

## CHOCOLATE CREPES

### Ingredients

For the crepes:

- 1 1/2 cups milk
- 3 eggs
- 3 tablespoons water
- 2 tablespoons canola oil
- 1 1/2 teaspoons vanilla extract
- 1 1/2 cups all-purpose flour
- 1/2 cup sugar
- 1/4 cup baking cocoa
- 1/8 teaspoon salt

For the filling:

- 1 cup heavy whipping cream
- 8 oz cream cheese, softened
- 2 cups confectioners' sugar
- 1 teaspoon vanilla extract

### Directions

For batter, place the first nine ingredients in a blender or food processor. Cover and process until smooth. Refrigerate for 1 hour.

Heat a lightly greased 8-in. nonstick skillet; pour 2 tablespoons batter into center of skillet. Lift and tilt pan to evenly coat bottom. Cook until top appears dry; turn and cook 15-20 seconds longer. Remove to a wire rack. Repeat with remaining batter, greasing skillet as needed. When cool, stack crepes with waxed paper or paper towels in between.

In a small bowl, beat the cream until stiff peaks form; set aside. In a large bowl, beat the cream cheese, confectioners' sugar and vanilla until smooth; fold in whipped cream. Spoon 2 rounded tablespoons of filling down the center of each crepe; roll up.



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## FLOURLESS CHOCOLATE CAKE WITH CHOCOLATE GLAZE

### Ingredients

For the cake:

- 12 oz bittersweet chocolate, coarsely chopped
- 3/4 cup unsalted butter, cut into 6 pieces
- 5 large eggs
- 1 cup granulated sugar
- 1 1/2 teaspoon vanilla extract
- 1/4 teaspoon table salt
- 1/4 cup unsweetened natural cocoa powder, sifted

For the glaze:

- 4 oz bittersweet chocolate, coarsely chopped
- 3 tablespoons unsalted butter

### Directions

Position a rack in the middle of the oven and heat the oven to 300 degrees F.

Lightly butter the bottom of a 9x2-inch round cake pan and line it with a round of parchment.. Lightly butter the parchment and the sides of the pan and dust with cocoa powder. Tap out any excess.

Melt the chocolate and butter in the microwave or in a medium metal bowl set in a skillet of barely simmering water, stirring with a rubber spatula until smooth. Remove the bowl from the water bath and set aside to cool slightly.

In the bowl of a stand mixer fitted with a whisk attachment, combine the eggs, sugar, vanilla, salt and 2 Tbs water. Beat on medium high speed until the mixture is very foamy, pale in color, and doubled in volume - 2 minutes.

Reduce the mixer speed to low and gradually pour in the chocolate mixture. Increase speed to medium high and continue beating until well blended - about 30 seconds.

Add the cocoa powder and mix on medium low just until blended, about 30 seconds.

Pour the batter into the prepared pan. Bake until a pick inserted in the center comes out looking wet with small gooey clumps - 40 to 45 minutes. Don't overcook.

Let cool in the pan on a rack for 30 minutes. If necessary, gently push the edges down with your fingertips until the layer is even.

Run a small knife around the edge of the pan to loosen the cake. Cover the cake pan with a wire rack and invert. Remove the pan and parchment and let the cake cool completely. The cake may look cinched in around its sides, which is fine.

Transfer to a cake plate. Cover and refrigerate the cake until it's very cold, at least 6 hours or overnight.

*Glaze the cake:*

Melt the chocolate and butter in the microwave or in a medium metal bowl set in a skillet of barely simmering water, stirring with a rubber spatula until smooth. Pour the warm glaze over the chilled cake and, using an offset spatula, spread the glaze evenly to within 1/4 in of the edge.

Refrigerate the cake until the glaze is set - 20 to 40 minutes.

Before serving, remove the cake from the refrigerator and let it come to room temperature - 20 to 30 minutes.

To serve, cut the cake into small, if not tiny, slices using a hot knife

*Tip - to slice this cake (or any dense, sticky cake), heat the knife first, either by dipping it in a tall container of very hot water or by holding it under hot running water for a few seconds. Then wipe it drive before cutting the cake. The knife will cool quickly, and the cake will start sticking, so expect to rinse and repeat several times.*

## P'TITE MERE'S CHOCOLATE CHESTNUT TRUFFLES

### Ingredients

- 7 oz dark chocolate, broken into small, even-sized pieces
- 3.5 oz chestnut puree
- 7 oz heavy cream
- 1/3 cup light brown sugar
- 1 3/4 tablespoon cocoa powder

### Directions

Line a baking tray approximately 9 x 13" with parchment paper.

Place the chocolate, chestnut purée, cream and sugar in a double boiler and heat gently until melted. Remove from the double boiler and mix until evenly blended.

Place in the fridge until firmly set (at least 1 hour). When set, use a teaspoon to scoop out evenly-sized balls and roll them between your palms one at a time.

Put the cocoa in a shallow bowl and toss each truffle in the powder. Repeat until all are coated. Store in an airtight container in the fridge for up to 1 week. Makes approximately 50 pieces.

BLUEBERRY TART

Ingredients

- For the crust:
- 1 3/4 cup flour
  - 3/4 cup chilled, unsalted butter, cut into cubes
  - 1 tablespoon sugar
  - 1 large egg
  - 1/2 tablespoon cold water

- For the filling:
- 1 pound blueberries, washed and picked over
  - 3/4 cup heavy cream
  - 2/3 cup sugar
  - 2 large eggs
  - 3 tablespoons flour

Directions

Put the flour and butter into the bowl of a food processor and process for about 15 seconds until the mixture reaches the consistency of coarse bread crumbs.

Add the eggs, sugar, and water and process again for no more than 30 seconds, until the mixture starts to come together in larger chunks to form a dough.

Turn the dough out onto a lightly floured surface and knead only long enough to bring it into one homogeneous lump of dough. Wrap and refrigerate and rest the dough for 40 minutes.

Lightly butter a 10" tart pan with a removable bottom.

On the same lightly floured surface, turn out the chilled dough and roll out to a size slightly larger than the pan.

Transfer the dough to the pan, with dough hanging off all sides. Trim the dough by rolling your rolling pin over the top of the tart pan. Refrigerate lined pan for 20 minutes

While the pan is cooling, preheat oven to 400 degrees F.

In a medium bowl, mix together the cream, sugar, eggs, and flour. Whisk until there are not lumps.

Take the pan out of the refrigerator and put the berries in the crust. Pour the cream mixer over the fruit, then lightly sprinkle the top with a little bit of extra sugar.

Bake for 35 minutes, until the crust is fully cooked and the cream is set. Allow to cool before serving.

CARAMEL ORANGES

Ingredients

- 8 medium naval or cara cara oranges (about 4.5 pounds)
- 1 cup sugar
- 2 cinnamon sticks
- 2 tablespoons salted butter

Directions

Juice 2 of the oranges to yield ¾ cup juice. Cut the top and bottom ½ inch off of the remaining 6 oranges.

Stand each orange on one of its flat ends and use a sharp knife to cut down and around the fruit, peeling away all the skin and pith.

Thinly slice the oranges crosswise and shingle evenly in a 13 by 9 inch baking dish.

Combine the sugar, ¼ cup of the orange juice, and the cinnamon sticks in a medium saucepan. Bring to a boil over medium-high heat (this should take 2 to 3 minutes) and cook, swirling the pan occasionally, until the sugar begins to color around the edges, 3 to 5 minutes. (The bubbles should go from thin and frothy to thick and shiny.)

Reduce the heat to medium-low and cook, swirling the pan often, until the sugar is coppery-brown, 1 to 3 minutes.

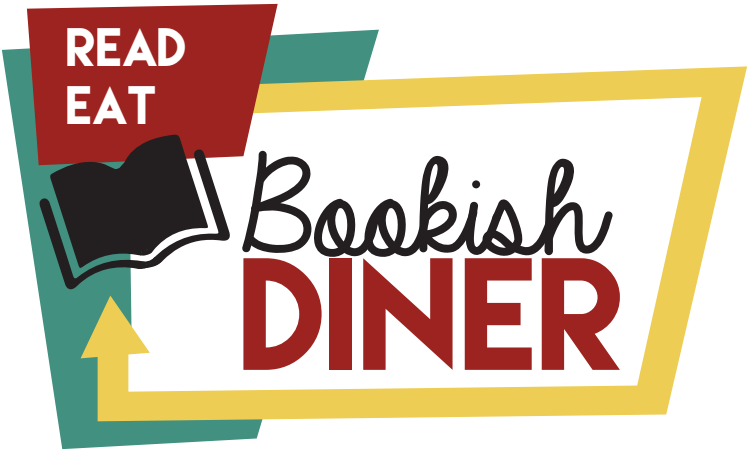
Remove the pan from the heat, add the butter, and whisk until melted.

Add a splash of the remaining orange juice and whisk until smooth (the mixture will steam and bubble vigorously), then add the remaining orange juice and whisk until fully incorporated. If the caramel separates and sticks to the bottom of the pan, return it to the heat and simmer until the hardened caramel dissolves.

Pour the caramel evenly over the oranges, cover with plastic wrap, and refrigerate for 3 hours.

Using a slotted spoon, transfer the oranges to a serving platter or individual plates. Remove and discard the cinnamon sticks and whisk the caramel to recombine. Pour the caramel over the oranges and serve.

*Tip: Don't think about the caramel's color for the first few minutes. The sugar mixture will melt, froth furiously as the heat increases (and moisture evaporates), and finally subside into larger, shinier bubbles before coloring. If the sugar browns too quickly, slide the pan off heat and whisk steadily to incorporate cooling air.*



VIANNE'S SPICED HOT CHOCOLATE

Ingredients

- 1 2/3 cups milk
- 1/2 vanilla pod, cut lengthwise
- 1/2 cinnamon stick
- 1 red chili, halved and seeded
- 3/5 oz dark (70%) chocolate
- Brown sugar to taste
- Whipped cream and chocolate curls, to serve

Directions

Place milk in a saucepan, add vanilla pod, cinnamon and chili, and gently bring it to a simmer for 1 minute. Do not boil. Grate chocolate and whisk it in until it melts. If you must, then add brown sugar, but do try without it.

Take off heat and allow to infuse for 10 minutes, then remove vanilla, cinnamon and chilli. Return to heat and bring gently back to a simmer.

Serve in mugs, topped with whipped cream and chocolate curls.