



## **Chocolate spheres with tahini icecream**

### **Ingredients**

200g dark chocolate( 60-70% cocoa solids)

300ml whipping cream

1 can sweetened condensed milk ( use light to reduce the calories )

150g tahini

### **Method**

Melt the dark chocolate either by pulsing in the microwave, or over a pan of hot water.

Using a pastry brush, paint the chocolate thinly over the silicone moulds. Place in the fridge to solidify for half an hour and then repeat the process.

To make the ice cream, beat the whipped cream until soft peaks.

Fold in the condensed milk and tahini.

Pour into a jug, then fill the chocolate spheres.

Freeze for 2-3 hours, or preferably overnight.

Turn out and serve with date tahini, caramelised nuts and raspberries.