



Chocolate Ganache & Lemon Crème Custard Cups Over Pretzel Pecan Crunch

The secret to this amazing dessert is using flavored coffee creamer for the ganache instead of just cream.

Camine Pappas / Serves 4 / June 2020

Top with your favorite fruit or compote.

INGREDIENTS:

Crust:

- 4 pretzel rods
- 1 C pecans
- ¼ t ginger powder
- ¼ t cinnamon
- 1 t vanilla extract
- 2 ½ T melted salted butter

Ganache:

- 4 oz semi-sweet chocolate
- 3 oz vanilla flavored coffee creamer* (cream can be substituted)
- ½ t vanilla extract
- Dash of salt

Lemon Custard:

- 10 oz plain Greek yogurt
- ¼ C white sugar
- ¼ C lemon curd



METHOD:

Using an appropriate sized food chopper add all the ingredients except butter for the crust and process until chunky. Add the melted butter and whiz a few times until it can be pressed together. Reserve about ¼ C of the crust to use to garnish at the end. Divide evenly among 4 ramekins and press down firmly. Chill for at least 1 hour.

Add about a cup of water to a sauce pan and bring to simmer. Using a glass bowl that sits over the top easily add the chocolate, creamer, salt, and vanilla. Gently melt until incorporated. (*See photos at end.*) Remove from heat and let sit for about 5 minutes so it's very warm, but not hot. Pour into a small pitcher or measuring cup with a spout.



Remove ramekins from fridge and tilt them at a 45 degree angle. To achieve this I rolled up a towel and placed in the middle of a small cookie sheet, and then placed the ramekins on another towel for traction and tilted them against the rolled up towel. Pour in the ganache so it comes almost to the edge of the rim. It should reveal about half the crust below and then show nicely later when you add the lemon custard crème. Jiggle each ramekin to smooth out the pour and do it VERY carefully so they don't move from their 45 degree angle. Cover carefully with cling wrap, and BE CAREFUL NOT TO TOUCH CHOCOLATE WHEN COVERING, and place in fridge until the ganache is firm, about 2 hours. You can keep them there overnight as well.

To make cream put the yogurt, sugar, vanilla, and lemon curd in a bowl and whisk well until smooth. Divide evenly among the 4 ramekins filling so you can still see at least a third of the chocolate. Return to fridge cover. BE CAREFUL NOT TO TOUCH CUSTARD WHEN COVERING.

To serve sprinkle the crunch over half the dessert so the other half showing are the fourths of the crème and ganache. Place a small amount of fruit gently on an angle and serve.



*I used CoffeeMate® Natural Bliss® Vanilla Flavor. DO NOT USE A CREAMER WITH ARTIFICIAL INGREDIENTS. IT WILL RUIN THE GANACHE. 😊

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