

Mini Chocolate Raisin

Swiss Chocolate ice cream & dried raisins macerated in rum or grape salad (according to the season).

Ingredients

Mövenpick Swiss Chocolate

For 4

120 g white grapes, marinaded in rum 4 scoops of Mövenpick Swiss Chocolate 80 g double cream or whipped cream 8 g of chocolate shavings

Preparation

Plating:

Place the white grapes marinated in rum in a glass

bowl. Add the scoop of Mövenpick Swiss Chocolate ice cream. Add the double cream or lightly whipped cream and the chocolate shavings as decoration.



Depending on the season, in place of the grapes, use 100 g of seedless raisins, e.g. sultanas, marinated in rum.

