

SINCE 1851

E. Wedel



50
minutes



medium
level



THE ULTIMATE E.WEDEL CHOCOLATE CAKE – RICH, MOIST & TIMELESS



INGREDIENTS:

- 200 g E.Wedel Dark Chocolate (64%)
- 200 g unsalted butter
- 180 g sugar
- 4 eggs
- 150 g flour
- 1 tsp baking powder
- Pinch of salt



PREPARATION:

1. Melt the Wedel dark chocolate with butter over simmering water and let it cool slightly.
2. Whisk eggs and sugar until fluffy.
3. Add melted chocolate, then fold in flour, baking powder, and salt.
4. Bake at 170 °C for 35–40 minutes.
5. Finish with a drizzle of melted Wedel Milk Chocolate.



25 min
+4 hrs frozen



medium
level



PTASIE MLECZKO® VANILLA CHEESECAKE



INGREDIENTS:

- 250 g digestive biscuits
- 100 g melted butter
- 400 g cream cheese
- 200 ml heavy cream (30%)
- 100 g powdered sugar
- 1 pack Ptasię Mleczko® Vanilla, chopped
- 50 g melted Wedel White Chocolate
- 1 tsp vanilla extract

PREPARATION:

1. Mix biscuits with butter, press into a pan, and chill.
2. Blend cream cheese, sugar, vanilla, and melted chocolate.
3. Add whipped cream and fold in Ptasię Mleczko® pieces.
4. Chill 4 hours and decorate with melted Wedel Milk Chocolate swirls.



SINCE 1851

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40 min
minuts



medium
level



E.WEDEL CARAMEL BROWNIES



INGREDIENTS:

- 150 g E. Wedel Milk Chocolate with Toffee
- 100 g butter
- 120 g sugar
- 3 eggs
- 100 g flour
- 1 tsp instant coffee
- Pinch of salt

PREPARATION:

1. Melt butter and chocolate together.
2. Mix with whisked eggs and sugar.
3. Add flour, coffee, and salt.
4. Sprinkle with praline pieces.
5. Bake for 25 minutes at 175 °C.



SINCE 1851

E. Wedel



25 min
+4 hrs frozen



easy
level



FROZEN CHOCOLATE PARFAIT WITH PTASIE MLECZKO® ICE CREAM



INGREDIENTS:

- 300 ml whipped cream
- 100 g E. Wedel Dark Chocolate, melted
- 100 g E. Wedel Milk Chocolate, melted
- 2 egg yolks
- 2 tbsp sugar
- 1 pack Ptasia Mleczko® ice cream (Blueberry or Raspberry with Mascarpone)

PREPARATION:

1. Whip egg yolks and sugar until creamy.
2. Add melted chocolates and fold in cream.
3. Freeze 3–4 hours.
4. Top with Ptasia Mleczko® ice cream chunks.

SINCE 1851

E. Wedel



10
minuts



easy
level



FROZEN CHOCOLATE PARFAIT WITH PTASIE MLECZKO® ICE CREAM

INGREDIENTS:

- 100 g E.Wedel Dark Chocolate, melted
- 250 ml milk
- 1 tbsp sugar
- Pinch of cinnamon or chili

PREPARATION:

1. Heat your choice of milk gently in a saucepan until warm but not boiling.
2. Add high-quality E.Wedel cocoa or finely chopped E.Wedel chocolate.
3. Whisk continuously until the mixture becomes silky, smooth, and perfectly thick.
4. Stir in a twist – a pinch of chilli flakes or a small piece of fresh red chilli for gentle heat.
5. Serve immediately in a warm mug and top with whipped cream for extra indulgence.



TORCIK WEDLOWSKI CELEBRATION TRIFLE



INGREDIENTS:

- 1 x Torcik Wedlowski, sliced
- 250 ml whipped cream
- 250 ml chocolate custard
- 50 g melted Wedel Dark Chocolate
- Fresh berries

Layer, drizzle, decorate and enjoy.

A playful re-imagining of a Polish legend- elegance in every spoonful!

NO-BAKE E.WEDEL COOKIE BALLS



INGREDIENTS:

- 200 g crushed biscuits
- 150 g melted Wedel Milk Chocolate
- 100 ml condensed milk
- Coconut flakes or nuts

Mix, roll, coat, chill.

Quick, creative, and family-friendly perfect for spontaneous sweetness!

