

White Chocolate Hazelnut Cappuccino Custard

Recipe By *Chaia Frishman*



Cooking and Prep:  20
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Serves:  7

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

I was blessed with one daughter. At 16, Shoshana uses colloquialisms that her brothers certainly do not bring home from yeshivah. The term “YUM!!!” (to be expressed verbally with sheer joy and physically with an intricate eye movement) can be used to describe anything from an extremely fluffy sweater, a neighbor’s adorable newborn, or something like, well, this dessert.

Ingredients (6)

Main ingredients

- 12 ounces (340 grams) parve white chocolate chips, or the equivalent of white chocolate bars
- 3 tablespoons sugar
- 4 tablespoons **Zachlawi Hazelnut Cappuccino Vodka**
- 5 eggs
- pearl candies or chocolate curls, for garnish



1 sleeve lotus biscuits, coarsely crumbled

Start Cooking

Prepare the Custard

1. Melt white chocolate in a double boiler and add vodka and sugar, mixing quickly.
2. Mix in one egg at a time, stirring quickly so that it doesn't curdle. A hand mixer is really helpful here if your cord stretches to the burners.
3. Scoop mixture into clear mini dessert cups, then sprinkle cookie crumbs, then garnish with chocolate curls or pearl candies.

Note:

Store the cups in the freezer. The high alcohol content of the vodka prevents the dessert from ever freezing solid, so you can serve it straight from the freezer, no need to defrost.