medium size bowl.
- Sprinkle the raspberries in icing sugar and crush gently with a fork
- Stir in the [Irish Yogurts Clonakilty Half Fat Crème Fraîche](#)
- Stir in the [Irish Yogurts Clonakilty Low Fat Greek Style Natural Live Yogurt](#)
- Add in the crushed Meringue Shells
- Divide the mixture into 4 glasses and drizzle with warm chocolate sauce

Ingredients



- 50g of icing sugar
- 250g of raspberries
- 3 Meringue Shells
- 50g of butter
- 50g of Dark Chocolate Drops
- 250g of [Irish Yogurts Clonakilty Half Fat Crème Fraîche](#)
- 100g of [Irish Yogurts Clonakilty Low Fat Greek Style Natural Live Yogurt](#)

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