

# Sjokolade-mousse-terrien



Maak die poeding die vorige dag sodat dit oornag in die yskas kan stol.

maak 1 x 32 cm-terrien

Koek:

280 g (500 ml) koekmeel

400 g (500 ml) suiker

80 g (200 ml) kakao

10 ml bakpoeier

2 eiers

5 ml sout

250 ml karringmelk

250 ml sonneblomolie

5 ml vanieljegeursel

250 ml kookwater

Sjokolademousse:

4 eiers, geskei

155 g (130 ml) strooisuiker

12,5 ml brandewyn/sterk koffie

100 g 70%-donkersjokolade

100 g (110 ml) ongesoute botter, in blokkies gesny

Ganache:

100 g 70%-donkersjokolade

125 ml room

Verhit oond tot 150 °C. Voer 'n bakplaat van 33,5 x 23,5 x 1,5 cm uit met bakpapier. Smit met kleefwerende kossproei. Plaas al die bestanddele van die koek-mengsel in die mengbak van 'n elektriese menger. Meng goed teen medium-spoed. Gooi mengsel in pan en plaas in oond. Bak 1 uur. Toets met dun pennetjie om seker te maak dis gaar – pennetjie moet skoon uitkom. Haal uit en laat eers sowat 10 minute afkoel in pan. Keer versigtig uit op afkoelrak en laat verder afkoel. Voer 'n terrienbak van sowat 32 cm of 'n broodpan uit met kleefplastiek. Sny 'n stuk van die afgekoelde koek af wat groot genoeg is om onderin die terrienbak te pas, plus nog 'n stuk wat netjies bo-op die mousse-vulsel sal pas. Hou eenkant.

Sjokolademousse:

Klits die eiergele en strooisuiker in 'n elektriese menger tot dik en lig van kleur. Klits die brandewyn of koffie by. Hou eenkant. Bring 'n kastrol met water tot kookpunt. Haal af van hitte. Breek sjokolade in stukkies en plaas in mengbak wat oor die kastrol sal pas. Plaas mengbak bo-op kastrol en laat sjokolade smelt. Wanneer gesmelt, klits die botter blokkie vir blokkie by om 'n gladde room te vorm. Klits die sjokolademengsel by die eiergeel-ensuikermengsel. Klits eierwitte styf en vou in by die sjokolade-eiermengsel. Skep nou die sjokolademousse bo-op die laag koek onderin die uitgevoerde terrienbak. Bedek met tweede laag. Maak bak toe met kleefplastiek en plaas oornag of vir minstens 8 uur in die yskas.

Ganache:

Breek sjokolade in stukke. Plaas room in 'n kastrol en verhit, maar moenie laat kook nie. Gooi warm room oor sjokolade en laat smelt. Laat effens afkoel. Haal terrien versigtig uit bak en plaas op opdienbord. Sit ganache voor saam met terrien.

---

# Sugar Wafer Chocolate Mousse Pie



## Ingredients

### Mousse

- 1½ cups chopped semi sweet chocolate
- ¼ salt
- 1 tsp vanilla
- 2¼ cups heavy cream, divided

### Crust

- 32 Chocolate Sugar Wafer Cookies (about 8 oz)
- 2 Tbsp butter, melted

### Whipped topped

- 1½ cups heavy cream
- 3 Tbsp powdered sugar
- Cocoa powder for dusting

## Instructions

### Mousse

1. Chop chocolate and transfer to a medium sized glass bowl. Add in salt and vanilla. Set aside.
2. In a small saucepan heat  $\frac{3}{4}$  cup of heavy cream until it starts steaming. Don't bring to a full boil. Pour hot cream over the chopped chocolate and allow to sit for one minute to soften the chocolate. Immediately start stirring the chocolate until it's completely melted with the cream. Place bowl in refrigerator and allow to cool for just 30 minute until it's cooled. DON't forget about it, because you don't want it to get solid. Just cool, but still "stirrable".
3. Whip remaining  $1\frac{1}{2}$  cups heavy cream in mixer with whisk attachment on medium high speed for 1-2 minutes until stiff peaks form. Cover and refrigerate until ready to use.

## Crust

1. Grease a 9" springform pan with butter, set aside.
2. While the mousse is chilling place chocolate sugar wafer cookies in blender or food processor. Pulse until they are a fine crumb. The pulsed cookies will be slightly sticky, because of the filling. This is ok! Mix cookie crumbs with melted butter and press into prepared pan. Mixture can get sticky, I used my fingers to press in pan.
3. Cover and chill this until ready to fill.

## Assembly

1. When chocolate is cooled remove it from the refrigerator and fold the extra whipped cream into the chocolate carefully. Continue stirring gently until mixed completely and there are no more chocolate streaks. Spread this into crust.

## Topping

1. Whip remaining  $1\frac{1}{2}$  cups heavy cream with powdered sugar with whisk attachment until stiff peaks form and spread

over the chocolate mousse. If desired dust with powdered sugar right before serving.

#### Notes

store airtight and chilled for up to 3 days

---

## Salty Nutella Cigars



Serves: 24

#### Ingredients

- 1½ cups Nutella spread
- 1 (8 ounce) package phyllo dough, thawed according to package directions
- ¾ cup butter, melted
- optional ~ flaked sea salt

#### Instructions

1. Preheat the oven to 400°F/200°C
2. Line a baking sheet with parchment paper and set aside.
3. Scoop Nutella into a large piping bag, or gallon sized zip-top bag and snip the corner off.
4. Unwrap thawed phyllo dough and cover it with a slightly moist clean kitchen towel. Phyllo dries out very

quickly, so keeping it covered while you're working is essential.

5. Place one sheet of phyllo dough on your work surface carefully. Using a pastry brush, brush melted butter on one half of the phyllo and fold the other half on top. The butter works like a glue and holds the sides together. Pipe a strip of Nutella down one side of the dough, leaving  $\frac{1}{2}$  inch at the top and the bottom. Fold the Nutella up at the ends (so it doesn't squeeze out) and then tightly roll the phyllo into a tube. Lightly brush the end with butter so the end stays sealed.
6. Place the "cigar" onto the baking sheet and lightly brush with a little more butter.
7. Repeat this process with all the sheets of phyllo.
8. Bake the "cigars" for 8-10 minutes until golden brown.
9. Sprinkle lightly with sea salt flakes if desired.

---

## Chocolate Tres Leches Pull-Apart Pizza Bread



**Yield:** Serves 4

**Prep Time:** 15 minutes

**Cook Time:** 60 minutes

## **Ingredients:**

*for the pizza:*

1 package store bought or homemade pizza dough

1 cup semi-sweet chocolate chips, melted

1/3 cup evaporated milk

1/3 cup sweetened condensed milk

2 tablespoons heavy cream

2 tablespoons crushed fine graham crackers

splash of rum

1/3 cup mozzarella, shredded

*for the glaze:*

3 tablespoons milk

2 cups confectioners sugar

1 teaspoon vanilla extract

splash of rum

## **Directions:**

*for the pizza:*

Preheat oven to 350 degrees.

Spray a large loaf pan with non-stick cooking spray. You'll want to place some parchment paper in the loaf pan that overhangs by two inches so it's easier to pull out the bread. Take the dough and roll out into a 12 x 20 inch rectangle. Pour the melted chocolate all over the pizza. In a large bowl, combine milk, condensed milk, cream, and graham crackers. Spoon the milk mixture over the melted chocolate. You will not use all of the milk mixture. If it runs off the chocolate a little that's okay. Sprinkle the top with the mozzarella.

Cut the rectangle into 5 equal sized strips. Put the strips on top of each other and cut into five or six stacks. Place stacks against each other in the loaf pan. Bake for 30 minutes and then pour butter over the top. Bake for another 30 minutes. Remove from oven and then pour icing over the top before serving.

*for the glaze:*

In a large bowl, whisk all the ingredients.

---

## Chocolate Cake with chocolate Mousse filling



Serves 10

A delicious, moist chocolate cake with layers of dark chocolate mousse filling and a warm chocolate frosting poured on top!

Ingredients

2 cups sugar

1-3/4 cups all-purpose flour

3/4 cup cocoa powder

1 1/2 tsp baking powder

1 1/2 tsp baking soda

1 teaspoon salt

2 eggs

1 cup milk

1/2 cup vegetable oil

2 tsp vanilla extract

1 cup boiling water

Chocolate Mousse Filling\* (recipe follows)

Chocolate Frosting\* (recipe follows)

Instructions

1.Heat oven to 350°F/180C. Grease and flour two 9-inch/22cm round baking pans.

2.Stir together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl. Add eggs, milk, oil and vanilla and beat on medium speed for about 2 minutes. Stir in the boiling water (your batter will be very thin—that's OK!). Pour batter into cake pans.

3.Bake for about 30 to 35 minutes or until a toothpick inserted in the center comes out clean. Allow to cool in the pan for 10 minutes; remove from pans to wire racks. Cool completely.

4.Once cakes have cooled, use a sharp serrated knife to torte each 9 cake—(cut each cake evenly in half, horizontally, so that you end up with four, thin cake pieces!)

5.Place your first cake layer on your cake serving plate. Spread a big dallop of mousse filling on top of that cake layer. Repeat with the remaining cake layers, adding a layer of mousse filling between each layer of cake.

6.Take any remaining mousse filling and spread it evenly around the entire outside and top of the cake. Refrigerate for 20-30 minutes.

7.(I usually make the warm chocolate frosting while the cake is in the fridge.)

8.Remove cake from fridge and pour chocolate frosting over the top. Use a spatula or knife to gently spread the frosting evenly over the outside of the cake as you pour. Refrigerate

until ready to serve!

## Notes

\*Make sure to make adjustments if you're baking at high altitude!

## Chocolate Mousse Filling

### Ingredients

1/2 cup hot water

4 Tbsp cocoa powder

1 1/2 cups semi-sweet chocolate chips

2 cups heavy cream

2 Tbsp sugar

### Instructions

1. Dissolve the cocoa powder in the hot water. In a double-boiler (or in the microwave) melt the chocolate chips, just until smooth. Add cocoa mixture to the melted chocolate chips and stir well to combine.

2. In a separate bowl, beat the heavy cream and sugar until stiff peaks form. Add the whipped cream mixture to the melted chocolate and fold in with a spatula until well combined. Refrigerate until ready to use.

## Chocolate Frosting

A warm chocolate frosting (similar to ganache) that hardens slightly as it is poured over the cake and cools.

### Ingredients

6 Tbsp milk

3 Tbsp cocoa powder

1/2 cup butter (one stick)

3 3/4 cups confectioners' sugar

### Instructions

1. In a medium saucepan add milk, cocoa and butter. Bring to a boil. Remove from heat.

2. Add powdered sugar and mix with electric beaters to get rid of lumps. Let cool for a minute or two. Pour warm frosting over cake.

Source: [tastesbetterfromscratch.co](http://tastesbetterfromscratch.co),

---

# Sjokolade blokkies



Smelt 250G botter en voeg by 1 1/2 koppie suiker, 1/2 koppie kakao, 4 eiers en 2 teelepels vanielje en klits goed. Voeg nou by 1 1/2 koppie koekmeel en 1/2 teelepel sout en klits goed. Gooi in gesmeerde bak en bak vir 15 min by 180 Grade C of 20min as nog te sag in die middel. Haal uit oond en laat redelik afkoel voor die versiersel oorgesmeer word. Versiersel: Smelt 125G botter en 4 eetlepels melk saam (ek voeg nog paar lepels melk by aan einde as versiersel nie slap genoeg is) Klits 1/2 koppie kakao, 2 1/2 koppies versiersuiker en 1 teelepel vanielje by die botter mengsel en smeer op gebakte laag. Laat heel afkoel voor blokkies gesny word en in houers gebêre word. Ek laat dit sommer in yskas staan oornag en dan sny ek dit eers in blokkies.

---

# Chocolate Cherry Trifle



## Ingredients

2 (approximately 12 ounces each) chocolate pound cakes

1/2 cup black cherry jam

1/2 cup cherry brandy

2 cups drained bottled sour cherries (recommended: Morello)

### Custard:

4 ounces bittersweet chocolate, minimum 70 percent cocoa solids, chopped

1 1/3 cups plus 1 tablespoon milk

1 1/3 cups plus 1 tablespoon heavy cream

8 egg yolks

1/2 cup plus 1 tablespoon sugar

1/3 cup cocoa

### Topping:

3 cups heavy cream

1 -ounce bittersweet chocolate

Special Equipment: Large wide trifle bowl

## Directions

Slice the chocolate pound cake and make jam sandwiches with the cherry jam, and layer the bottom of a large wide trifle bowl. Pour over the cherry brandy so that the cake soaks it up, and then top with the drained cherries. Cover with plastic wrap and leave to macerate while you make the custard.

Melt the chocolate on low to medium heat in the microwave, checking after 2 minutes, though it will probably need 4 minutes. Or you can place it in a bowl over a pan of simmering water. Once the chocolate is melted, set aside while you get on with the custard.

In a saucepan warm the milk and cream. Whisk the egg yolks, sugar, and cocoa in a large bowl. Pour the warm milk and cream into the bowl whisking it into the yolks and sugar mixture. Stir in the melted chocolate, scraping the sides well with a rubber spatula to get all of it in, and pour the custard back into the rinsed saucepan. Cook over a medium heat until the custard thickens, stirring all the time. Make sure it doesn't boil, as it will split and curdle. Keep a sink full of cold water so that if you get scared you can plunge the bottom of the custard pan into the cold water and

whisk like mad, which will avert possible crisis.

The custard will get darker as it cooks and the flecks of chocolate will melt once the custard has thickened. And you do need this thick, so don't panic so much that you stop cooking while it is still runny. Admittedly, it continues to thicken as it cools and also when it's chilling in the refrigerator. Once it is ready, pour into a bowl to cool and cover the top of the custard with cling wrap to prevent a skin from forming.

When the custard is cold, pour and spread it over the chocolate cake layer in the trifle bowl, and leave in the refrigerator to set, covered in plastic wrap overnight.

When you are ready to decorate, softly whip the cream for the topping and spread it gently over the layer of custard. Grate the chocolate over the top.

Recipe courtesy Nigella Lawson

(Copyright 2004, Feast, Hyperion, All Rights Reserved)

Read

more

at:

<http://www.foodnetwork.com/recipes/nigella-lawson/chocolate-cherry-trifle-recipe.html?oc=linkback>

---

## Death by chocolate cupcakes



Dark chocolate cupcakes topped with dark chocolate frosting.  
Chocolate lovers only!

yield: 12 CUPCAKES

Ingredients:

### DARK CHOCOLATE CUPCAKES

1/2 cup (1 stick or 115g) unsalted butter

60 g semi-sweet baking chocolate

1/2 cup (42g) unsweetened cocoa powder

3/4 cup (95g) all-purpose flour\*

1/2 teaspoon baking soda

3/4 teaspoon baking powder

1/4 teaspoon salt

2 large eggs, at room temperature\*

1/2 cup (100g) granulated sugar

1/4 cup (50g) light brown sugar

1 teaspoon vanilla extract

1/2 cup (120ml) buttermilk\*

## DARK CHOCOLATE FROSTING

2 and 3/4 cup (330g) confectioners' sugar

2/3 cup (80g) unsweetened cocoa powder

6 Tablespoons (90g) unsalted butter, softened to room temperature

6 Tablespoons (95ml) heavy cream

1 teaspoon vanilla extract

1/3 cup (60g) semi-sweet chocolate chips for decoration, optional

### Directions:

For the cupcakes: Preheat the oven to 180\* C degrees. Line a 12-cup cupcake/muffin pan with cupcake liners. Set aside.

Melt the butter and chocolate together in the microwave.

Microwave in 30 second increments, stirring between each time.

You may also melt the butter and chocolate over low heat on the stovetop. Stir until smooth and set aside to slightly cool.

In a medium sized bowl, toss the cocoa powder, flour, baking soda, baking powder, and salt together until thoroughly combined. Set aside. In a large bowl, whisk the eggs, sugar, brown sugar, and vanilla together until smooth. Add the cooled butter/chocolate and whisk until smooth. Add half of the flour mixture, then half of the buttermilk. Repeat until everything is added. Stir until \*just\* combined; do not overmix. The batter will be very thick like pudding.

Divide the batter between 12 liners in your cupcake pan. Bake for 18 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool completely before frosting.

For the frosting: sift together the confectioners' sugar and cocoa powder to assure there are no lumps. Set aside. With a handheld or stand mixer fitted with a paddle attachment, beat the butter on medium speed until creamy – about 2 minutes. Gradually add the sifted sugar/cocoa powder alternately with the heavy cream and vanilla. Beat on low speed after each addition. Once all added, beat on high speed until creamy and combined for at least 2 minutes. Add a pinch of salt if frosting is too sweet.

Frost cooled cupcakes and top with chocolate chips as desired. Cupcakes stay fresh at room temperature in an airtight container for up to 4 days. Store covered in the refrigerator is desired for up to 1 week.

\*Using cake flour instead of all-purpose flour is OK. I find the cupcakes to be slightly softer using cake flour.

\*Room temperature eggs are required for this recipe. To bring eggs to room temperature quickly, put them in a glass of warm water for 5-10 minutes.

\*Buttermilk is required for this recipe. If you do not have buttermilk, make your own by mixing 2 teaspoons white vinegar or lemon juice with 1/2 cup milk. Stir and let sit for 5 minutes.

---

## Homemade cadbury Crunchies



### Ingredients:

3/4 cup sugar

4 tablespoons light corn syrup

1 tablespoon baking soda

### Directions:

Grease a 25 cm square pan with butter.

Off the heat (that means on the counter), mix the sugar and the syrup in a heavy-bottomed saucepan (use a pretty big

saucepan, you'll thank me later).

Now put the pan over a medium to low heat and simmer for 3-4 minutes (Nigella bases this on using an 8-inch diameter saucepan).

The mixture is ready to come off the heat when it's a thick, bubbling bunch of gook, the colour of light sand and no darker – don't let it get any darker than that, or you'll end up with burnt and smelly sugar goop!

Take the stuff off the heat and quickly whisk in the baking soda.

Watch the caramel foam up like something out of a sci-fi film (this is the part where you thank me for telling you to use a large pot).

Pour the foamy stuff into the pan and leave it to set.

This will take several hours.

Be patient.

You can try and cut it into squares, but it will be a fruitless task.

Best bet is to just bash it into a bunch of different shaped pieces.

This is good frustration therapy.

You can dip the pieces into melted chocolate to make your own Cadbury's Crunchy bars, or you could fold splinters of this into either homemade or bought vanilla icecream for honeycomb ice cream.

---

## **Sjokoladesous - poeding**



deur Herman Lensing

(6 – 8 porsies)

180 g (325 ml) bruismeel

45 ml kakao

100 g (125 ml) suiker

200 ml melk

60 ml botter, gesmelt

Stroop

125 ml suiker

500 ml water

125 ml kakao

Verhit oond tot 180 °C. Meng bruismeel, kakao, suiker, melk en gesmelte botter saam tot gladde beslag.

Bring res van suiker, water en kakao tot kookpunt. Skep beslag in 'n oondvaste bak met 'n volume van 1 liter. Gooi warm stroop oor en plaas in oond. Bak vir 20 – 25 minute of tot toetspen skoon uitkom. Sit warm voor.