

Chocolate Paté



Serves: 4

Preparation Time: 20 minutes

Cooking Time: 15 minutes

Tip:

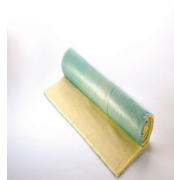
Can be served with biscuits or puff pastry.

Ingredients:

- 100g dark chocolate
- 200ml [Anchor Cooking Cream](#)
- 50g caster sugar
- 250g [Mainland Cream Cheese](#)
- 80g roasted hazelnuts
- 1 punnet of strawberries
- 400g [The Pastryhouse Puff Pastry Roll](#)
- Icing sugar, to decorate

Method:

- Temper 100ml of the Anchor Cooking Cream and chocolate together and allow to cool.
- Whisk Mainland Cream Cheese and remaining cream and caster sugar together with the ganache (chocolate and cream mixture) until smooth and refrigerate until required.
- Roll out a 30cm square of The Pastryhouse Puff Pastry and cut in half.
- Bake on non-stick paper until risen and slightly golden. remove from oven and cool.
- Slice puff sheets horizontally in half. Spread chocolate paté evenly over one of the four sheets. Top with another layer of puff pastry and paté until four layers are complete.
- Garnish with toasted hazelnuts and icing sugar and finish with fresh strawberries.



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