

Cookery Club - Chocolate



Chocolate truffles

125ml/4oz double cream

250g/8oz plain or white chocolate

2 tbs liqueur

To decorate

2 tbs cocoa powder

125/4oz broke plain chocolate

50g/2oz milk or white chocolate

Bring the cream to the boil in a heavy based saucepan. Remove from heat and stir in the chocolate until melted. Turn into a bowl and stir in the liqueur. Chill and then roll into balls or pipe into small rounds with a piping bag. Chill until very firm.

Spilt balls into three, and then roll a third in cocoa, dip the remainder in white or milk chocolate and decorate with a drizzle of plain chocolate.

Praline truffles

100g granulated sugar

200g roast nuts - almonds or hazelnuts.

Roast the nuts on a baking tray in the oven for 25 mins at 150c.

Place the sugar into a heavy-based saucepan and slowly melt. Increase heat to high and allow the sugar to go a golden brown colour. Add the nuts and turn out on to a piece of greased baking paper or an oiled baking tray. When cold grind in a processor to make fine crumbs.

Take 150g of milk chocolate, 3 tbs double cream and a drop vanilla essence and melt in a 'Bain Marie'. When smooth and melted stir in praline nut mix reserving a tablespoon for decoration. Turn into a 500g-loaf tin lined with greaseproof paper, level the surface and chill until firm.

Melt the plain chocolate.

Turn out praline chocolate and cut into squares. Using a fork dip into the plain chocolate, leaving the excess to drip back into the bowl. Decorate with the remaining crushed praline and leave to set.

To make a combination of truffles use white chocolate truffles and stir in a half of the praline mix. (nuts only). Shape and dip as truffles above.

Chocolate logs

50g/2oz ratafia biscuits
125f/4 oz plain or milk chocolate
4 tablespoons double cream
1 tbs Cointreau or other orange liqueur
75g /3oz white chocolate broken into pieces

Crush the biscuits finely in a plastic bag with a rolling pin.

Put chocolate in a heatproof bowl over a bowl of simmering water. Stir in the cream and liqueur and crushed biscuits

Chill until firm. Roll into a long sausage about 1cm wide on a surface lightly dusted with icing sugar. Cut into manageable lengths. Melt the white chocolate in a bowl and spoon over rolls or dip rolls into the chocolate. Decorate with orange slivers or other melted chocolate or nuts.

Mint chocolate meringues

Whisk 4 egg whites with 250g/8 oz caster sugar until very stiff. Gradually whisk in the sugar until the meringue is stiff and glossy.

Depending upon the size required spoon teaspoons or tablespoons of mixtures on to a baking sheet lined with baking parchment. Cook until crisp for about 30 - 45 mins 100c/200f/gas $\frac{1}{2}$. Leave to cool on the paper

Melt 375g/12oz mint chocolate - crisp mint not soft centred. Dip meringues into chocolate and leave on a baking tray until set. These can be served as petit fours or as a buffet dessert or sandwiched together with cream as a dinner party dessert. They would also be excellent as part of an assiette of desserts with two other items.

Chocolate containers & decoration

Melt plain or milk chocolate. Spread onto a strip of greaseproof paper and leave to cool. When set but not brittle wrap around a cake or dessert. Take petit four paper cases and spread inside with chocolate. Chill then peel off the paper and fill with a mousse or praline chocolate etc.

For decoration - chocolate caraque - curls of chocolate. Or chocolate leave made by spreading the inside of a rose leaf with chocolate and leaving to set before peeling off again. Arrange on top of a chocolate roulade. Drizzle melted chocolate over a dessert and leave to set.

Chocolate Roulade

175gm/6oz plain chocolate
4 eggs separated
125gm/4oz caster sugar
1/2pt double cream

Melt chocolate in bowl over pan boiling water or in microwave.

Whisk egg whites until stiff.

Whisk egg yolks with sugar until pale, adding 2 teaspoons of water if necessary - for approx 5 mins

Stir chocolate into yolk mixture, and then fold in whites.

Pour into prepared Swiss roll tin 9x13 or 9x9 square baking sheet.

Bake 180c/350f/gas4 until risen and firm - 15 -20 mins

Turn out onto sugared baking paper

Leave to go cold covered with a damp teatowel

Whip cream until stands in stiff peaks & spread over roulade.

Cover with maltesers, chopped mint or plain chocolate, fruits of the forest or stoned black cherries and roll

Zuccotto Bombe

Sponge sandwich or sponge fingers

2 tbs brandy

4 tbs orange juice

100g plain, milk or white chocolate - melted

50gm plain or milk chocolate chopped

$\frac{1}{2}$ pt 284ml double or whipping cream

8 tbs icing sugar

50g blanched toasted almonds

50g toasted hazelnuts or pistachios

Cut the cake into pointed slices. Line $\frac{1}{2}$ pt pudding basin with cling film and then cake or sponge fingers dipped in brandy and orange, reserving a few slice for the top.

Place 100g chocolate in a heat proof bowl and melt over a pan of simmering water or in the microwave.

Chop remaining chocolate and set aside.

Whip cream into stiff peaks with 4 tbs icing sugar, fold in the nuts and divide the mixture in half.

Fold the chopped chocolate into one half and the melted chocolate into the other.

Spread the melted chocolate mixture around the sponge and fill the centre with the chopped chocolate.

Place reserved sponge over the top and chill or freeze until firm - 8 hours minimum.

Turn out on to a chilled serving plate and dust with remaining icing sugar