



## **Dark chocolate dome filled with chocolate mousse and amaretto cherry, torta di nocciole, orange creme anglaise and cherry coulis**

### **What you'll receive:**

- Chocolate dome (nuts, dairy, eggs, alcohol)
- Orange creme anglaise (dairy, eggs)
- Cherry and amaretto coulis (alcohol)
  
- If vegan: Vegan chocolate pot (nuts, alcohol)

### **What you'll need:**

- Pan, or microwave.

### **Method:**

1. Heat creme anglaise gently on the hob or in the microwave for 10 sec bursts at a time, if you wish. Don't let it get too hot. Serve creme anglaise alongside chocolate dome and cherry coulis. Alternatively, serve all elements cold and enjoy!

**Once you've finished your meal, please wash glassware and tupperware thoroughly and leave it in your boot room or on the side in the kitchen for our delivery driver to collect. Thank you!**