

Winter Warmer Recipes

Hot Chocolate



Preparation Time

2 minutes

Cooking Time

5 minutes

Ingredients (serves 4)

1L (4 cups) milk

100g good-quality dark chocolate,
finely chopped

Marshmallows, to serve

Method

Place the milk in a medium saucepan over medium-high heat and bring to a simmer. Remove from heat and set aside for 1 minute.

Place 20g of the chocolate in each of four heatproof serving glasses. Pour the hot milk over the chocolate and stir until the chocolate melts and is smooth. Top with marshmallows and sprinkle with the remaining chocolate. Serve immediately.

Notes

White chocolate variation: Use 100g of good-quality white chocolate instead of the dark chocolate in this recipe.

Potato & Leek Soup

Preparation Time

15 minutes

Cooking Time

55 minutes

Ingredients (serves 8)

1 tbs olive oil
20g butter
2 leeks, pale section only, halved,
washed, dried, thinly sliced
2 garlic cloves, crushed
1kg desiree potatoes, peeled,
coarsely chopped
1L (4 cups) chicken stock
750ml (3 cups) water
250ml (1 cup) thin cream
Fresh chives, finely chopped, to serve



Method

Heat oil and butter in a saucepan over medium heat. Add the leek and garlic and toss to coat. Reduce heat to medium-low. Cook, covered, stirring occasionally, for 18-20 minutes or until soft.

Add the potato, stock and water to the pan. Cover and bring to a simmer over medium-high heat. Reduce heat to medium and cook, partially covered, for 25-30 minutes or until potato is tender. Set aside for 10 minutes to cool.

Transfer one-third of soup to the jug of a blender. Blend until smooth. Transfer to a clean saucepan. Repeat, in 2 more batches, with remaining potato mixture.

Place the soup over medium-low heat. Add the cream and cook, stirring, for 5 minutes or until heated through. Season with salt and pepper.

Ladle among serving bowls. Sprinkle with chives and serve immediately.

Notes

Serves: 8 as an entree

You can make this recipe up to the end of step 3 up to 1 day ahead. Store in an airtight container in the fridge. Continue from step 4 just before serving.

Soft-Centred Chocolate Pudding

Preparation Time

5 - 10 minutes

Cooking Time

15 minutes

Makes

8

Ingredients

Melted butter, to grease

1 x 200g pkt rich dark cooking chocolate (Nestle Plaistowe brand), coarsely chopped

200g butter, chopped

2 tsp instant coffee powder

1 tsp hot water

4 eggs

4 egg yolks

100g (1/2 cup, firmly packed) brown sugar

1 tbs creme de cacao liqueur

40g (1/4 cup) plain flour

Double cream, to serve

Bought honeycomb, coarsely chopped, to serve

Chocolate sauce

1 x 200g pkt rich dark cooking chocolate (Nestle Plaistowe brand), coarsely chopped

250ml (1 cup) thin cream

Method

Preheat oven to 180°C. Brush eight 250ml (1-cup) capacity metal dariole moulds with melted butter to lightly grease. Place on a baking tray.

Place the chocolate and butter in a saucepan over low heat. Cook, stirring with a metal spoon, for 5 minutes or until chocolate melts and mixture is smooth. Remove from heat and set aside for 5 minutes to cool.

Combine coffee and water in a bowl. Use an electric beater to beat together the eggs, egg yolks and sugar in a bowl until mixture doubles in size. Add chocolate mixture, coffee mixture and liqueur. Use a metal spoon to fold until just combined.

Sift flour over chocolate mixture and gently fold until just combined. Spoon the mixture evenly among prepared moulds.

Bake in preheated oven for 10 minutes or until just set. Remove from oven.

Meanwhile, to make the chocolate sauce, place the chocolate and cream in a small saucepan over medium-low heat. Cook, stirring with a metal spoon, for 5 minutes or until chocolate melts and the mixture is smooth

Turn puddings onto plates and drizzle with chocolate sauce. Top with a dollop of double cream and sprinkle with honeycomb. Serve immediately.

