# Mini chocolate-orange dessert pots for a small gathering

Assemble mini chocolate-orange dessert pots for a small gathering from a ready-to-eat chocolate pudding or mousse, or one made from a recipe you trust, finished with a little orange zest. The free sheet works out cups and filling for your guest count by hand and has six contents labels and a chill log. It does not supply a dessert recipe.

**Assembly and portioning plan; no dessert recipe. FigureNook did not make these pots.**

## Materials

- Ready-to-eat chocolate pudding or mousse, or one made from a recipe you trust
- An orange for zest
- Zester or fine grater
- Small cups with lids, and spoons
- Measuring spoons or a small scoop
- Free portion sheet with six labels (PDF) and a pencil

## 1. Choose the chocolate filling

Use a ready-to-eat chocolate pudding or mousse that suits your guests, or make one from a recipe you trust and chill it as that recipe directs. If a recipe calls for eggs that are raw or undercooked when the dessert is served, FDA says to use shell eggs treated to destroy Salmonella, such as pasteurized eggs, or pasteurized egg products.

## 2. Work out the amounts

Fill one trial cup, leaving headroom under the lid, and write the amount you used. On the sheet, multiply guests by cups per guest, add spares, multiply by the amount per cup and compare the total with the package or recipe yield.

## 3. Fill and zest

Spoon the filling into the cups, add a little orange zest on top and close the lids without pressing them onto the zest.

## 4. Label and chill

Write the contents, allergens and date on a label for each tray and refrigerate the pots, with the refrigerator at or below 40°F (FDA). FSIS says to throw away perishable food left at room temperature for more than 2 hours, or 1 hour if the temperature is over 90°F.

### Important

Keep the pots refrigerated at or below 40°F (FDA). Discard them if left out more than 2 hours, or 1 hour if the temperature is over 90°F (FSIS).

Food safety: Count all time perishable food spends out of refrigeration or effective cooling toward the limit; chilling it again does not reset the clock. Discard after more than 2 hours, or 1 hour above 90 F.

Equipment safety: Do not use cold-serving cups for oven use or hot food; follow the maker's instructions.

# Portion sheet and labels

## Portion worksheet (fill in by hand)

Guests

Cups per guest

Spare cups

Total cups = guests x cups per guest + spares

Filling per cup (from your trial cup)

Total filling = total cups x filling per cup

Package or recipe yield; packages or batches needed

## Contents labels

Cut out one label per tray. Copy allergens from the dessert label or recipe.

| | | |
|---|---|---|
| Contents:<br>Allergens:<br>Made on: | Contents:<br>Allergens:<br>Made on: | Contents:<br>Allergens:<br>Made on: |
| Contents:<br>Allergens:<br>Made on: | Contents:<br>Allergens:<br>Made on: | Contents:<br>Allergens:<br>Made on: |

## Chill log

Return each tray to the refrigerator, or finish it, within 2 hours; 1 hour if over 90°F (FSIS).

| Tray | Out of refrigerator at | Put away by | Done |
|---|---|---|---|
| 1 | | | ☐ |
| 2 | | | ☐ |
| 3 | | | ☐ |

Food safety: Count all time perishable food spends out of refrigeration or effective cooling toward the limit; chilling it again does not reset the clock. Discard after more than 2 hours, or 1 hour above 90 F.

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## Tips

• Check the dessert label or recipe against FDA's nine major food allergens: milk, eggs, fish, Crustacean shellfish, tree nuts, peanuts, wheat, soybeans and sesame. FDA food allergies: https://www.fda.gov/food/nutrition-food-labeling-and-critical-foods/food-allergies

• FDA egg safety, including pasteurized eggs for dishes served with raw or undercooked eggs: https://www.fda.gov/food/buy-store-serve-safe-food/what-you-need-know-about-egg-safety

• Use suitable food-contact cups you already own and follow the cup and lid directions.

## Notice

FigureNook planning worksheet, not a dessert recipe. The AI editorial illustration is a serving concept, not a tested result or a specific product.

## Sources

USDA FSIS: Leftovers and Food Safety (2 hours; 1 hour over 90°F)
https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety

FDA: Are You Storing Food Safely? (refrigerator at or below 40°F)
https://www.fda.gov/consumers/consumer-updates/are-you-storing-food-safely

FDA: What You Need to Know About Egg Safety (raw or undercooked eggs)
https://www.fda.gov/food/buy-store-serve-safe-food/what-you-need-know-about-egg-safety

FDA: Food Allergies (the nine major food allergens)
https://www.fda.gov/food/nutrition-food-labeling-and-critical-foods/food-allergies

## Main source

USDA FSIS: Leftovers and Food Safety
https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety

Source note: Source of the 2-hour rule (1 hour if the temperature is over 90°F). It is not a dessert recipe; FDA's egg-safety and 40°F refrigerator advice are linked in the sources list.

Full guide: https://figurenook.com/guides/mini-chocolate-orange-dessert-pots-for-a-small-gathering/