



COOKING PASSION SINCE 1877

Flying Stilton Kisses



Serves: 1

INGREDIENTS

100 g dark chocolate (80%)
100 ml ice-cold **double cream**
100 g **Colston Basset Stilton**
50 g **crème fraîche**
1 tsp orange zest (organic)

EQUIPMENT

8 balloons filled with helium plus
strings (approx. 1 m long)
8 wooden stirrers

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

Finely chop the chocolate and melt it in a metal bowl over a bain-marie, stirring constantly - do not let it get too hot. Whip the cream until stiff peaks form and chill.

Mash the Stilton in a deep plate with a fork; add the crème fraîche and zest. Roll 8 hazelnut-sized balls out of the mixture and shape each ball around one end of the wooden stirrers.

Now tie each balloon to the other end of the stirrers. Run the Stilton ball through the whipped cream and then through the melted chocolate.

Let a balloon rise with the Stilton ball in tow. Nibble on the flying Stilton kiss right up in the air.