

# CHOCOLATE CHERRY POT

Inspired by the  
flavour profile of  
**Benromach 15 Year  
old single malt whisky**



## RECIPE

DEVELOPED BY  
2022 MASTERCHEF  
FINALIST SARAH RANKIN

## INGREDIENTS:

- 100g dark chocolate  
(at least 70%)
- 200ml double cream
- 50g golden granulated sugar
- 250g cherries
- 125g jam sugar
- Lemon juice
- 2 tbsp dried sour cherries  
(or barberries)
- 100ml water
- 3 tbsp Benromach 15 Year Old

- 1. Warm cream and sugar** until sugar has dissolved. Pour over broken chocolate and whisk until smooth.
- 2. Pour into glasses** or ramekins and allow to set in the fridge for at least two hours.
- 3. Stone cherries** and place in a pan with water, jam sugar and lemon juice until the liquid has thickened and the cherries have broken up. Chill.
- 4. Soak sour cherries** in Benromach 15 Year Old and two tbsp hot water for around an hour.
- 5. Stir into compote.** Serve in glasses with cherry compote on top and a splash of raw Benromach 15 Year Old.

Visit us at [Benromach.com](https://www.benromach.com)

**BENROMACH**  
SPEYSIDE SINGLE MALT  
SCOTCH WHISKY