

Dish
of the
Month

Chocolate trio; baby Guinness
pudding, chocolate and
orange tart and chocolate
and raspberry torte



Chocolate trio; baby Guinness pudding, chocolate and orange tart and chocolate and raspberry torte

Ingredients

Serves: 4 people

Baby Guinness chocolate pudding

- 75mls dark chocolate
- 75mls single cream
- 50mls Kahlua
- 50mls Baileys
- 75mls double cream

Chocolate and orange tart

- 150mls dark chocolate
- 150mls double cream
- 1 orange

Chocolate and raspberry torte

- 150gms dark chocolate
- 100mls double cream
- 100mls raspberry puree
- 2 Hobnob biscuits
- 50gms butter

All three chocolate dishes need time to set; I suggest leaving them overnight.

Baby Guinness chocolate pudding

To make this dessert you will need four 75ml shot glasses

- 1:** Melt the chocolate in a bowl over a pan of boiling water.
- 2:** When melted add the single cream and the Kahlua, place into the shot glasses and leave in the fridge to set over night.
- 3:** Once you are sure that the pudding is set, whip the double cream with Baileys, and spoon on top. Add a solid chocolate topping if you wish.

Chocolate and orange tart

For this you will need four 4cm sweet pastry tart cases

- 1:** Melt chocolate in a bowl over a pan of boiling water.
- 2:** Zest the orange, then blanch the zest (boil briefly in a saucepan) and refresh in ice cold water three times. This will take away the bitterness from the zest.
- 3:** Then finely chop and add to the melted chocolate with the double cream and the juice of the orange and mix together.
- 4:** Add to the tartlet cases and leave to set over night.
- 5:** Take out the tartlets, remove the cases and add to the plate, top with cream.

Chocolate and raspberry torte

You will need four torte moulds around 4-5cm in diameter.

- 1:** Melt the butter and add crushed Hobnob biscuits and line the base of the torte moulds.
- 2:** Melt the chocolate, add the raspberry puree and pipe into the moulds. Leave the tortes to set for 24 hours.
- 3:** To ensure the torte keeps its shape when plated, briefly blast the circumference of the torte with a blow torch.
- 4:** Plate up, and enjoy.



by Andrew Gibney

Zest
Caterers