

WORLD CHOCOLATE DAY

7TH JULY

Indulge yourself this **World Chocolate Day**
by treating your senses to one of our
heavenly desserts.

DID YOU KNOW?

The cacao tree's official scientific name is *Theobroma cacao* or appropriately enough, "food of the gods." It was given the name by the Swedish botanist, Carl Linnaeus.

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SUPER SUNDAES – ROCKY ROAD

Serves 1

90547	Yarde Farm premium dairy chunky Belgian chocolate ice cream	1 scoop	• Combine sundae ingredients and stack carefully in to a sundae bowl.
60644	Yarde Farm premium dairy chocolate hazelnut ice cream	1 scoop	• Drizzle with chocolate sauce.
22211	Macphie chocolate sauce	a squeeze	• Serve immediately.
51677	McDougalls mini marshmallows	a sprinkle	
34524	Carnation dulce de leche	20g	
35918	Dr. Oetker chocolate flavoured strands	a sprinkle	
29584	Everyday Favourites hazelnuts	a sprinkle	
07121	Everyday Favourites aerosol cream	to finish	
52960	Snickers	1 (chopped in to bitesize pieces)	
19899	Everyday Favourites whole glacé cherries	to garnish	
44483	Jazzed sundae bowl		

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CHOCOLATE ORANGE CHEESECAKE

Serves 10

01586 Everyday Favourites unsalted butter
18155 Digestive biscuits
61399 Caster sugar
55096 Callebaut® 811 dark chocolate callets
15211 Double cream
Full fat cream cheese
Orange zest, finely grated

75g
150g
225g
350g
400ml
400g
1

- Finely crush the biscuits in a food processor or with a rolling pin.
- Add the melted butter and mix until the mixture clumps together. Press into the base of a 23cm (9in) round springform tin and chill until needed.
- Melt the chocolate in a microwave, heat gradually, stirring in-between 20 second blasts.
- In a separate bowl beat together the cream cheese and sugar until smooth. Fold in the chocolate and orange zest and stir until well combined.
- In a large bowl, whip the cream until it just holds its shape and then fold into the cheesecake base.
- Spoon the cheesecake mixture on top of the chilled biscuit base, level and chill until set – at least 3 hours.
- To serve, remove cheesecake from tin and transfer to a serving plate or cake stand.

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TRIPLE CHOCOLATE BROWNIE

Serves 28

01586	Everyday Favourites unsalted butter	185g	• Melt the butter and chocolate together – cool.
74581	Callebaut 70% dark chocolate callets	185g	• Whisk together the eggs and sugar in a mixer to a sabayon. Fold in cooled chocolate mixture.
18298	Everyday Favourites large fresh eggs	3	
66032	T&L light soft brown sugar	275g	• Sieve flour and cocoa powder together 3 times. Fold in sieved flours.
34079	Everyday Favourites plain flour	85g	• Fold in white and milk chocolate.
33674	Callebaut plein arôme cocoa powder	40g	
55097	Callebaut white chocolate callets	50g	• Prepare a 20cm cake tin. Line the bottom with waxed paper. Pour into prepared tin and bake at 160°C for 25 minutes. Cool in the tin. Cut and serve.
55098	Callebaut milk chocolate callets	50g	

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