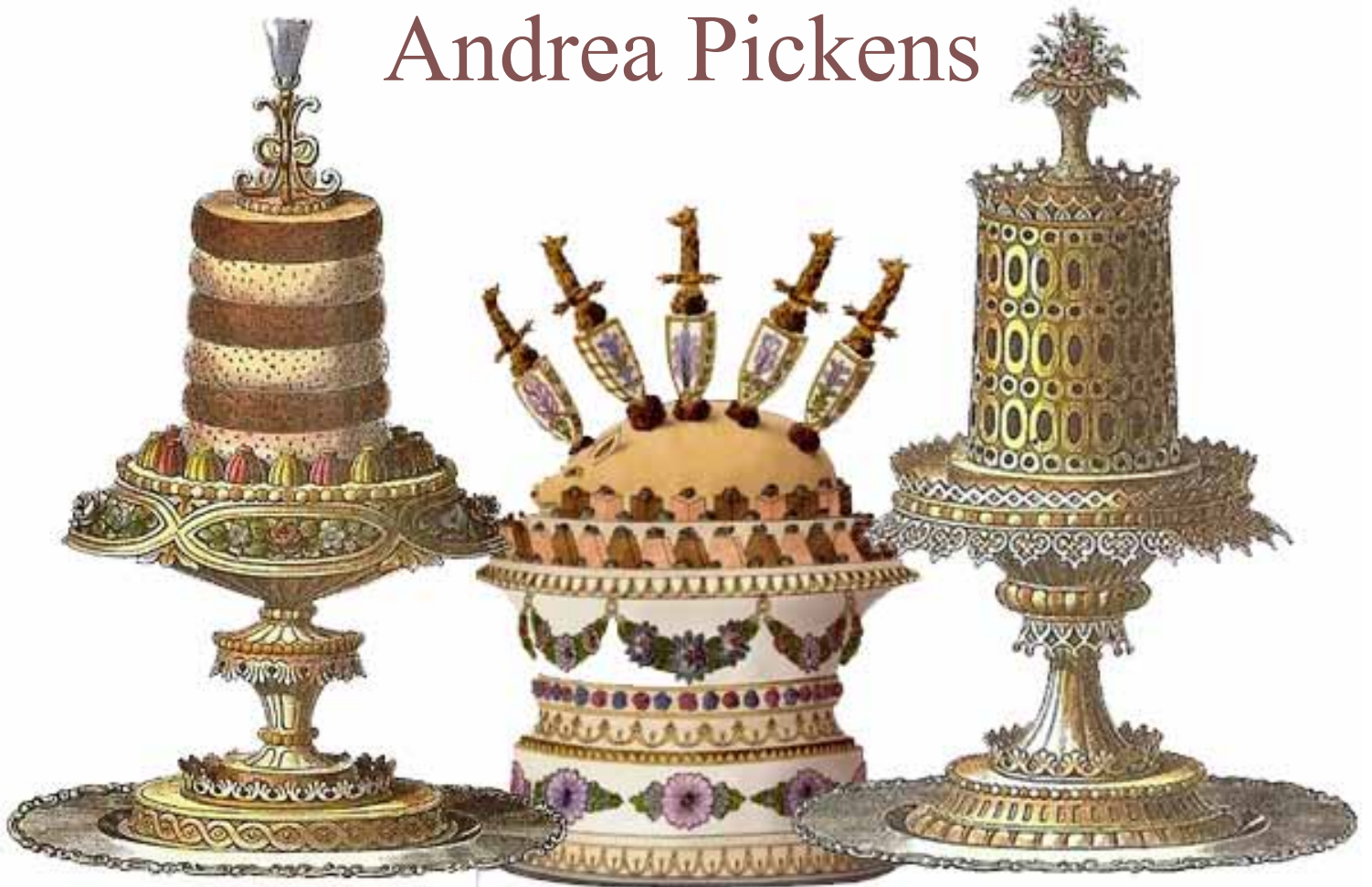


Favorite Romantic Chocolate Recipes

A special compendium
created by
historical romance author

Andrea Pickens



Inspired by the *Lady Arianna* historical mystery series

www.andreapenrose.com



Intense Chocolate Mousse Cake

10 ounces bittersweet chocolate
9 tablespoons unsalted butter
6 large eggs, room temperature and separated
Pinch of salt
 $\frac{3}{4}$ cup sugar
2 tablespoons brandy
1 teaspoon confectioners' sugar

1. Heat oven to 350 degrees. Position the oven rack in lower center of the oven. Cover the outside of a 9-inch springform pan with a double layer of foil. Using a microwave oven or double boiler, melt together chocolate and butter; set aside to cool slightly.
2. In a bowl, whisk together egg yolks and $\frac{1}{2}$ cup sugar until pale, frothy and increased in volume. Whisk in brandy, then fold in chocolate mixture. Place a kettle of water over heat, and bring it to a boil. Using an electric mixer, whisk egg whites and salt until thick. Add remaining $\frac{1}{4}$ cup sugar, and continue to whisk until stiff and shiny but not dry.
3. Fold about $\frac{1}{2}$ cup whisked egg whites into the chocolate mixture to lighten it. Gently fold in remaining whites, being careful not to let the mixture deflate. Pour mixture into lightly-buttered springform pan, and place pan in a roasting pan. Add boiling water to roasting pan to come halfway up side of springform pan. Bake for 45 minutes; top of cake will be hard and inside will be gooey.
4. Remove cake pan from water, and place on a rack to cool completely. Unwrap foil and remove side of springform pan. Place cake on a serving platter. Just before serving, dust top with confectioners' sugar.



Chocolate Soufflé

1 tablespoon butter for dish

$\frac{1}{3}$ cup sugar, plus some for dish

3 eggs, separated

2 ounces good quality bittersweet chocolate, melted

Pinch salt

$\frac{1}{4}$ teaspoon cream of tartar

1. Preheat oven to 350 degrees. Butter two 2-cup or one 4-cup soufflé or other deep baking dish or dishes. Sprinkle with sugar, then invert it and tap to remove any excess sugar.
2. Beat egg yolks with all but 1 tablespoon sugar until very light and very thick. Mix in the melted chocolate until well combined, then set aside.
3. Beat the egg whites with salt and cream of tartar until whites hold soft peaks. Continue to beat, gradually adding remaining tablespoon sugar, until they are very stiff and glossy. Mix a heaping spoonful of the egg whites thoroughly into egg yolk mixture to lighten it, then fold in remaining whites, using a rubber spatula. Transfer to prepared dish or dishes. (At this point, you can cover and refrigerate until you are ready to bake.)
4. Bake until center is nearly set—20 minutes for individual soufflés and 25 to 35 minutes for a single large soufflé. Serve immediately.



Chocolate Truffle Brownies

11 tablespoons unsalted butter, plus extra for greasing the pan
6 ounces good quality unsweetened chocolate, chopped
2 $\frac{1}{3}$ cups sugar
6 large eggs
1 $\frac{1}{2}$ tablespoons vanilla extract
1 $\frac{1}{3}$ cups all-purpose flour
 $\frac{3}{4}$ teaspoon salt
1 cup chopped nuts or chocolate chips (optional)
cocoa powder (optional)

1. Heat oven to 325 degrees. Lightly grease a 9-by-13-inch baking pan.
2. Place the butter in a medium saucepan, and melt over low heat. Remove from the heat, add the chocolate and stir constantly until melted. Set aside.
3. In a large bowl, combine the sugar, eggs and vanilla. Stir until well mixed. Add the melted chocolate mixture, and mix until combined. Add the flour and salt, and mix just until combined. Fold in the nuts or chocolate chips if desired
4. Place the batter in the greased pan, and bake for 25 to 30 minutes, or until the top is dull and an inserted toothpick comes out mostly clean. Do not overbake. Cool completely. If desired, dust the top with cocoa powder before cutting.



Whisky-Soaked Chocolate Bundt Cake

- 1 cup (2 sticks) unsalted butter, softened, more for greasing pan
- 2 cups all-purpose flour, more for dusting pan
- 5 ounces unsweetened chocolate
- $\frac{1}{4}$ cup instant espresso powder
- 2 tablespoons unsweetened cocoa powder
- 1 cup bourbon, rye or other whiskey, more for sprinkling
- $\frac{1}{2}$ teaspoon kosher salt
- 2 cups granulated sugar
- 3 large eggs
- 1 tablespoon vanilla extract
- 1 teaspoon baking soda
- Confectioners' sugar, for garnish (optional)

1. Grease and flour a 10-cup-capacity Bundt pan. Preheat oven to 325 degrees. In microwave or double boiler over simmering water, melt chocolate. Let cool.
2. Put espresso and cocoa powders in a 2-cup glass measuring cup. Add enough boiling water to come up to the 1 cup measuring line. Mix until powders dissolve. Add whisky and salt. Let cool.
3. Using an electric mixer, beat 1 cup butter until fluffy. Add sugar and beat until well combined. Beat in the eggs, one at a time, beating well between each addition. Beat in the vanilla extract, baking soda and melted chocolate.
4. On low speed, beat in a third of the whisky mixture. When liquid is absorbed, beat in 1 cup flour. Repeat additions, ending with whiskey mixture. Scrape batter into prepared pan and bake until a cake tester inserted into center of cake comes out clean, about 1 hour 10 minutes.
5. Transfer cake to a rack. Unmold after 15 minutes and sprinkle warm cake with more whiskey. Let cool before serving. Garnish with confectioners' sugar.



Chocolate Truffles

$\frac{7}{8}$ cup heavy cream

8 ounces good quality bittersweet chocolate, chopped

Unsweetened cocoa powder, confectioners' sugar
or a mixture of confectioners' sugar and cinnamon for coating

1. Heat cream in a pot until it steams. Put chocolate in a bowl, pour hot cream on top, and stir until chocolate is melted and incorporated into cream.
2. Chill until solid all the way through, 1 to 2 hours. Using a chilled melon baller or latex gloves to prevent the ganache from melting or sticking to your hands, scoop out about a tablespoonful and quickly roll it into a ball. Repeat, lining truffles on a plate or a baking sheet.
3. If truffles become too soft to handle, place them in refrigerator or freezer for a few minutes. Roll them in cocoa powder, confectioners' sugar or a mixture of sugar and ground cinnamon. Serve immediately or store, wrapped in plastic, in refrigerator for up to four days.



Chocolate Pudding

1 large egg, plus 2 yolks
6 ounces bittersweet chocolate, preferably 66 percent to 74 percent cacao, chopped
2 T unsalted butter, softened
1 teaspoon vanilla extract
2 ½ cups whole milk
½ cup heavy cream
⅓ c light or dark brown sugar
2 tablespoons cocoa powder
2 tablespoons cornstarch
¼ teaspoon fine sea salt
Whipped cream or crème fraîche for optional garnish

1. In a small heatproof bowl, whisk together egg and yolks. Set aside
2. Place chocolate, butter and vanilla extract in a food processor or blender but don't turn on.
3. In a medium pot, whisk together milk, cream, brown sugar, cocoa, cornstarch and salt until smooth. Bring to a full boil, whisking, and let bubble for 1 to 2 minutes to activate cornstarch. At that point, it will start to thicken, and when it does immediately pull the pot off the heat.
4. Pour a little of the hot cornstarch mixture into the eggs, stirring constantly to prevent them from curdling, then pour eggs back into the pan with the remaining cornstarch mixture. Cook over low heat, whisking constantly, until mixture just returns to a bare simmer. Immediately pour into the food processor or blender and run the machine until the pudding is very smooth (the hot milk mixture will melt the chocolate).
5. Pour into individual bowls or a large decorative bowl and cover with plastic wrap. Refrigerate until firm and cold (4-8 hours depending on bowl size.)