

Oreo & Nutella Chocolate Pot for Two

Photography by [Darren Bester](#)

Say 'I love you' with this decadent chocolate dessert made for two !

Featured on [The Pretty Blog](#) for Valentines Day back in 2016, this chocolate pot of yumminess seems to have made a lasting impression.

Go on, give it a go ... after all, 'sharing is caring'

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Yield: 2 large chocolate pots or 1 x 30cm quiche pan

Ingredients:

2 Packets of Oreo Biscuits - blitzed in a food processor to form a crumb like consistency

5 tbsp Salted Butter, melted

1 tsp Vanilla Extract

500g Cream Cheese

1/2 Cup Double Thick Cream

1/2 Cup Caster Sugar

x 1 350g jar of Nutella

2 tbsp Cocoa

1 Cup Fresh Raspberries

For the Topping: 3 Ferrero Rocher Chocolates crushed & extra fresh Raspberries

Method:

Combine the Oreo crumbs with the melted butter and pour into bottom of your jar, pressing up the sides, I like to be quite generous with the biscuit base vs. filling ratio. Press with the back of a spoon to smooth down the mixture before refrigerating while you prepare the filling. In a mixer, beat the cream cheese, sugar, vanilla extract, cocoa powder and Nutella until smooth. Add the cream and beat until just combined. Add the raspberries and stir by hand before gently pouring the mixture onto the Oreo base. Refrigerate for approximately 4 hours or overnight. Just before serving, top with the crushed Ferrero Rocher and fresh raspberries. Serve with 2 spoons.

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