

Mascarpone and Cranberry Cream Pots (makes 4 portions)

INGREDIENTS

250 g mascarpone
75 g cream cheese
50 g icing sugar
1 sachet Bourbon vanilla sugar
1 tbsp lemon juice
1 tsp grated lemon rind
100 g natural yoghurt
100 ml cream
100 g VIVANI Superior Dark Chocolate with Cranberry

METHOD

Mix together the mascarpone, cream cheese, sugars, lemon juice and rind. Then add in the yoghurt and stir until smooth. Chill the mixture in the fridge.
Chop up the chocolate. Briefly bring the cream to the boil, remove from the heat and stir in the chocolate pieces. Leave the mixture to cool. Fill individual pots with alternating layers of the chocolate mixture and mascarpone cream mixture.
They can be enjoyed straight away, or kept for longer in the fridge.