



CHOCOLATE FUDGE CAKE

Ingredients:
(4 Servings)

Chocolate Paste:

100 g Butter
40 g Icing Sugar
120 g All Purpose Flour
30 g Cocoa Powder unsweetened (Cailler)

Filling for cake:

2 Egg Yolk
1 Whole Egg
28 g Sugar
40 ml Cream
150 g Chocolate Dark (Selection HH Couverture Chocolate Dark 52 %)

Preparation:

1. Roll out paste ½ cm (dust with flour if sticky) and place into pie tin 16 cm diameter and 5 cm deep.
2. Melt chocolate and mix with eggs, egg yolks and sugar
3. Add warm chocolate (if chocolate is too cold it will set) to mixture and mix well
4. Add cream (whipped) to the mixture and mix
5. Finally fill up pasted pie tin
6. Place into oven 180C for about 35 minutes. Cool completely

Our Products used in recipes and suggestions to go with

Selection HH Pure Dark Chocolate Couverture 52 %

Selection HH Pure Milk Chocolate Couverture 36 %

Selection HH Pure White Chocolate Couverture 33 %

Cailler Chocolate Powder sweetened

Cailler Cacao Powder unsweetened

Cailler Cremant 64 %

Kluth Brown Almonds

Kluth Walnuts

Kluth Cranberries

Kluth Dried Apricots

Coffee to go with: Chicco D'Oro

Desert wine: Soandre – Bosco Del Merlo

TRUFFLES

Ingredients:

(48 Pieces)
500 ml Fresh Cream
500 g Chocolate Dark (Selection HH Swiss Couverture Chocolate Dark 52%)
50 g Cocoa Powder unsweetened (Cailler)
100 g Bitter Chocolate Dark (Cailler Cremant 64%)

Preparation:

1. Bring cream to boil, give into a bowl and fill with warm liquid chocolate
2. Leave for a while
3. Add two tablespoons Champagne or a preferred liqueur of your taste
4. Roll to little bite size and place in the fridge
5. Melt the dark chocolate to body temperature
6. Take bite size pieces out of the fridge, dip in melted chocolate and roll into cocoa powder

Hermann Hofmann's roots are in Switzerland; a country of four languages, a paradise for quality food, wine and luxury products. SELECTION HERMANN HOFMANN consists of gourmet food and beverages from around the world. The products distinguish and lift up from competition. SELECTION HERMANN HOFMANN provides for special moments, an active, healthy and pleasurable Life. For more information please visit: <http://www.hermannhofmann.com>

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recipes: baking & deserts with chocolate





BAKING & DESERT RECIPES | SELECTION HH CHOCOLATE

HERMANN'S SWISS CHOCOLATE FONDUE

Ingredients:

(2 Servings)

220 g Chocolate Dark (Selection HH Swiss Couverture Pure Chocolate Dark 52%)

200 ml Liquid Cream (add 30 ml milk if you like the fondue more liquid)

1 tablespoon Creamy Peanut Butter

1 tablespoon Orange Liqueur or Dark Rum

Vanilla Flavour

Lots of "goodies" to dip into the chocolate:

bite size fruits , i.e. orange, strawberry, pineapple, banana, dried apricot, pound cake (cut into cubes) shortbread cookies.

Preparation:

- 1.Prepare all dunking bits in advance and place on a serving dish (keep the cut fruit in the refrigerator, covered, until ready to serve the fondue.)
- 2.Put the cream, milk, peanut butter, liqueur and vanilla into a small sauce pan and heat on low fire
- 3.Lower the heat when everything starts to simmer then add the chocolate buttons
- 4.Stir the chocolate until it is melted and smooth
- 5.Pour the chocolate mixture into the fondue pot
- 6.If you leave chocolate fondue over the tea candle for any length of time, stir it occasionally to avoid scorching

BROWNIES

Ingredients:

(24 Slices)

220 g Butter, 300 g Chocolate Dark (Selection HH Swiss Couverture Pure Chocolate Dark 52%) , 3 Egg, 60 g Sugar, 50 g Almond Brown or 50 g Walnut, 50 g Cranberries, 200 g Flour

Preparation:

- 1.Roast almonds in oven for 15 to 20 minutes at 180C and chop
- 2.Over low heat melt chocolate buttons
- 3.Mix soft butter and sugar together then blend it until white
- 4.Add eggs to the mixture and cream until fluffy and thick with electric beater (medium speed)
- 5.Stir in cooled chocolate mixture, flour, chopped almonds and cranberries
- 6.Spread batter for brownies onto baking paper (alternatively into a greased and floured baking pan of about 30 cm * 20 cm
- 7.Bake the brownies in preheated oven at 180C for 25 minutes or until firm
- 8.Cool the brownies in pan or rack
- 9.Cut into desired pieces

DRIED APRICOTS DIPPED IN CHOCOLATE

Preparation:

- 1.Melt chocolate to room temperature
- 2.Cut dried apricots into half and coat them half by dipping into warm chocolate
- 3.Leave to settle on baking paper or plastic film before serving.
- 4.Store in cool place

WHITE CHOCOLATE MOUSSE

Ingredients:

(4 Servings)

100 ml Milk, 220 g White Chocolate (Selection HH White Chocolate 33%), 3 Egg Yolk, 40 g Sugar, 350 ml Cream, 30 g Grand Marnier / Cointraux, 4 to 5 leaves of gelatin (For Normal Chocolate Mousse use f.e. our Selection HH Couverture Milk Chocolate Buttons 36%.

Preparation:

- 1.Heat up the milk a little below boiling point, pour in the white chocolate buttons and stir till nicely melted
- 2.Whip cream stiff then mix in the egg yolk and sugar until it turns white, add the Cointraux
- 3.Soak gelatin leaves in cold water till it dissolve to liquid form
- 4.Strain water add to the melted chocolate mix
- 5.Mix the gelatin chocolate together with the egg yolk mixture and add whipped cream
- 6.Place the mixture into individual glasses, put in the fridge for two hours until firm

