



Cherrylicious Oreo (No Bake)

A delightful chocolate, cherries and Oreo combination...

Boodschappenlijstje



Patisse Mini Baking Frame 11cm

P02027
€3.85



FunCakes Chocolate Melts Dark 350 g

F30105
€15.45

Other materials:

- 150 ml whipped cream
- 1 pack of Oreo cookies
- Fresh cherries
- Cherry jam
- Pan

Heat the cream in a pan on low fire. Make sure the cream is really hot. Remove the pan from the stove and add 150 grams FunCakes Chocolate Melts pure. Stir with a wooden spoon until all the chocolate has dissolved. Leave on the counter until you're ready to use it.

Crumble the Oreo cookies and add 40g melted butter and stir well.

Put the acetate film in the Fat Daddio's Pastry Baking Rings Oval -20,3x15,5x5cm- and place on a baking sheet with parchment paper underneath. Put a layer of Oreo in the bottom of the pastry ring and create a kind of a bowl of cookie crumbs with the back of your spoon.

Then scoop a layer of cherryjam in the bowl. Pour the chocolate ganache over the jam and place two cherries in the middle. Let it stand refrigerated for 2 hours to stiffen.

Melt 50 gram FunCakes Chocolate Melts pure and decorate the treat with a chocolate drizzle.