

BRITAIN LOVES BAKING

COCOA

CHOCOLATE MAKERS GUIDE



*CHOCOLATES, BARS & BARK WORLD
CHOCOLATE DAY INSPIRATION EDITION*



Editor's Notes

Homemade chocolate bars make the best edible gifts! Here are instructions how to make homemade chocolate bars. Well not really instructions. You just have to melt the chocolate. Our founder gives us his favourite toppings and flavourings, but you can add whatever you like to your chocolate bars.

PASTRY CHEF TONY SAYS

These inclusions became popular for one main reason: they were already trendy in other industries, so the craft chocolate market just followed along (except for some bean-to-bar makers that were part of the trend-setting group). Oat milk and matcha are currently the popular kids in the drink sector, while turmeric is maintaining a prominent position in the super-foods category. Another factor that is contributing to the popularity of these inclusions, especially matcha and turmeric, is their mesmerizing color that catches a lot of attention online. Chocolate is already a main protagonist on Instagram, but bright yellow and intense green chocolate? Totally Irresistible!

- Cardamom has been replaced by more complex and flavorful Chai bars.
- Orange is leaving the seat to more intriguing citrus like Yuzu.
- Rose, lavender and other flowers are being confined to purely decorative purposes.
- Wine has long lost its reputation as the perfect fancy drink to pair with chocolate, in favor of more mellow drinks like whisky, rum, beer and cognac.
- Seeds like flex, chia and pumpkin, once flagships of "healthy chocolate", are fading away together with raw, keto and protein chocolate.
- Pepper
- Whiskey



Chocolate Trends & Habits

Since COVID-19, comfort food has become more important to consumers. Confectionery can support emotional well-being now, and in the "next normal." Whether consumers are seeking comfort, finding moments to celebrate, or looking for ways to escape the ordinary, chocolate has a role to play in those occasions.

We still want our chocolate confections & snacks to be treats, but consumers also want healthier options to bring into their repertoire. An increasing number of consumers are following eating lifestyles that have specialized needs, or seek extra goodness infused in their chocolate. We expect this need for "better-for-me" alternatives to accelerate, as health & wellbeing has become a top priority.

The shift to at home occasions is reshaping and accelerating change in consumer behaviour. Chocolate remains a top flavor in treating, so manufacturers and brands are taking cocoa into new formats and categories to meet this new demand. As a result, chocolate categories continue to mutate and borders blur, while snacking and gifting are going through a little revolution.

By Greg Wixted

Photo by Steve Greene

RAINBOW CHOCOLATE BARS



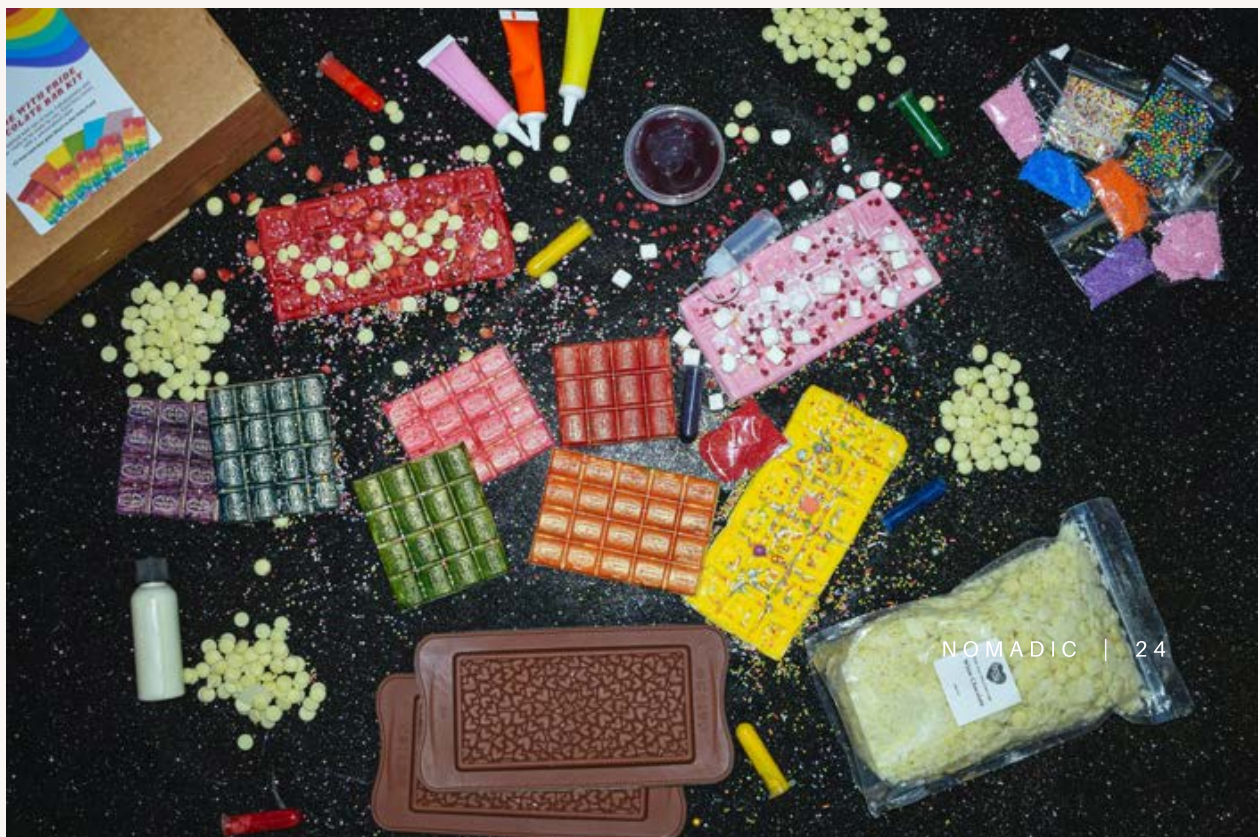
RAINBOW CHOCOLATE BAR

MELT WITH CARE

1. Break chocolate and place into a heatproof bowl.
2. Sit over a pan of barely simmering water (a bain marie) and allow the chocolate to melt, stirring occasionally.
3. Pro tip: After removing your bowl from the double boiler, take a towel and wipe the bottom dry. You don't want to risk any water finding its way into your bowl. Water is chocolate's worst enemy and will cause it to seize so you want to avoid water touching it all costs.
4. Once melted, pipe it into your moulds. if you want have bits on both sides of your bar put the small inclusions like crystals, toffee 100' and 1000s as they wont melt but are small and wont de-stable the bar by creating air pockets, no more than 50g of topping on a bar unless to keep doubling the thickness...it wont support the weight
5. Use a scraper to take off any excess, do this in one movement across the top of the mould with something to catch your excess chocolate - waste not want not ! .
6. Leave to set for 5 to 10 mins and then sprinkle on your topping that way they won't sink in or melt. Don't be tempted to put it in the fridge. Leave it set naturally and then 5 mins the freezer no more
7. To remove it, gently rub the base of the mould in your hand, then turn it up side down on a board and let gravity do the rest, then add any final bit that can stick on with chocolate or finishing sprays or powders

IN THE MICROWAVE

1. Take equal-size pieces and place them in a clear glass bowl so you can see the melting in action. Then, microwave one minute on high.
2. The chocolate will look shiny; stir it. Microwave in 20-second intervals, stirring after each, until totally smooth.
3. Chocolate continues to melt once you take it out of the microwave. If you microwave the chocolate until it looks completely melted, you risk burning the chocolate.



RAINBOW CHOCOLATE BAR

ADDING COLOUR

1. To add colour you need to use a special type which is made of cocoa butter
2. Melt it on a low heat in the microwave
3. Pour and stir it in to your melted chocolate bit by bit until the desired colour is achieved
4. Pour the coloured chocolate into a mould and leave it to set
5. If you want to add inclusions put them in first no more than 50g per 100g bar





Temper Chocolate like a Pro



1. Chop your chocolate. There should be no pieces larger than 7mm x 7 mm.
2. Place the chopped chocolate into a plastic or glass bowl.
3. Microwave in 30 second bursts. Dark chocolate can take a bit longer to melt. Stick to one 30 second session at a time! Take it out of the microwave after every 30 seconds, squash and stir it a bit (even when it's not melting yet) and then return to the micro for the next 30 second burst. I know it's tempting to put it in there for longer, but don't do it!
4. When the chocolate begins to melt reduce your next microwave session to 20 seconds. And now the next bit is crucial.
5. The Trick to good tempering is to melt most, but not all of the chocolate in the microwave. The bits of melted chocolate may be enough to melt the rest of the chocolate pieces in the bowl, so stir and squash it thoroughly to see if the rest will melt. And keep tabs on the temperature of the chocolate by testing a bit of it on your lip. If it's the same temperature or cooler you are on the right track. (If the temperature is warmer you have overheated it. Rather start again with new chocolate.)
6. If the heat of the melted chocolate is not enough to melt the remaining solid pieces, return it to the microwave for 10 seconds at a time. Stir super thoroughly after each 10 seconds to see if the rest of the chocolate melts completely. You want the last few pieces of chocolate to melt outside of the microwave.
7. Once everything is melted and smooth, stir the chocolate thoroughly another few times (about 20 times). Test the temperature again - it should be roughly the same temperature (or a little bit cooler) as your lip.





Valentines Mini Professional Chccoclata Making Box

All the equipment you need to temper chccoclatae and make white chccoclataes filled wiht raspberry truffle and to make our famous golden truffles finished with gold leaf

All teh kits you need is in the box and the recipes are here in this book

Your box contains 700hg of Callebaut Belgian chocolate and 300g of blended chocolate

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A Little Chocolate Education

Have you ever wondered how chocolate comes to be? here are the 5-step journey the cacao bean takes to become a chocolate treat.

Harvesting

First, farmers harvest pods from the Theobroma cacao tree once they are ripe. It's important that they are fully ripened. Otherwise, they won't deliver enough cocoa butter or sugar to be delicious.

Fermenting

After the pods are harvested, farmers remove the cocoa beans from the pods and pulp to prepare them for fermentation. Fermentation is the process that turns raw cocoa from bitter to sweet. For seven days, the cocoa beans sit out in the heat. Humidity must be present to interact with the yeast and bacteria of the cocoa beans and allow fermentation to occur. After a week has passed, the beans are dried.

Roasting

Just as espresso beans are roasted to become coffee, so are cocoa beans to become chocolate. Using the dry roasting method, the cocoa beans are constantly stirred. This consistency helps evenly roast the beans.

Processing

Once roasted, the roasters remove the hull from the cocoa bean and extract the nib. This nib is ground into a fine powder containing both cocoa butter and solids. During that grinding process, the cocoa butter liquifies as a result of the friction. This is called cocoa liquor. Then the cocoa liquor is poured into molds, creating unsweetened bakers chocolate.

Blending

Finally, the real chocolate magic happens. Chocolatiers create various chocolatey treats using cocoa liquor, bakers chocolate, cocoa powder, or cocoa butter by combining them with other ingredients. Typically, we'll blend cocoa liquor with a bit more cocoa butter to produce that classic smooth texture of chocolate. To create white, milk, or dark chocolate, we simply blend in varying degrees of sugar and milk.

4 types of Chocolate, not 3

Dark Chocolate

First the original decadent confection: dark chocolate. This is the purest form since dark chocolate has the highest percentage of cocoa solids. Dark also has many health benefits, according to the Harvard Medical School's Health Publications. Cacao beans are rich with a type of plant antioxidant called flavonoids, which reduce blood pressure and prevent blood clots.

Milk Chocolate

Next up, milk chocolate is much more fun than the FDA's rules make it sound! Milk chocolate has a can have a similar or lower cocoa percentage as dark chocolate, but have milk solids added to the chocolate. Those changes give this form a creamier texture and sweeter taste.

White Chocolate

Now e come to white chocolate. This last form contains cocoa butter, milk solids and sugar. If you desire sweeter tastes, white chocolate is for you!. White chocolate has a more controversial side to it. Since it is made without any cocoa, people do not believe it is actually chocolate. Whether you agree with that statement or not, you cannot deny the fact that it is delicious.

Ruby Chocolate

Ruby chocolate is a variety of chocolate introduced in 2017 by Barry Callebaut, a Belgian-Swiss cocoa company. The variety had been in development since 2004, and in 2015, the product was patented by Dumarche et al. credited as inventors and Barry Callebaut as assignee under patent number US 9107430, 2015. It was unveiled at a private event in Shanghai on 5 September, 2017. It is marketed as the "fourth" type of chocolate alongside dark, milk, and white chocolate varieties and is notable for its natural pink colour.



Now you have tempered your chocolate it time to get down to the really fun and creative part of being a Chocolatier. Let's start with the basics , ever wonder how they get that delicious cream filling inside those bite-sized chocolates? Now you can make them at home! Create your own, custom flavors and colors! Get ready to impress family and friends with Homemade Filled Chocolates.

It's really easy to make chocolates in molds, but it does take time..But the results are worth it!

First, you'll need to gather all your supplies.

- 150g of tempered chocolate Milk or Dark
- two piping bags
- 2 non metallic bowl
- Spatula or wooden spoon
- A scraper
- Flat tray
- A small paint brush if you have one
- 100g of chocolate and the bottle of Granchce or the tub of Irish Cream Filling
- Gold or silver leaf and tweezers

How to Make Filled Chocolates

Lets start with the Caramel Ganache.

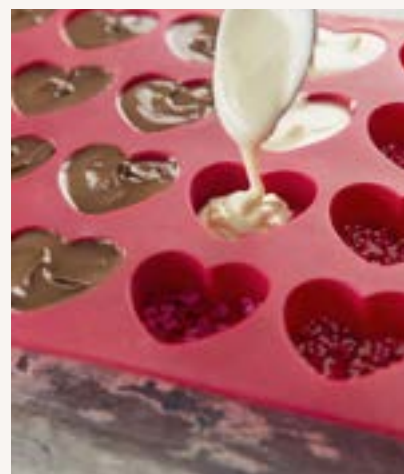
Ganache is normally made by heating equal parts by weight of cream and chopped chocolate, warming the cream first, then pouring it over the chocolate. The mixture is stirred or blended until smooth, with liqueurs or extracts added if desired. Butter is generally added to give the ganache a shiny appearance and smooth texture. Depending on the kind of chocolate used, for what purpose the ganache is intended, and the temperature at which it will be served, the ratio of chocolate to cream is varied to obtain the desired consistency. Typically, two parts chocolate to one part cream are used for filling cakes or as a base for making chocolate truffles, while one to one is commonly used as a glaze. If using white chocolate, a ratio of 3 parts chocolate to 1 part cream is standard. Double cream is generally preferred, to make a creamier, thicker ganache. This pairs well with dark chocolate between 60 and 82%. If the chocolate should seize while being mixed with the warm cream, adding tablespoon by tablespoon of hot water to the mixture can remedy the problem. Cooled ganache can be whipped to increase volume and spread as icing to cover a cake. It becomes thicker as it cools. Ganache is also poured into a mold or terrine while warm, and allowed to set or cool. Once cool, it can be removed from the mold and sliced similarly to pâté.

Making Caramel Ganache

- In your box you will have discovered a bottle of creamy caramel/toffee, we made this bit you. Just take the lid off and pop it in the microwave for 15 to 20 seconds this to warm it enough so you can get it all out of the bottle. Or stand it on hot water.
- Empty it into a non metallic bowl and warm for 30 seconds in the microwave or over a pan of hot water.
- Add 100g of the blended chocolate (or mix up your own combination) to add to the warm mix, keep stirring until all the chocolate has melted, then add 20g of butter to the mix and keep stirring until its melted. Place a layer of cling film on top of the mix so it creates a skin and leave to cool in the fridge. Do not leave it to long or it will be hard and you will have to warm up again. It needs to be thick enough to hold its shape when piped.

To Make The Chocolates

- Warm your tempered chocolate a bowl bigger then the mould ready and underneath it
- Fill a piping bag 2/3 the way from the top and secure it by twisting it several times.
- Fill the chocolate mould. pipe the chocolate into the chocolate mould. Once completely full tap the chocolate mould on the work surface a few times to remove any air pockets in the chocolate.
- Then tip the mould upside down over the bowl of melted chocolate to remove the excess chocolate.
- Give it a shake allowing the excess to drip out. Return the mould the right way round and place on the work surface. Run a the scraper over the top of the mould to remove excess chocolate. This will neaten the edges of the chocolates and make it easier to remove them from the mould later.
- Check that all of the surfaces have been completely covered in chocolate. Pour more chocolate into the mould and empty it out as before if necessary. Set the chocolate mould aside in a cool until set, avoid putting it in the fridge. You will need to do this at least twice so you build up a strong enough casing for the chocolate to support the filling.
- Once the chocolate in the mould has completely set and the ganache has cooled put half it into a piping bag (no nozzle required). Cut off the tip of the piping bag and pipe the filling into the chocolate moulds. Aim to fill them no more than two-thirds full. Set aside for the ganache to firm up.
- Reheat the remaining chocolate over a pan of hot water until it reaches 28°C / 82°F. If the chocolate hasn't completely melted at this point, or the temperature goes above 28°C / 82°F re-temper it as before.
- Spoon some of the melted chocolate over the ganache. Ensure that each chocolate mould is completely covered. Use the s scraper or pallet knife to scrape away the excess.
- Set the chocolates aside to completely firm up. Once the chocolate has completely set turn the chocolates out. The chocolate will have shrank very slightly once set, making turning them out easier.
- To add that final touch, with the tweezers tear off a tiny piece of the gold leaf and place it on top of your chocolate, do not touch the gold leaf with your hands it will just stick to you



Make Chocolate Bark & Bars

Yummy Bark and Bars are easy and fun to make and makes the perfect gift or treat.

Ingredients

- 90g of Blended Chocolate (you dont need to temper it)
- up to 50g of of toppings you want.
- Cellophane wrapping and ribbon to wrap your bark in

Timings

- Prep time: 30 mins
- Cooling time: 40 mins

Equipment

- 1x bowl
- 1x scraper or palette knife
- Silicone or greaseproof sheets
- Small flat baking tray chilled
- Cellophane wrapping and ribbon to wrap your bark in

Chocolate Bark History

Mendiants (the French word for “mendicant”), called chocolate bark in English, are bars or disks of chocolate studded with nuts and dried fruits. Sometimes candy used: Peppermint bark is a popular example. Unlike chocolate bars, that enrobe the nuts and fruits, mendiants are made so that the beauty of the different nuts and fruits are studded provide visual appeal as well as complex flavor. Aside from being a delicious way to enjoy chocolate, mendiants have a historic significance. Originally made as Christmas candy, the colors of the nuts and fruits referenced the color of the monastic robes of the orders of the Augustinians (hazelnuts), Carmelites (almonds), Dominicans (raisins) and Franciscans (dried fig) Today, a wider palette of fruits, peels and seeds are used. Mendiants are typically made into large slabs and then broken into smaller pieces (bark). Some chocolatiers make them into individual chocolate bars and round disks.

To Make the Bark

- Melt the chocolate using a microwave on a low heat or in a bowl over hot water (the bowl must be double the size of the pan)
- Place a sheet of silicone paper on a cold flat baking tray
- Once the chocolate has melted completely, leave to cool for a bit then pour onto the sheet on the tray and spread out to what ever shape you want it to be, but you need it to be thick so the roughly the same size as a large bar of chocolate. If you are adding heavy topping items to the bark you will have to make it much thicker. For that you will need a small container and line it with silicone paper,
- Now you get to create your own unique bark just add up to 50g (its just over 50% of the weight of the chocolate, if you add more the chocolate bark with just break when you lift off the sheet as there is to much topping to chocolate) and arrange over the chocolate. bits on top. Leave in the fridge to set, before breaking up into pieces or keep it whole.





HOW TO MAKE HOMEMADE CHOCOLATE BARS

- This homemade chocolate bar recipe makes for the easiest DIY chocolates, each are loaded with toppings that you can find just about anywhere.
- Start by picking your favorite type of chocolate. but you could easily use milk, dark, or something even more bitter.
- Melt all of your chocolate in a bowl over a pot of simmering water. When that's melted, remove from heat but keep the bowl over the pot so that it doesn't cool to quickly.
- Pour the chocolate into your silicone molds.
- Adorn them with your favorite toppings and let them sit out for about 15 minutes then transfer to the fridge to fully set. Once they're chilled, they're super easy to pop out of the molds and wrap!

PERFECTING THE IDEAL
Truffles





PERFECTING THE IDEAL

Truffles

ONLY 2 INGREDIENTS IN CHOCOLATE TRUFFLES

Chocolate and double cream are the only ingredients in homemade chocolate truffles. However, I add 2 extra ingredients for texture and flavor. These extras will turn your regular truffles into the BEST

CHOCOLATE TRUFFLES.

1. Chocolate: 500g 70% chocolate is the base of chocolate truffles. Do not use chocolate chips because they will not melt into truffle consistency. Use milk chocolate for sweeter truffles or semi-sweet/dark chocolate for extra rich truffles. If using milk chocolate, reduce the cream to 1/2 cup as milk chocolate is much softer than dark chocolate.
2. 350g Double Cream: is also a base ingredient.
3. Butter: 50g softened butter transform these into the creamiest truffles you will ever taste. You will never go back!
4. Vanilla Extract: Pure vanilla extract adds exceptional flavor to your chocolate truffles.

With so few ingredients, it's imperative to follow the recipe. After years of candy making, I find the ratio of 8 ounces of chocolate to 2/3 cup heavy cream is the most favorable. Truffles are too firm with less liquid. Stick to this recipe for truffle success!

Golden Rudy Truffles



White & Golden Caramel Truffles



2 Ingredient Truffles



- GOLDEN CARAMEL WHISKEY TRUFFLES
- 'THESE TRUFFLES ARE MADE WITH CALLEBAUT GOLD', RUBY & WHITE CHOCOLATE THAT HAS BEEN EXPERTLY CRAFTED FROM BEAN TO CHOCOLATE AND COMPOSED FROM A FINE SELECTION OF INGREDIENTS IN ONE OF BELGIUM'S COCOA ROASTERIES. INGREDIENTS INCLUDE BOTH CARAMELISED SUGAR AND MILK, ENSURING AN INTENSE BUT BALANCED CARAMEL CHOCOLATE TASTE, WITH RICH NOTES OF TOFFEE, BUTTER, CREAM AND A DASH OF SALT TO EVEN OUT THE SWEETNESS!
-
- MAKE THE CHOCOLATE TRUFFLES.
- YOU NEED 1 BAG OF GOLDEN CHOCOLATE MIX, 1 TUB OF GOLDEN CARAMEL, 1 BAG OF WHITE ROLLING CHOCOLATE, 1 BOTTLE OF JOHNNIE WALKER WHISKEY, SHEETS OF GOLD LEAF AND TWEEZERS, SOME CLING FILM, GLASS MIXING BOWL AND RUBBER CHOCOLATE SPATULA A SMALL FLAT TRAY AND FORK
- STAND THE CARAMEL E MIX IN A BOWL OF HOT WATER FOR A FEW MINS, SO YOU GET IT ALL OUT. TIP THE GOLD & RUBY CHOCOLATE BLEND INTO A GLASS BOWL, THEN ADD IN TO CARAMEL AND WARM IN THE MICROWAVE FOR 30 SECS, TAKE IT OUT AND STIR UNTIL ALL MELTED. THEN ADD THE WHISKEY.
- LEAVE TO COOL AND START TO SET. THEN LAYOUT A FEW SHEETS OF CLING FILM ON TOP OF EACH OTHER (A4 SIZE, THEN SCOOP YOUR SEMI SET TRUFFLE MIX IN A LINE IN THE CENTRE OF THE CLING FILM
- THEN ROLL A SAUSAGE AND TIE OR SEAL THE EDGES. PLACE IN THE FREEZER FOR 10MINS THEN SLICE INTO 24 ROUNDS, ROLL THEM ON YOUR HAND UNTIL THEY FORM BALLS AND PUT THEM BACK IN THE FREEZER FOR ABOUT AN HOUR.
- MELT THE WHITE CHOCOLATE AND LEAVE TO COOL, THEN NE A SMALL TRAY WITH CLING FILM, TAKE OUT YOUR TRUFFLES AND WITH A FORK, ROLL THEM ONE AT A TIME IN THE WHITE CHOCOLATE. 3PUT ANY LEFTOVER INTO A PIPING BAG AND DRIZZLE IT ON TOP OF THE TRUFFLES
- TO FINISH TAKE FLACKS OF GOLD LEAF AND APPLY IT WITH THE TWEEZERS AND YOU CAN ROLL THE TRUFFLE IN YOU WANT THE GOLD FLAT ON THE SURFACE.
- LEAVE TO SET FOR ABOUT 40 MINS THEN SERV

snaccident

[snack-si-dent] • noun

Eating ALL your Very Berry bars of chocolate entirely by mistake.



***GET YOUR VERY BERRY BAR DOUBLE BARS AT
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Pink Chocolate, Green Strawberry Crunch Crystals, Chewy Marshmallow, Popping Candy & Meringue & Biscuit crumb and strawberry & Raspberry pieces & All the kit to make 4 bars







TRENDING

Making A Mess

SUGGESTED TOPPINGS AND
FLAVOURINGS FOR HOMEMADE
CHOCOLATE BARS

Wonder berry bar

Goji berries, white mulberries, Incan berries, buckwheat groats, hulled hemp seeds and pumpkin seeds.

Exotic bar

Dried mango, dried pineapple, toasted coconut flakes and cacao nibs.

Fruit 'n' nut 1

Chopped dried unsulphured apricots and figs, raisins, Brazil nuts and almonds.

Fruit 'n' nut 2

Pistachio, hazelnut, dried cranberry and dried blueberry.

Peppermint

Add 1 tsp pure unsweetened peppermint extract to 90 g (3 oz) chocolate, then fill the mould.

Bitter orange

Add 1 tsp pure unsweetened orange extract to 90 g (3 oz) chocolate, fill the mould, then decorate with cacao nibs
Rose, orange blossom, raspberry, macadamia and sesame. Add a generous 1/2 tsp rosewater and 1/2 tsp orange blossom water to 90 g (3 oz) chocolate, pour into the mould and then decorate with freeze dried raspberries, macadamia nuts and white sesame seeds



Strawberry Sundae Bar

Strawberry Chocolate

1. Use 120g of Blended White Chocolate
2. Melt the chocolate in microwave, for 30 seconds stir until melted, leave it cool slightly
3. Heat the tiny vial of Pink Chocolate Colouring (this is very strong you only need 1 mg)
4. Mix it into 1/2 of your white chocolate or use it all.
5. Fill a piping bag on side of the bag pink and one white and fill the mould. Leave 20g to zig zag over the top of your bar)
6. When it starts to set (do not put it in the fridge) Sprinkle on your topping bag by bag start with the Meringue
7. Press lightly into the bar very lightly
8. Then your freeze dried strawberries
9. Marshmallow and then sprinkle on some of the strawberry crystals with popping candy.
10. Chill in the refrigerator until (about 30 minutes)
11. Gently unmould your bar and repeat this if you need more than one bar.
12. Take a picture and post it on our social channels.



CHOCOLATE BAR MAKING TIPS

- No more than 40gs of topping per bar or its break when you unmould
- Do not try and colour the chocolate with food colouring it wont work. Its needs a cocoa butter based colouring.
- Have all your toppings ready and in the order you want to apply them.
- Do not put fresh fruit on the bar it wont set and it will go off and spoil





2022 flavours

1. Choco essentials range, from the most intense and dark choco flavor to the most delicate, sweet milky white.
2. Mediterranean Nut Crafted recipes, with freshly roasted hazelnuts, almond, pistachio, macadamia, pecan and more to make your consumers truly go nuts!
3. Our fruity range, including from the most classic flavors such as berries to the most exotic ones.
4. Infinite shades of caramel, from the darkest, intense brownie flavored to the lightest, sweet ones, with possibilities ranging from short to long tailing you can choose from.
5. Other trendy flavors, from peppermint to licorice to brandy, anything is possible at ASM!
6. Colorful coatings with rich, intense colors to make your creation instagrammable!

Tropical Bark & A Another Mess



TROPICAL BARK Makes 2

1. Weigh our 200g of Blended White Chocolate
2. Melt chocolate in microwave, for 30 seconds stir until melted
3. Stir the small bag of coconut
4. Spoon into or pipe into your chocolate moulds.
5. Leave to cool and start to set (do not put it in the fridge) Sprinkle on your topping
6. Press lightly into the bark.
7. Chill in the refrigerator until (about 30 minutes) or at room temperature several hours.
8. Gently unmold your bark and break up into 3 or 4 to serve .

Tropical Eton Mess Dessert Now Turn into a bar



Make A Tropical Mess

1. Weigh our 200g of Blended White Chocolate
2. Melt chocolate in microwave, for 30 seconds stir until melted
3. Spoon into or pipe into your chocolate moulds.
4. Leave to cool and start to set (do not put it in the fridge) Sprinkle on your topping bag by bag start with the Meringue
5. Press lightly into the bar very lightly
6. Chill in the refrigerator until (about 30 minutes) or at room temperature several hours.
7. Gently unmold your bar and break up into 3 or 4 to serve.
8. ***Look have now gone and made yourself another Mess !!***

FUDGE



RASPBERRY HONEYCOMB CHOCOLATE FUDGE

1 x Caramel Condensed Milk 200g

1 x Bag of Dark Chocolate 300g

1 x Ginger Crumb & Raspberries & honeycomb

1 x Raspberry Flavour & Vanilla

- Heat the Caramel in the Microwave for 1 min in a glass bowl
- In another bowl, heat the chocolate in bursts of 20 seconds until it starts to melt, remove it and give it a good stir until its all melted.
- Combine all the ingredients into each other until well mixed
- Line a 6 inch square tray with clingfilm (use a little oil first to help it stick)
- Leave in the fridge for about 3 hours to set or 40 mins in the freezer.
- Cut into squares and serve

for all our recipes visit www.Britainlovesbaking.com



DARK CHOCOLATE & ORANGE FUDGE

1 x Caramel Condensed Milk

1 x Bag of Dark Chocolate

1 x Orange Chocolate Chunks & Orange Crisp pearls

1 x Vile of natural orange extract

- Stand the caramel in bowl of boiling water for 5 to 10 mins , it should just pour out
- In another bowl, heat the chocolate in bursts of 20 seconds until it starts to melt, remove it and give it a good stir until its all melted, add the extract, the warm caramel and 3/4's of the bag of orange chocolate chunks and pearls keep the rest of sprinkle on top
- Combine all the ingredients into each other until well mixed
- Line the tray we provided with the sheet of grease proof, spoon the mix into the tin and flatten
- Add the last of your chunks and pearls on top and press them in
- Leave in the fridge for about 3 hours to set or 40 mins in the freezer.
- Cut into squares and serve

for all our recipes visit www.Britainlovesbaking.com

DARK CHOCOLATE & WHITE CHOCOLATE COATED HONEYCOMB FUDGE

1 x Caramel Condensed Milk

1 x Bag of Dark Chocolate

1 x Bag of White Chocolate Coated Honeycomb

1 x Bag of Christmas Sprinkles

- Stand the caramel in bowl of boiling water for 5 to 10 mins , it should just pour out
- In another bowl, heat the chocolate in bursts of 20 seconds until it starts to melt, remove it and give it a good stir until its all melted, then add the warm caramel , then add the bag of honeycomb and combine all the ingredients into each other until well mixed
- Line the tray we provided with the sheet of grease proof, spoon the mix into the tin, flatten
- Add the last of your sprinkles on top and press them in
- Leave in the fridge for about 3 hours to set or 40 mins in the freezer.
- Cut into squares and serve

**VEGAN DARK CHOCOLATE
& GINGERCUMB FUDGE**

1 x Bottle of Vegan Caramel 200g
1 x Bag of Dark Chocolate 300g
1 x Bag of Vegan gingerbread Crumb 50g
1 x Bag of Christmas Sprinkles (vegan) 10

- Stand the caramel in bowl of boiling water for 5 to 10 mins , it should just pour out
- In another bowl, heat the chocolate in bursts of 20 seconds until it starts to melt, remove it and give it a good stir until its all melted, then add the warm caramel , then add the bag of Ginger crumb and combine all the ingredients into each other until well mixed
- Line the tray we provided with the sheet of grease proof, spoon the mix into the tin, flatten
- Add the last of your sprinkles on top and press them in
- Leave in the fridge for about 3 hours to set or 40 mins in the freezer.
- Cut into squares and serve

**DARK CHOCOLATE
& GINGERCUMB FUDGE**

1 x Bottle of Caramel Condensed Milk
1 x Bag of Dark Chocolate
1 x Bag of Gingerbread Crumb
1 x Bag of Christmas Sprinkles

- Stand the caramel in bowl of boiling water for 5 to 10 mins , it should just pour out
- In another bowl, heat the chocolate in bursts of 20 seconds until it starts to melt, remove it and give it a good stir until its all melted, then add the warm caramel , then add the bag of honeycomb and combine all the ingredients into each other until well mixed
- Line the tray we provided with the sheet of grease proof, spoon the mix into the tin, flatten
- Add the last of your sprinkles on top and press them in
- Leave in the fridge for about 3 hours to set or 40 mins in the freezer.
- Cut into squares and serve

HOW TO MAKE RUM & CHOCOLATE COCONUT TRUFFLES

Only 2 Core Ingredients in Chocolate Truffles

Chocolate and heavy cream are the only ingredients in homemade chocolate truffles. However, I add 3 extra ingredients for texture and flavor. These extras will turn your regular truffles into the BEST CHOCOLATE TRUFFLES.

Chocolate: 200g ounces of pure chocolate is the base of chocolate truffles.

Double Cream: 140mls is also a base ingredient. Do not use half-and-half or any other liquid because the truffles won't set up properly

Butter: 20g of softened butter transform these into the creamiest truffles you will ever taste. You will never go back!

Vanilla Extract: Pure vanilla extract adds exceptional flavour to your chocolate truffles.

25cls of Spiced Dark rum: Captian Morgan's spiced it the best it you a deeper spiced flavour

Toasted Coconut: This is finish off your truffles, if you don't coat them you wont be able to pick them up.

MAKING YOUR TRUFFLES

Warm Cream: Pour warm cream over chopped chocolate.

Do Nothing: Before stirring, let the warm cream and chocolate sit in the bowl for a few minutes. Don't touch it!

Stir: Stir until the chocolate is melted, add the rum and vanilla

Refrigerate: Refrigerate until the mixture is set, about 1-2 hours.

Roll: Roll into balls and coat in toasted coconut





***EASTER EGGS
BUNNYS AND
CHOCOLATE***

Make Chocolate Bark

Yummy Easter Bark, easy and fun to make and perfect for tiny hands to enjoy easter baking

Ingredients

- Milk Chocolate
- Cellophane wrapping and ribbon to wrap your eggs and chocolates and for you're eggs
- Use your Bag of Bark Mix and you can also add your sweet or fruit treats to your Bark

Equipment

- 1x bowl
- 1x table spoon
- Greaseproof sheets
- Baking paper or cling film
- 1 x decorating kit

Timings

- Prep time: 30 mins
- Cooling time: 40 mins

To Make the Easter Bark

- Melt the milk chocolate using a microwave on a low heat or in a bowl over hot water.
- Meanwhile, grease a tin about 20cm x 26cm and line with nonstick baking paper or cling-film. Once the milk chocolate has melted completely, pour into the prepared tin and spread out to the edges. (If you don't have a tin the right size, then lay a piece of nonstick baking paper on a baking tray and just spread the chocolate out to around the same size.)
- Bash some of your mini eggs then sprinkle the whole and crushed eggs over the chocolate and scatter your bag bits on top. Leave in the fridge to set, before breaking up into pieces. Or wrap them up and give them as gifts



Design your own easter egg and easter bunny

An eggceptional and eggciting experience for the whole family. Design, create and personalise you own Easter Eggs for yourself, family and friends.

Ingredients

- Easter Egg mould
- Easter Bunnies mould
- 20g of crispy shell and foil-wrapped mini eggs chocolate coloring and writing kit writing kit and chocolate to decorate and personalize your eggs, as well as all the moulds, these are yours to keep
- Icing and decorating kit all you need to make your egg stand out
- bags of decorations to help create your amazing Easter Egg & Bunny
- Cellophane wrapping and ribbon to wrap your eggs and chocolates nd for you're eggs
- 90Belgian Chocolate, White & Milk Chocolate

Equipment

- 1x bowl
- 1x table spoon
- 1x pantry brush (optional depending on decoration)
- 1 x decorating kit

Timings

- Prep time: 30 mins
- Cooling time: 20 mins
- Decorating time 60 mins



To Make the Egg and Bunny

- Line a baking sheet with parchment paper
- Take out 2 tablespoons of chocolate and keep to one side – this is to glue the egg halves together
- Melt the chocolate for the egg using a microwave on a low heat or in a bowl over hot water.
- Pour a quarter of the melted chocolate into one half of the egg mould
- Tip the mould to ensure the mould is coated evenly and pour any excess back into the bowl with the rest of the melted chocolate scrape a knife across the mould to clean it up.
- Repeat with the other half of the egg.
- Set the moulds, flat-side down, on the lined sheet. Transfer to the fridge and leave to set for about 10 mins.
- With the remaining chocolate repeat steps 3, 4 5 and 6. Building these layers will ensure that the chocolate is even and strong when set
- Release the chocolate - when the chocolate is solid, flex the moulds to gently release. Take your time –
- To glue the eggs together leave one half in the freezer for 20mins then fill a piping bag with cool but still liquid chocolate and pipe around the edge of the half you didn't put in the freezer. Take out the cold one
- Combine the halves - Hold the egg together for a few moments until they stick. Wipe away any excess, then leave the egg to set in the fridge for a few minutes. The egg is now ready to give or wrap up for Easter. Store in a cool place away from fluctuating temperatures.







Easter egg cheesecake

Cheesecake Filled Easter Eggs are really easy to whip together and they will certainly impress your loved ones. You can go all out with decorating but the more you add the sicker it will be, so keep it simple.

Ingredients

60 g Digestive biscuits crushed

45 g Unsalted butter melted

250 g Full fat mascarpone cheese a lighter version or standard cream cheese may result in your eggs not setting properly

120 g Double cream

80 g Icing sugar sift

1 tsp Vanilla extract

2 72g Easter eggs halved

100 g Mini eggs crushed

Instructions

Mix together the digestive biscuit crumbs and melted butter, tip onto a lined baking tray and chill for 15 minutes

Meanwhile beat together the mascarpone, vanilla extract and icing sugar until smooth. Pour in the double cream, mix until fully combined and set to one side. *The mascarpone/vanilla/icing sugar mixture should be quite thick. If it's runny you will need whip the cream to soft peaks before mixing into the mascarpone mixture* The cheesecake filling should be the consistency of double cream that's been whipped to soft peaks (or firmer) to set properly.

Remove the chilled biscuit from the fridge and crush into small crumbs. Add a heaped table spoon to each Easter egg half.

Top with the cheesecake mixture and sprinkle half with the crushed mini eggs. Allow the Cheesecake filled Easter Eggs to set in the fridge for an hour, or overnight if making ahead. These will keep for 3 days in the fridge but are best served straight away.

Notes

Tried this recipe? Tag me on Instagram @TheDelectableGarden

Tips

1. If the egg is stuck together use a warm pallet knife to score around the seam to gently prise apart.

2. Use full fat mascarpone, a lighter version or standard cream cheese may result in a runny cheesecake. Mascarpone also tastes better.

3. Mix it up, decorate with chocolate of your choice.

4. If the cheesecake mixture is too soft it may not set properly. It should be the consistency of double cream whipped to soft peaks (or a little firmer) to set properly. If your mixture is a little runny give it a whisk before adding to the chocolate eggs to set.

Easter Egg Sundae

There's no better way to celebrate Easter than with this stunning Easter sundae, loaded with vanilla ice cream and dripping with Belgian chocolate and salted caramel sauce. It's a great way to transform chocolate Easter eggs and so fun to make! Give it a go this Easter for a dessert with a difference.

- 150g salted caramel sauce
 - 150g chocolate sauce
 - 6 small Easter eggs
 - 2kg of vanilla ice cream
 - 150g micro eggs
 - dark chocolate shavings, to decorate
-
- Put the salted caramel sauce and chocolate sauce in 2 separate nonstick saucepans or microwave-safe bowls and heat for 30 secs–1 min until runny. Set aside until cool but still runny.
 - Carefully cut off the top 5cm from the Easter egg (we used a 271g Maltesers Buttons Egg) and reserve, making sure not to separate the 2 halves of the egg below.
 - Stand the egg upright in a bowl and place on a serving plate. Carefully place the reserved egg top into the bottom of the egg, pointed side up. Scoop the ice cream into the egg, then drizzle over the cooled sauces.
 - To serve, top with micro eggs and a few chocolate shavings (made by carefully scraping a sharp knife away from you over the flat side of a dark chocolate bar).



FRENCH EASTER EGG ART

This year's designs are particularly extravagant and the window displays in every chocolate shop are filled with outrageously gigantic, painstakingly sculpted designer chocolate eggs and fantastical themed window displays as the stores are packed to the rafters with excited Parisian chocoholics purchasing designer eggs and gifts aimed to impress. So impressive in fact, I doubt many of these eggs ever actually get eaten. Here's a selection of some of my favourite designs from this year, and some scenes from the streets of Paris this Easter.

The Designer Dozen. Paris' most impressive designer chocolate eggs on display for Easter 2012. Clockwise from top left: Painting Pots by Jadis et Gourmande, Patrick Roger, Jean-Paul Hevin, Dalloyau, L'Avocat Surprise Des Gâteaux & Du Pain, La Duree Anniversary Limited Edition, Pollock framed by Jadis et Gourmande, Mazet flower egg, Marcolini "Chef d'Oeuf", L'Œuf de Tortue de Jean-Paul Hévin, Pollock egg by Monoprix, Hédiard Œuf Zèbr





***Simple Decorating Ideas for
your Easter Eggs***





Easy to make Christmas ideas



Divine Christmas Truffles

For the chocolates

300g dark chocolate (about 70% cocoa solids)

300ml whipping cream or double cream

35g runny honey

60g unsalted butter, room temperature and diced into small pieces

For coating

125g cocoa powder

Finely chopped pistachios

Toasted and chopped almonds

Desiccated coconut

Crushed dried raspberries

- In a microwave or bowl set over a saucepan of simmering water, melt the chocolate – it should read around 40°C on a digital probe thermometer. Remove the pan from the heat.
- In another small saucepan, bring the cream and honey to the boil. Remove the pan from the heat.
- Whisk the boiled cream/honey mixture into the melted chocolate, little by little. It may look as if it is splitting, but persevere and you should end up with a shiny, silky-smooth mixture. Continue to stir with a spatula until the mixture has cooled to 35-40°C, about 10 minutes. If you don't have a thermometer, test it by touching it to your bottom lip – it should be slightly warm to the touch. With the spatula, stir in the butter.
- To make chocolates, pour the mixture into the prepared tray (see Raymond's tips). Allow the mixture to set for at least 1 hour before turning it out and cutting it into squares or other shapes. Transfer to a lined baking sheet. Alternatively, to make truffles, pour the mixture into a deep bowl and leave it to set. Use a melon baller to scoop out round truffles and place them on a lined baking sheet.
- One at a time, roll the chocolates or truffles in any of the coatings above, then return to the lined tray until ready to serve





Not Terry's Its' My Chocolate Orange rocky road

This moreish rocky road uses Terry's Chocolate Orange wedges as decoration for an extra chunky texture. It's the perfect recipe to bake with kids and is fab for Christmas or Easter baking – or at any time of the year!

YOU NEED

- 175g unsalted butter, cubed
 - 5 tbsp golden syrup
 - 400g dark chocolate (70%), roughly chopped
 - 200g milk chocolate, roughly chopped
 - 125g pack mini marshmallows
 - 150g blanched almonds, roughly chopped
 - 170g pack dried berries and cherries (or other dried fruit mix)
 - 300g digestive biscuits, broken into small chunks
 - About 200g ready-made chocolate icing to decorate (we used Cadbury)
 - 2 x Terry's Milk Chocolate Oranges, snapped into wedges
-
- Put the butter, syrup and chocolate in a large saucepan set over a low heat. Leave to melt, then mix until smooth and set aside to cool.
 - Add the marshmallows, almonds, dried fruit and biscuit chunks to the chocolate mixture, then fold together using a rubber spatula.
 - Spread evenly in the prepared tin, then spread over the icing and arrange the Chocolate Orange wedges on top. Chill for at least an hour, then slice into squares to serve.

Chocolate truffle Advent calendar

This homemade Advent calendar will give your loved ones 24 joyful surprises in the form of homemade, many flavoured chocolate truffles. It makes the countdown to Christmas extra special and is a great recipe to make with kids – just make sure you've got 24 left!

For a totally DIY and choc-tastic Christmas, try making your own chocolate coins, too – then graduate to chocolate baubles!

For the flavouring (choose one)

4 tbsp crunchy peanut butter

OR 2 tbsp freeze-dried raspberries plus ½ tsp pure raspberry flavouring

OR 25g candied peel, very finely chopped, plus finely grated zest 1½

oranges

OR 25g finely chopped blanched pistachio nuts

For the coating

About 150g good quality chocolate (dark, milk or white), in pieces

To decorate the truffles

Honey roasted peanuts, roughly chopped

Freeze-dried raspberries

Edible gold leaf (from baking shops and the baking aisle of large supermarkets)

Finely pared orange zest

Nibbed pistachio nuts

Method

For the filling (you'll need to do this for each flavour): put the chocolate into a heatproof bowl and sit it over a pan of barely simmering water until melted – don't let the water touch the bowl. Remove the bowl and leave to cool to about 34°C or just below blood temperature.

Beat the butter with a wooden spoon in a medium bowl until light and fluffy. Add the liquid glucose and beat together well. Add the cooled, melted chocolate and mix together well. Add the flavouring of your choice. Cover, then chill for 30-40 minutes until firm enough to scoop and roll into balls, but not too hard.

Roll teaspoonfuls of the mixture into balls between your hands (wearing thin plastic gloves makes it a far less messy job). Chill in the freezer for 15 minutes or until firm.

For the coating, put the chocolate pieces into a small heatproof bowl. Sit it over a pan of barely simmering water (don't let the water touch the bowl) and leave until melted. Remove the chilled truffles from the freezer.

Speare each one with a cocktail stick, then dip into the melted chocolate. Shake off the excess and stand stick-up on a baking tray lined with baking paper. Leave to set. (If you want to, you could coat half the truffles in dark chocolate and half in white chocolate – in which case, you will need to put 2 bowls over pans of hot water and melt 75g of each type of chocolate.)

Re-melt any remaining chocolate. Carefully remove the cocktail sticks from the truffles and seal each hole with a generous dab of melted chocolate. While it's still wet, add whatever decoration you wish and leave to set once more. Store the truffles somewhere cool until ready to create your advent calendar.

delicious. tips

If you're short for time you could buy your favourite ready-made flavoured chocolate bars and make the truffles with these instead. If you do that, you won't need to add any flavouring in step 2.

The chocolate truffles are made with butter rather than fresh cream, so they last well and don't have to be kept in the fridge. They should keep for 4-5 weeks as long as they're stored in a relatively cool place (and no one eats them).





***Strawberries, Christmas
Sprinkles & White Chocolate***

Gilded Chocolate Tiffin

For the tiffi

100g unsalted butter, diced, plus more for the tin
80g shelled, unsalted pistachios (or hazelnuts or pine nuts)
1 tbsp golden syrup
100g 70% cocoa solids chocolate, broken into pieces
100g plain biscuits (or even unsweetened cornflakes)
80g dried sour cherries (or dried blueberries, cranberries, apricots or figs), finely chopped

To gild

40 sheets of loose gold leaf, to taste and to budget!
2 small paint brushes

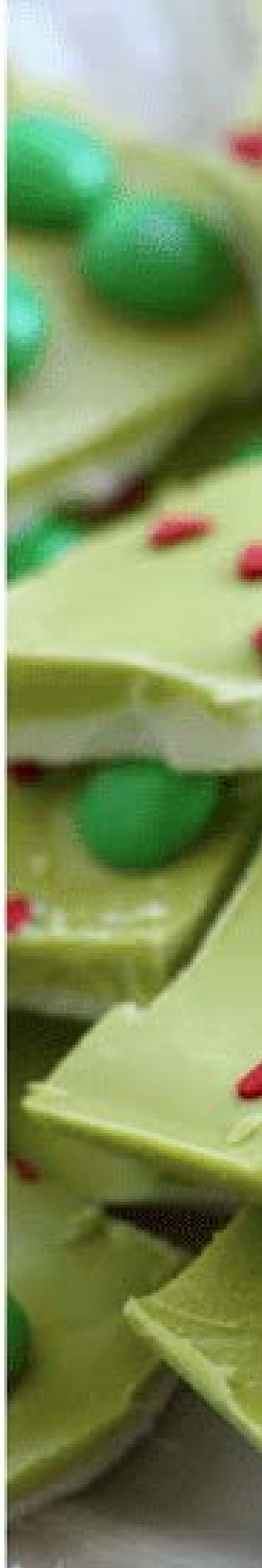
Method

Lightly butter a 20cm square tin or Swiss roll tin and line it with clingfilm; this will make it easier to remove the tiffin later. Preheat the oven to 170°C/fan 160°C/340°F/gas mark 3 1/2. Scatter the nuts on to a baking sheet and roast in the oven for about 5 minutes, shaking once and watching carefully to make sure they don't burn, then remove and chop into chunks. Find a bowl that will fit over a pan of simmering water, making sure the base of the bowl does not touch the water. In the bowl, melt the butter, syrup and chocolate together. Place the biscuits in a large polythene bag, seal the top, then bash with a rolling pin until very finely crushed. Add the nuts, dried fruit and biscuits to the butter mixture and stir until all is very well blended.

Spoon into the prepared tin (or the silicone moulds, if you are making nuggets) and set in the refrigerator for at least 4 hours. If you have used a tin, wait until the tiffin is set, then bring to room temperature to make it easier to cut (it might crack if too chilled). Cut into 3cm squares, wiping the knife with kitchen towel between slices.

The gold leaf needs to be applied very carefully in a room with no draughts. Take 1 square of tiffin or nugget at a time on to a work surface. Place the gold booklet close by and slide off 1 sheet, by gently holding the top 2 corners with the tips of the 2 paint brushes, using both hands. Static will cause the bristles to grip the sheet. Try not to breathe on or touch the gold before it is on the tiffin! Loosely place the gold on a tiffin square, or wrap it around a nugget, then smooth it down with a paint brush. If it tears, it doesn't matter, you can choose to patch it or leave it as it is with the chocolate showing through. You can either lay the gold randomly over the squares, leaving many of them plain, or wrap each nugget completely in gold. Store in the refrigerator... or maybe the safe.





Chocolate baubles

300g dark chocolate, broken up (we used Green & Black's Maya Gold)

You'll also need an 8-hole Tefal Proflex silicone half sphere cake mould

Ribbon

A half sphere cake mould (see above)

Method

Freeze the mould. Meanwhile, melt the chocolate in a bowl set over a pan of simmering water.

Remove from the heat and stir until smooth. Chill for 5 minutes, or until it's thick enough to hold its shape but hasn't started to set. Spoon some into a piping bag with a plain nozzle (or snip the end of the bag).

Remove the mould from the freezer. Pipe chocolate lines into each mould, so they cross each other but you have gaps in between. Put in the freezer for 5 minutes to set. Repeat 4-5 times (you should have some chocolate left over to seal the baubles), making sure you have chocolate around the top of each mould, until you have a thick shell with holes between the lines of chocolate. Chill to set.

Take the mould out of the freezer and stand for 10 minutes. Re-melt the chocolate in a bowl over a pan of simmering water. Turn the mould out onto a piece of baking paper. Dab a little melted chocolate along the edge of 4 shells, loop ribbon through the top of each, then sandwich another shell on top to make 4 baubles. Chill to set.

Gift-wrap with a little card or label explaining to store in the fridge for up to 2 weeks



BRITAIN *loves* **BAKING**

**We hope you enjoyed this book and its
inspired you give chocolate Making a go,
So a little gift to you, have 30% off of
entire chocolate collection from until 1st
of MAY.... ssh dont tell everyone, so
things are best kept for oneself
USE CODE ME2022**

