



10-minute chocolate dessert

10'

Hands on

4 hours'

Hands off

12

Portion(s)

1

Difficulty



Ingredients

- 1 liter heavy cream, frozen
- 200 g icing sugar
- 400 g condensed milk
- 450 g graham crackers or any digestive cookies
- 170 g chocolate hazelnut praline couverture, melted and slightly cooled
- 100 g walnuts

Διατροφικός πίνακας

Nutrition information per portion

643 Calories (kcal)	37.0 Total Fat (g)	18.0 Saturated Fat (g)	67.0 Total Carbs (g)
32%	53%	90%	26%
50.0 Sugars (g)	10.0 Protein (g)	2.2 Fibre (g)	0.7 Sodium (g)
56%	20%	9%	12%

Method

- In a mixer's bowl, beat the heavy cream and icing sugar with the whisk attachment on high speed until the cream is fluffy and turns into a **whipped cream**.
- Remove mixer's bowl from stand and add the condensed milk in 3 batches while at the same time stirring softly.
- Spread the graham crackers or digestive cookies over a 20x30 cm **baking pan**, covering the bottom. Using a **spatula**, spread half of the couverture over the cookies and cover with half of the whipped cream. Smooth with a spoon.
- Cover with cookies, on top, add a layer of couverture and then top with the rest of the whipped cream.
- Refrigerate for 4 hours until thickened.
- Beat the rest of the cookies and the walnuts in a multi-blender, but don't completely ground them.
- Sprinkle mixture on top of the dessert and **serve**.