

Dark Chocolate & Peach Jubel Dessert Box

CHILL YOUR
BEERS!!



Instructions

- Preheat oven to 200c/fan 180c/gas 6.
- Remove fondants from plastic packaging. Place the fondants on a baking tray, then cook for 10-12mins until the tops have formed a crust and they are starting to come away from the sides of their moulds.
- Remove from the oven, then leave to sit for 1min before turning out.
- Loosen the fondants by moving the tops very gently so they come away from the sides, easing them out of the moulds. Tip each fondant slightly onto your hand so you know it has come away fully, then tip back into the mould ready to plate up.
- On each dessert plate, spoon the peach compote on one side and crème fraiche on the other.
- Sit a fondant in the middle of each plate and remove the mould.
- Serve and enjoy!



Prepare Time
5 Minutes



Cook Time
12 Minutes