



HOMEMADE CHOCOLATE CONES

Ice-cream cones decorated with dark chocolate and funny sugar shapes



INGREDIENTS:

6 n. cones
150 g. dark chocolate Emilia
Sugar for decorations



Difficulty
EASY



Preparation
60 min



Portions
6

1 Melt the chocolate in bain-marie

TIP

For a delicacy version, pour some chocolate inside the cone at the bottom. To keep the cones in the freezer straight, place them in a cup or mug. In this way you don't have ice cream or chocolate sauce drips

2 Sprinkle the cones in the chocolate, then sprinkle them immediately with the desired decorations. Let it cool in the fridge for 15-20 minutes.

3 When ready scoop some of your favorite ice cream and serve it.