



40 mins
PREP TIME



6 hours
CHILL TIME



8
SERVINGS

MOCHA PATE

INGREDIENTS

- 1 ½ cups (7½ oz/213 g) hazelnuts
- 1 ⅔ cups (10 oz/284 g) bittersweet chocolate
- 2 tablespoons (1 oz/28 g) butter
- 4 large egg yolks
- ¼ cup (2 oz/57 g) granulated sugar
- ½ teaspoon salt
- ¾ cup (6 fl oz/180 ml) plus 1 cup (8 fl oz/240 ml) heavy cream, divided
- 1 tablespoon instant espresso powder
- 1 teaspoon vanilla extract

METHOD

- 1 Preheat the oven to 350°F (180°C) and line a 9x5-inch (23 x12 ½ cm) loaf pan with enough plastic wrap to hang over the edges by a few inches. Set aside.
- 2 Spread the hazelnuts on a baking sheet and bake for 10-15 minutes, until toasted and fragrant.
- 3 Place the warm nuts on a clean tea towel and rub vigorously to remove the skins. Discard the skins, then coarsely chop the nuts and place in a large mixing bowl.
- 4 Melt the chocolate and butter in a microwave safe bowl or in a double boiler over simmering water and then stir into the hazelnuts. Set aside.
- 5 In a medium bowl, whisk the egg yolks, sugar and salt and set aside near the stove.
- 6 In a medium saucepan, warm ¾ cup (6 fl oz/180 ml) of cream over medium-low heat until simmering.
- 7 Pour the hot cream slowly over the yolks while whisk constantly, then return the mixture to the saucepan and cook over low heat, stirring constantly, until thickened slightly, about 4 - 5 minutes.
- 8 Immediately strain the custard over the chocolate and hazelnut mixture and stir to combine. Let cool to room temperature, about 15 minutes.

- 9 In the bowl of a stand mixer fitted with a whisk attachment or in a medium mixing bowl with a handheld electric mixer, combine the remaining 1 cup (8 fl oz/240 ml) heavy cream, espresso powder and vanilla extract and whip on medium speed to medium-soft peaks.
- 10 Gently fold the whipped cream into the chocolate mixture until evenly combined, then spread into your prepared loaf pan.
- 11 Cover with the overhanging plastic wrap and refrigerate until firm and set, at least 6 hours and up to 5 days. To serve, unwrap and slice ½ -inch (12 mm) thick.



 5 mins
PREP TIME

 20 mins
SETTING TIME

 2 cups (10 oz/284 g)
SERVINGS

MILK CHOCOLATE COVERED ALMONDS

INGREDIENTS

- 1½ cups (9 oz/255 g) milk chocolate, finely chopped
- 1½ cups (7½ oz/213 g) roasted and salted whole almonds
- 2 tablespoons unsweetened cocoa powder

METHOD

- 1** Line a baking sheet with parchment paper and set aside.
- 2** Place the chocolate in a microwave-safe bowl or in a double boiler over simmering water and heat gently, stirring frequently, until melted.
- 3** Remove from the heat and stir in the almonds until coated.
- 4** Use a fork to remove the almonds from the chocolate one at a time and place individually on the parchment.
- 5** Place the tray in the refrigerator until the chocolate is just set (15-20 minutes).
- 6** Transfer the almonds to a bowl, sprinkle on the cocoa powder and toss to evenly coat.
- 7** Store in an airtight container for up to 3 weeks.



5 mins
PREP TIME



2 hours
CHILL TIME



60 mins
BAKE TIME



24
SERVINGS

TUILE CIGARS

INGREDIENTS

- ¾ cup (3¾ oz/105 g) all-purpose flour
- 1 cup (4 oz/115 g) powdered sugar
- 4 large egg whites, at room temperature
- ½ cup (4 oz/115 g) butter, melted
- 1 teaspoon vanilla extract
- ⅛ teaspoon salt

METHOD

- 1 In a small bowl, whisk together the flour and sugar.
- 2 In a separate small bowl, whisk the egg whites, butter, vanilla extract and salt until combined. Mix the dry and wet ingredients until the batter is smooth, then cover and refrigerate for 1 hour (or up to 2 days).
- 3 When ready to bake, preheat the oven to 400°F (200°C), and line a baking sheet with a silicone baking mat and set aside.
- 4 Check the consistency of the batter – it should be like a thick pancake batter.
- 5 Bake only 2 cookies at a time: for each cookie place about 2 teaspoons of batter onto the mat and using the back of a spoon, spread the dough from the center outwards in a circular fashion until you have a circle about 5-inches (12 ½ cm) wide.
- 6 Bake the cookies for 5-6 minutes, until the edges look golden. Remove the tray from the oven and while the tuiles are on the mat and still hot, quickly roll the cookies into a cigar shape and transfer to a wire rack to cool. (You can roll by hand or use a wooden spoon handle)
- 7 Once the tuiles are completely cool, transfer to an airtight container and keep at room temperature. Tuile will stay crisp for up to one day if properly stored. After this they may soften a bit but will still be good for up to 3 days.

 10 mins
PREP TIME

 30 mins
BAKE TIME

 30
SERVINGS

ALMOND CRISPS

INGREDIENTS

- 1 cup (4 oz/115 g) powdered sugar
- 3 large egg whites
- ¼ cup (2 oz/57 g) butter, melted
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- ½ cup (1½ oz/43 g) all-purpose flour
- 1 ½ cups (6 ½ oz/185 g) flaked almond

METHOD

- 1** Preheat the oven to 325°F (165°C) and line a baking sheet with parchment paper. Set aside.
- 2** In a medium bowl, mix together the sugar, egg whites, butter, vanilla extract and salt until blended.
- 3** Whisk in the flour until smooth and lump free then fold in the almonds.
- 4** Pour the batter onto the prepared baking sheet. Spread the batter out as thinly as possible and bake for 30 - 40 minutes or until golden brown all over.
- 5** Remove from the oven and allow to cool for 30 minutes to firm and crisp.
- 6** Break up the cookie into pieces and enjoy! Store cookies in an airtight container at room temperature for up to 3 days.

 10 mins
PREP TIME

 8 mins
COOK TIME

 1½ cups (12 oz/340 g)
SERVINGS

WHITE CHOCOLATE GANACHE DIP

INGREDIENTS

1 ½ cups (8 oz/225 g) good quality white chocolate, finely chopped

½ cup (4 fl oz/120 ml) heavy cream

METHOD

- 1** Place the white chocolate in a heatproof bowl.
- 2** In a small saucepan over medium heat, bring the heavy cream to a simmer, then pour the hot cream over the chocolate and let sit without stirring for a full five minutes.
- 3** Place a wire whisk in the center of the bowl and using a gentle, circular motion, begin to stir the chocolate and cream together until smoothly combined.
- 4** This can be used immediately or set aside until cooled and thickened but still pourable. This can take about 30 minutes.
- 5** Store leftovers in an airtight container in the refrigerator for up to 2 weeks. Rewarm gently in the microwave or in a double boiler.

 5 mins
PREP TIME

 8 mins
COOK TIME

 2 cups (15 oz/426 g)
SERVINGS

CHOCOLATE GANACHE DIP

INGREDIENTS

- 1 cup (6 oz/170 g) bittersweet chocolate, finely chopped
- 1 cup plus 2 tablespoons (9 fl oz/270 ml) heavy cream

METHOD

- 1 Place the chocolate in a heatproof bowl.
- 2 In a small saucepan, bring the heavy cream to a simmer, then pour the hot cream over the chocolate and let sit without stirring for a full five minutes.
- 3 Place a wire whisk in the center of the bowl and using a gentle, circular motion, begin to stir the chocolate and cream together until smoothly combined.
- 4 Set aside until cooled and thickened but still pourable. This can take anywhere from 30-60 minutes or longer. To speed up the cooling, refrigerate and give the ganache a gentle stir every 5 minutes.
- 5 Store leftovers in an airtight container in the refrigerator for up to 2 weeks. Rewarm gently in the microwave or in a double boiler.



WHITE CHOCOLATE DIPPED PRETZEL RODS

INGREDIENTS

- 1 cup (6 oz/170 g) good quality white chocolate, finely chopped
- 24 salted large pretzel rods
- ½ cup (3 oz/85 g) dark chocolate, finely chopped

METHOD

- 1 Line a baking sheet with parchment paper and set aside.
- 2 Place the white chocolate in a double boiler over simmering water and heat, stirring frequently, until melted.
- 3 Remove from the heat and dip each pretzel rod about halfway up in the chocolate. You can use a pastry brush to help spread the chocolate.
- 4 Place dipped pretzels on the prepared baking sheet.
- 5 Once all of the pretzels are dipped, place the tray in the refrigerator for 10 minutes.
- 6 Meanwhile, place the dark chocolate in a double boiler over simmering water or in a microwave safe bowl and heat gently, stirring frequently, until melted.
- 7 Using a fork or small spoon to lift the chocolate, drizzle the dark chocolate over the white chocolate dipped pretzels and return to the refrigerator until completely set (about 1 hour).
- 8 Store in an airtight container at room temperature for up to 1 week.



CHOCOLATE SALAMI

INGREDIENTS

- 2 cups (12 oz/340 g) bittersweet chocolate, finely chopped
- 1 cup (8 oz/225 g) butter, diced
- ½ cups (4 oz/115 g) granulated sugar
- ¼ cup (1 oz/28 g) cocoa powder
- 3 cups (9 oz/225 g) graham crackers or digestive biscuits, roughly crushed
- ½ cup (2 ½ oz/71 g) hazelnuts, toasted and coarsely chopped
- ½ cup (2 ½ oz/71 g) pistachios, toasted and coarsely chopped
- ½ cup (2 ½ oz/71 g) cranberries or raisins
- 2 tablespoons dark rum or bourbon or 2 teaspoons vanilla extract
- Powdered sugar, for coating

METHOD

- 1 In a double boiler over simmering water, combine the chocolate, butter, sugar and cocoa powder and heat, stirring frequently, until the ingredients have melted.
- 2 Remove from the heat and stir in the crushed biscuits, toasted nuts and cranberries or raisins. Lastly stir in the rum.
- 3 Lay 3 sheets of cling wrap on a work surface. Place a third of the mixture on each sheet, then, using the cling wrap to help shape, form each mound into a log about 1½ inches (4 cm) thick.
- 4 Place the wrapped logs on a small tray and refrigerate until firm, at least 3 hours.
- 5 Once firm, unwrap each log and toss in powdered sugar to coat. To further help it look like salami, you can tie several loops of butcher twine around the log. Rewrap and return to the refrigerator until ready to serve (for up to 2 weeks).
- 6 To serve, unwrap and slice as thick as you want with a sharp knife. I like to let it rest at room temperature for 10 minutes before eating for better flavor.



20 mins
PREP TIME



25 mins
BAKE TIME



24
SERVINGS

ORANGE SCENTED SHORTBREAD WITH CHOCOLATE ORANGE TRUFFLE FILLING

FOR THE SHORTBREAD

- 1 cup (8 oz/225 g) butter, softened
- ½ cup (2 oz/57 g) powdered sugar
- 1 teaspoon vanilla extract
- ⅛ teaspoon salt
- Zest of 1 orange
- 2 cups (10 oz/284 g) all-purpose flour

CHOCOLATE ORANGE TRUFFLE FILLING

- 1 ⅓ cups (8 oz/227 g) milk chocolate, finely chopped
- ⅔ cup (4 oz/115 g) bittersweet chocolate, finely chopped
- Zest of 1 orange
- ⅔ cup (5 fl oz/142 ml) heavy cream
- 2 tablespoons (1 oz/28 g) butter

MAKE THE SHORTBREAD DOUGH

- 1 In the bowl of a stand mixer fitted with a paddle attachment (or with a medium bowl and a handheld electric mixer), cream the butter, sugar, vanilla, salt and zest on medium speed until fluffy, about 3 minutes.
- 2 Lower the speed to low and gradually add in the flour until it is just mixed, scraping the bottom and sides of the bowl once or twice.
- 3 Shape the dough into a flattened disc, wrap well or place in an airtight container and refrigerate for at least 2 hours, until firm.

MAKE THE CHOCOLATE ORANGE TRUFFLE FILLING

- 4 Place the milk and bittersweet chocolate and the orange zest in a medium heatproof bowl.
- 5 Heat the cream and butter in a small saucepan over medium heat until simmering.
- 6 Pour over the chocolate and let it sit without stirring for 5 minutes.

- 7 Place a whisk in the center of the bowl and begin to stir the cream and chocolate together using a small, circular motion until it comes together. Set aside to let cool and thicken.

BAKE THE SHORTBREAD

- 8 Preheat the oven to 350°F (180°C) and line 2 baking sheets with parchment paper.
- 9 On a floured surface, roll out the dough to ⅛-inch (3mm) thickness and cut circles with a 2-inch (5 cm) cutter. Place 1-inch (2½ cm) apart on the prepared baking sheets.
- 10 Dock the cookies all over with a toothpick or the point of a thin knife to help them bake evenly and bake both sheets at a time for 20-25 minutes, rotating halfway through, until the cookies are just beginning to turn light golden around the edges.
- 11 Transfer to a wire rack to cool while you finish baking the rest of the cookies. Let cool completely.

ASSEMBLE THE COOKIES

- 12 Check the consistency of the ganache. It should be about the consistency of peanut butter – thick enough to hold its shape but not so firm that it can't be piped. If it is too thick, warm it in the microwave for a few seconds at a time until it softens to the right consistency. If it is still too warm and runny, place it in the refrigerator and stir every 3 minutes until it firms up.
- 13 You can spoon the filling onto the cookies but the easiest and neatest way is with a piping bag: fill a piping bag fitted with a large, round tip with the filling.
- 14 Turn half of the cookies upside down. Pipe about 1 tablespoon of filling onto the center of each cookie. Sandwich with an unfilled half and very gently press down to spread the filling.
- 15 Store these cookies in an airtight container at room temperature for up to 2 days or in the refrigerator for up to 2 weeks.



CANDIED ORANGE PEEL

INGREDIENTS

2 large navel oranges

1 cup (8 fl oz/240 ml) water

½ cup (4 oz/115 g) plus ¼ cup (2 oz/57 g) granulated sugar

¼ teaspoon salt

METHOD

- 1 Using a vegetable peeler and using firm and steady pressure, peel the zest off the oranges into 2-4 inch strips.
- 2 Cut each strip lengthwise into ¼-inch (6mm) wide strips. Set aside.
- 3 In a small saucepan, bring the water, ½ cup (4 oz/115 g) sugar and salt to a boil.
- 4 Add the orange zest and simmer for 20 minutes.
- 5 Turn off the heat and let the zest rest in a syrup for 5 minutes.
- 6 Transfer the zest to a wire rack and let dry for 20 minutes.
- 7 Place the remaining ¼ cup (2 oz/57 g) sugar in a small bowl and toss with the cooled zest. Return the zest to the wire rack to dry completely for a few hours, then store in an airtight container at room temperature for up to 1 week.