

Baking & Sharing 2022

Eastertide

There is more to chocolate than just eggs.! Tasty recipes for your family to enjoy over the Easter holiday. Happy Easter
Love Heather & Carol

Chilli with cheesy nachos 4 servings

Ingredients:

2 tbsp olive oil
1 onion & 2 celery sticks, chopped
1 red pepper, deseeded and diced
250g minced beef
100g minced pork (or use 350g minced beef)
2 garlic cloves, chopped
2 tsp each of dried oregano, ground cumin, brown sugar
½ tsp each of chilli powder, ground cinnamon, ground coriander
1x 400g can chopped tomatoes
1 x 400g can red kidney beans, rinsed
300ml beef stock or water
20g dark chocolate

Top with 100g tortilla chips
100g grated cheddar cheeses

Serve with Coriander leaves, lime wedges and sour cream

Method:

- Oven 200°C/ fan 180°/ gas 6 or hot grill
1. Sauté the celery, onion and pepper in the oil until softened.
 2. Add the meat and cook until browned then reduce heat.
 3. Stir in the herbs, spices, garlic and season well.
 4. Add the tomatoes, kidney beans and the stock.
 5. Bring to the boil, cover and reduce heat.
 6. Simmer for 1 hour, stir regularly.
 7. Stir in the chocolate and cook for 15 mins until thickened.
 8. If needed, pour into an ovenproof dish.
 9. Put the tortilla chips over the chilli and top with the cheese.
 10. Grill or bake for 10 mins until cheese melts & browns.



'Pots au Chocolat'

Ingredients

75g plain chocolate
25g butter
3 eggs
1 tbsp warm water or rum
150ml double cream
Little grated chocolate
Chocolate pearls if liked



Method

1. Put chocolate and butter in a basin over hot water to melt.
2. Separate the eggs and beat in the yolks until smooth.
3. Stir in the warm water or rum.
4. Whisk egg whites until stiff then fold into the chocolate.
5. Pour into 4 individual dishes or ramekins and chill.
6. Decorate with whipped cream,
7. Top with grated chocolate and chocolate pearls.

Chocolate Hot Cross Buns

Ingredients:

400g strong white flour
7g sachet fast acting dried yeast
50g golden caster sugar, plus 1 tsp
1 tsp mixed spice
1tsp ground cinnamon
250ml warm milk
1 medium egg, beaten
50g butter melted
100g chocolate chips (milk or dark)
50g plain flour

For the glaze (optional)

2 tbsp apricot jam

Method

1. Preheat the oven to 200°C fan 180°C / gas 6.
2. Put the strong flour, yeast, caster sugar and 1 tsp salt in a bowl with the spices and mix. Make a well in the centre and pour in the milk, egg and butter. Start mixing with a wooden spoon and finish with your hands. If the dough is too dry, add warm water, or extra flour if too wet
3. Knead the dough on a floured surface for 10 minutes until it becomes smooth and springy
4. Transfer to a clean, lightly greased bowl and cover loosely with a clean, damp tea towel. Leave in a warm place to rise until roughly doubled in size – this will take about 1 hour depending on how warm the room is.
5. Tip the dough onto a lightly floured surface and flatten. Scatter over the chocolate chips and knead the dough a few more times. Divide into 8 even portions
6. Roll each portion into a smooth round and place on a greased baking sheet. Cover with a tea towel again and leave in a warm place to prove for 20 minutes, until almost doubled in size again.
7. Mix the plain flour with 1 tsp of sugar and 4-5 tbs water to give a thick paste. Spoon into a piping bag and pipe white lines onto the buns to make crosses. Bake for 20 minutes until they are light brown
8. If you want to enjoy the buns untoasted, gently heat the jam in a pan or the microwave, and brush over the buns using a pastry brush, giving them a nice shiny glaze



Chocolate Fondant Tart

Ingredients:

For Pastry

100g plain flour
50g icing sugar
50g butter, diced
1 large egg yolk
1 tbsp cold water

For Filling

100g butter
150g dark chocolate, no more than 60% cocoa solids, finely chopped
150g golden caster sugar
75g plain flour
6 medium eggs



Method;

1. Preheat oven to 200oC /180oC fan / Gas 6
2. Butter a 23cm fluted flan tin
3. **Pastry** – measure the flour and icing sugar into a bowl and rub in the butter with your fingertips until the mixture resembles breadcrumbs, this can be mixed in a food processor. Add the egg yolk and water until it forms a firm dough. Wrap in clingfilm and leave to rest in the fridge for about 30 minutes
3. Dust the work surface with flour then roll out the pastry as thinly as you can to a circle about 5cm larger than your flan tin. Line the tin with the pastry. Chill for 15 minutes
4. Prick the base of the pastry with a fork, line with baking paper and fill with baking beans. Bake the pastry case blind for 10 minutes, until lightly golden, then remove the paper and beans and return the tart to oven for a further 5-7 minutes until the base is cooked
5. **Filling** – Melt the butter in a medium pan over a low heat, then add the chocolate and stir until melted and smooth. Remove from the heat and stir in the sugar and flour. Whisk in eggs one at a time.
6. Place the flan tin on a baking tray. Pour the mixture into the pastry case, filling it to the top, and place in the oven. Bake the tart for 10-12 minutes until just set around the edges but still slightly wobbly in the centre.
7. Remove from the oven and allow to cool slightly until warm. Dust with icing sugar, or serve the tart warm with strawberries and cream.

