

Devilishly Delicious™

We'll help you experiment in the Kitchen. Here are some of our tried and tested recipes.

For further dessert inspiration and recipe ideas, visit www.devilishlydelicious.co.uk



Dark Chocolate & Salted Caramel Crème Brûlée

500ml Devilishly Delicious™ Crème Brûlée

100g Salted Caramel Sauce (or equivalent)

100g Dark Chocolate (70% cocoa solids preferred)

Demerara Sugar

Serves 4

1. Place salted caramel sauce in bottom of glass ramekins or dishes. Freeze for 1 hour.
2. Heat up the crème brûlée, as per instructions on pack. When boiling, break chocolate into crème brûlée and stir until melted.
3. Pour heated crème brûlée over salted caramel sauce.
4. Chill for 1-2 hours until set.
5. To serve - sprinkle with demerara sugar and brown with blow torch.



Limoncello Syllabub

500ml Devilishly Delicious™ Sicilian Lemon Pot
284ml Double Cream (whipped)
75ml Limoncello (or similar)
Lemon Curd

Serves 6-8

1. Heat the sicilian lemon pot as per instructions on pack.
2. Allow to cool slightly.
3. Add limoncello and fold in whipped cream.
4. Pipe or spoon into serving glasses, along with lemon curd.
5. Chill until required.
6. Decorate with fresh lemon zest and serve with biscotti.



Blueberry Crème Brûlée Tart

500ml Devilishly Delicious™ Crème Brûlée
Fresh Blueberries
Sweet Pastry Shells
Demerara Sugar
Fresh Mint

Serves 4

1. Pour crème brûlée into a saucepan and heat as per instructions on pack.
2. Wash some fresh blueberries and place them in the bottom of a sweet pastry shell.
3. Pour the heated crème brûlée on top.
4. Refrigerate for 1-2 hours until set.
5. Before serving, sprinkle with demerara sugar and caramelize with a blow torch.
6. Finish with a sprig of fresh mint.



Millionaires Pot

500ml Devilishly Delicious™ Panna Cotta
500ml Devilishly Delicious™ Pot au Chocolat
Caramel Sauce
Crushed Shortbread

Serves 6 - 8

1. Press crushed shortbread into the bottom of a glass or serving dish.
2. Pour a small amount of caramel sauce on top.
3. Pour panna cotta into a saucepan and heat as per instructions on pack.
4. Pour the heated panna cotta over the caramel sauce (don't fill the glass).
5. Refrigerate for 1-2 hours until set.
6. Pour the pot au chocolat into a saucepan and heat as per instructions on pack, then pour over the set Panna Cotta.
7. Refrigerate for 1-2 hours until set.
8. Serve with a chocolate decoration.