

chocolate

Epicurean School of Culinary Arts

Mexican Hot Chocolate

Aztecán drink of the gods - serves 12

Topped with chipotle whipped cream

Learn to use a Mexican molinillo (chocolate whisk)

- get 16 ounces of a great bar of chocolate that is 70% cacao or higher. i used bernard callebaut 72%.
- immerse the chocolate into 3/4 of a gallon of milk over low heat. frequently whisk so the milk does not curdle on the bottom of the pan.
- add four teaspoons of ancho or chipotle chile.
- add three large cinammon sticks
- add 1/8 cup of brown sugar to taste (you may want to add a tad more since i am not fond of sugary cocoa).
- keep it on the stove a bit - - - you want the hot chocolate to absorb those spices. add a dash of sea salt to bring out the flavor a bit more.

whipped cream!

- in a ceramic bowl, add a pint of heavy whipping cream and start blending on high with a hand mixer.
- add 1 teaspoon of ancho or chipotle chile and 5 teaspoons of powdered sugar (to taste - do not make this super sweet).
- keep blending it until it has the consistency of whipped butter.
- put a dollop of the whipped cream in your cup of mexican hot chocolate.

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Chocolate Orange Cake

for the sponge

a bit of melted butter
110 g flour
1tsp baking powder
110g softened butter
110g caster sugar
2 large eggs
2tsp grated orange zest
1 tsp vanilla

- to make the cakes, brush the insides of 8 dariole or half circle molds with melted butter, then dust with flour.
- preheat oven to 325
- sift the flour and baking powder into a large mixing bowl, add all the other ingredients and beat until combined.
- divide the mixture between the moulds, filling more than half way.
- cook for 20 minutes until risen and golden.
- cool.

for the ganache

340ml double cream (1 1/2 cups)
300g good chocolate
1.5 tbsp grand marinier
candied orange peel

- bring cream to boiling, remove.
- add chocolate and stir until blended
- stir in grand marinier

assemblage

- trim cake so it is flat and arrange on wire rack to catch drippings
- when ganache is cooled and still liquid pour over cakes completely.
- let set.
- decorate with candied orange.

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Burnt Caramel Chocolates with Fleur de Sel

Rechuitti's signature chocolates

- A smoky caramel flavor is blended with chocolate ganache and enrobed in bittersweet chocolate

Fleur de sel Caramels

1 1/2 cups (10 1/2 ounces) granulated sugar
1/2 vanilla bean, split horizontally
2 tablespoons (1 1/2 ounces) light corn syrup
1 cup (8 ounces) heavy whipping cream
1 tablespoon (1/2 ounce) unsalted butter with 82% butterfat, chilled
1/2 to 1 teaspoon Fleur de sel salt in fine grains
4 ounces bittersweet chocolate (see instructions below for tempering chocolate)

- Line the bottom of an 8-inch baking pan with parchment paper. Lightly coat the paper and the sides of the pan with vegetable oil.
- Put the sugar in a medium heavy-bottomed pot. Scrape the seeds from the vanilla bean into the pot. Place over medium heat and cook, stirring occasionally with a wooden spoon, until the sugar melts. Then continue to cook, without stirring, until the sugar turns dark amber, approximately 5 to 6 minutes (to check the color, dab a small amount of the syrup on a white plate). If any crystals form on the sides of the pan as the sugar darkens, wash them down with a wet pastry brush. When the sugar is the correct shade, stir in the corn syrup.
- While the sugar is cooking, bring the whipping cream to a boil in a small saucepan over medium heat. When the sugar is the correct shade, stir in the corn syrup. Remove the pot with the hot sugar from the heat and put a sieve or splatter guard over it. Wearing an oven mitt, slowly pour the hot cream into the sugar syrup a little at a time. The mixture will sputter and foam. Be careful, as it is very hot.
- When the bubbling subsides, return the pan to medium heat and cook, undisturbed, until the mixture registers on 248°F. on a candy thermometer approximately 5 minutes or when a small amount of sugar syrup is dropped into very cold water, it forms a ball that holds its shape when pressed.
- Remove from the heat, immediately add the butter, and stir with the wooden spoon. Add the Fleur de sel salt and stir until evenly distributed.
- Pour the caramel into the prepared pan and let cool at room temperature.
- Invert the pan of cooled caramel onto a work surface. Peel off the parchment paper.
- If you dipping the caramels in chocolate, line a sheet pan with parchment paper. Using a ruler as a guide, cut the caramel square into 1-inch squares with a lightly oiled knife.
- Temper the chocolate. After the chocolate is tempered, dip the caramel squares in the chocolate. Place them on the prepared sheet pan. Sprinkle each square with a few grains of fleur de sel salt before the chocolate sets. When the chocolate has set, store caramels in a cool, dry place, not in the refrigerator.

Makes about 50 pieces.