

Mr McGregor's garden; the plant pot cake from the Beatrix Potter inspired afternoon tea at the Briery Wood Hotel from chef Jamie



#### Ingredients to make 6 pots:

300g white chocolate  
Orange cocoa butter

#### Method:

Melt three quarters of the white chocolate with the cocoa butter, take to 42 degrees centigrade.  
Once at the right temperature add the remaining chocolate, take to 29 degrees centigrade.  
Once melted together, pour into moulds and tip excess out  
Once set, turn upside down and trim with a potato peeler to get a smooth finish to the pot.

#### Ingredients to make mini carrots:

200g white chocolate  
Orange cocoa butter  
Green cocoa butter

#### Method:

Melt the white chocolate with the orange cocoa butter and pour into carrot moulds. Dab the tops with green cocoa butter. Remove excess chocolate. Leave to set before popping out of moulds.

### Ingredients to make chocolate mousse:

200g milk chocolate

4 egg whites

Whipped cream

### Method:

Melt the chocolate.

Whip egg whites

Fold the chocolate in to the egg whites and then fold in the cream.

### Ingredients to make chocolate soil:

300g sugar

50ml water

100g milk chocolate

### Method:

Add the sugar and water into a pan and boil to 120 degrees Celsius.

Add the chocolate. It will go lumpy and hard, then smash up into small soil like texture.

### Assemble the pot:

Pour the mousse in to the pot, three quarters full, add the soil on top and finish with 2 carrots.

*Visit* Lake District, Cumbria

[visitlakedistrict.com](http://visitlakedistrict.com)