



**Presents
Choc-a-Bloc
Recipes**



**"Life's too short
To cook with bad wine"**

CHOC-A-BLOC & ALMOND FUDGE

14 oz can sweetened condensed milk

1 cup dark chocolate, chopped

1/2 cup chocolate biscuit crumbs

3/4 cup slivered almonds, toasted

3 tablespoons choc-a-bloc

2 cups white chocolate chopped, melted

Lightly grease an 9 x 9 pan. Line base and two long sides with baking paper, extending paper 3/4.

above the pan edge. In a medium pan, combine condensed milk and chocolate. Stir over low heat for 3-4 minutes, until smooth. Stir through biscuit crumbs, choc-a-bloc and almonds. Spread mixture into prepared pan. Chill for 3 hours or overnight, until mixture is firm. Drizzle top with white chocolate. Chill for 10 minutes, until set. Serve fudge cut into small squares.

MOCHA FUDGE CAKES WITH CHOC-A-BLOC SYRUP

Spray oil 1 cup brown sugar
1/2 cup cocoa 1/4 cup choc-a- bloc
powder sifted 1/3 cup plain flour
1/4 cup warm strong 2 egg yolks
black coffee 3/4 cup brown sugar
2/3 cup dark chocolate 1 tsp choc-a-bloc
chopped, melted ice-cream to serve
1/2 cup chopped pitted 4 egg-whites
dates 3/4 cup water
1/4 cup almond meal

Preheat to moderate, 350°. Lightly spray a 12 hole muffin pan with oil. In a large bowl, combine sugar and cocoa. Stir in coffee, choc-a-bloc and chocolate until smooth. Add dates, flour, almond meal and egg-yolks. In a small bowl using an electric mixer beat egg-whites until soft peaks form. Fold egg-whites lightly into chocolate mixture. Spoon mixture evenly between muffin pan. Bake for 20-25 min. until cooked when tested with a skewer.

SYRUP. Meanwhile combine sugar and water in a small saucepan. Stir over low heat until sugar dissolves. Bring to the boil. Reduce heat and simmer, without stirring 10-15 min. until syrup has thickened. Stir in choc-a-bloc. Serve cakes with choc-a-bloc syrup and ice-cream .

Stanley Lambert Choc-a-Bloc

Chocolate Port is proof that something can never be too rich! We hope chocolate lovers everywhere enjoy these delicious recipes using Stanley Lambert Wines Choc-a-bloc.

PORT WITH CHOCOLATE RIMMED GLASS

Prepare your dessert wine glass by dipping its rim into a saucer of melted chocolate. Place in freezer to solidify and bring out at dessert time fill glass with delicious *Choc-a-Bloc*.

PORT CARAMEL SAUCE

6 tablespoon butter

1 cup brown sugar

3/4 cup cream

2 tablespoon choc-a. bloc port

(adjust as you like, plus a glass for the cook)

1 teaspoon vanilla essence

Melt butter, add sugar and stir until bubbles form.

Add cream and cook for approx 10 mins or until slightly thickened. Take off heat and add *Choc-a-*

Bloc port and vanilla essence. Serve hot or cold.

Store in fridge. This sauce can be refrigerated and reheated.

** This sauce can be used with any dessert, imagine chocolate cake with port caramel sauce, berry coulis and cream.

CHOCOLATE FONDUE WITH *CHOC-A-BLOC*

3/4 cup cream

1 1/3 cups chocolate

2 tablespoons of *Choc-a-Bloc*

1 teaspoon of vanilla essence

Using double saucepan method,

melt chocolate and cream. Mix well. Add *Choc-a-Bloc* and vanilla stir until combined and serve in fondue.

Accompany with fresh and dried fruits.

CHOCOLATE ROUGH BISCUITS

1/2 cup castor sugar
1/2 cup butter
2/3 cup dark chocolate
1 egg
1 tablespoon *Choc-a-Bloc*
1 cup self raising flour
2 tablespoons butter
1 1/2 cups desiccated coconut

Makes about 24 biscuits

Preheat oven to 350°. Cream the butter and sugar, add the egg and *Choc-a-Bloc* and beat well. Sift the flour and cocoa and fold into the mix. Add the coconut and mix well; the mix will be quite dry. Line a baking tray with baking paper and place heaped teaspoons of the mix on the tray. Bake for 15 minutes. Allow to cool on the tray. Melt the chocolate and butter together and drizzle over the top of the cooled biscuits.

CHOCOLATE PORT HAZELNUT BROWNIES

1 1/3 cups dark chocolate, 3/4 cup butter
chopped 4 eggs lightly beaten
1 1/2 cups brown sugar 1/4 cup cream
1 cup plain flour, sifted 1/4 cup *Choc-a-Bloc*
1/2 cup hazelnuts toasted,
chopped

Preheat oven to moderate, 350°. Lightly grease a 13x9 pan. Line base and sides with baking paper. Combine chocolate and butter in a small saucepan. Stir over low heat until smooth. Transfer to a bowl. Cool for 5 min. Blend sugar and eggs into chocolate mixture. Stir in flour, cream, *Choc-a-Bloc* and hazelnuts. Pour mixture into prepared pan. Bake for 30-35 min until firm to touch. Allow to cool, cut into squares. Store in an airtight container.

CHILLI CHOCOLATE PORT TRUFFLES

3/4 chocolate chopped into pieces

1/4 cup milk

1/4 cup *Choc-a-Bloc*

1/4 teaspoon chilli powder

2 tablespoons cocoa powder

In double saucepan, melt chocolate. In a separate saucepan heat the milk, *Choc-a-Bloc*, and chilli powder to boiling. Whisk the boiling liquid vigorously into the melted chocolate until smooth. Refrigerate until it hardens. Use a small scooper or a melon baller to scoop the truffle mix into balls. Roll in the cocoa powder.

CHOCOLATE PORT CUSTARD

2 egg-yolks 1/4 cup sugar

2 tablespoons corn flour 1/2 cup milk

1/4 cup *Choc-a-Bloc* 1/2 cup cream

1/2 cup dark chocolate, melted

In a medium bowl, whisk egg-yolks, sugar and corn flour together. Bring combined milk and cream to the boil in a saucepan on medium. Remove from heat. Gradually whisk into egg-yolk mixture. Return custard mixture to saucepan. Stir in chocolate and *Choc-a-Bloc*. Heat, stirring constantly on low until mixture thickens and coats the back of a metal spoon. Do not boil. Remove custard from heat. Serve warm with buttermilk pancakes, fruit or icecream.

HOT CHOCOLATE

1 cup finely chopped chocolate

3 cups of milk

Stanley Lambert *Choc-a-Bloc*

* Whipped cream and grated chocolate (optional)

Pour 1 tablespoon of *Choc-a-Bloc* into tall glass or mug. Stir chocolate and milk over a medium heat until all the chocolate has melted and add to glass. Serve with a dollop of cream and extra grated chocolate.

QUICK CHOC-A-BLOC RECIPES

Strawberries marinated in *Choc-a-Bloc* is always a special treat.

Try *Choc-a-Bloc* poured straight over your ice cream Yum!

Add 1 teaspoon *Choc-a-Bloc* to your gravy or demi-glaze your pan with *Choc-a-Bloc* before making gravy.

CHOC-A-BLOC HAZELNUT BALLS

1 cup dark chocolate, chopped

Extra 1/2 cup dark chocolate melted

1/2 cup crushed plain wafers or crushed ice-cream cone

1/3 cup hazelnut spread (Nutella)

1/4 cup flaked almonds, toasted

3/4 cup granulated peanuts

1/4 cup thickened cream

1/4 cup *Choc-a-Bloc*

In a small saucepan, combine chocolate and cream. Stir over low heat for 3-4 min. until melted and smooth. Blend wafers, hazelnut spread, almonds and *Choc-a-Bloc*. Transfer mixture to a small bowl . Chill for 1 hour until firm. Using the palm of your hands, roll heaped teaspoons of the chocolate mixture into smooth round balls. Place balls on a paper lined baking tray. Chill for 1 hour until firm. Dip balls in extra melted chocolate, then roll in peanuts. Chill for 30 min. until set and ready to serve.

CHOC-A-BLOC CREAM MOUSSE

1 cup dark chocolate chopped

1/4 cup *Choc-a-Bloc*

4 eggs, separated

10 oz. carton thickened cream whipped

Chocolate flakes

Melt chocolate in heatproof bowl over a saucepan of gently simmering water, stirring until smooth.

Remove from heat. Blend the *Choc-a-Bloc* in. Whisk egg-yolks in one at a time. Transfer to a bowl.

Gradually fold cream through chocolate mixture. In dry bowl beat egg-whites using an electric mixer until soft peaks form. Fold into chocolate mixture.

Divide mixture evenly among 6-8 serving dishes or one large dish. Chill, covered for 3 hours or overnight until firm. Serve sprinkled with chocolate flakes.

Chocolate Lovers Enjoy!

CHOCOLATE STRAWBERRY PORT CAKE

1/3 cup butter or margarine 1/2 cup sugar

1 cup chocolate pieces 1/2 cup flour

1/2 cup *Choc-a-Bloc* 2 eggs separated

1 pint fresh strawberries, 1 cup whipped stemmed and sliced cream

In a double saucepan, melt butter and 1/2 cup chocolate and 1/3 cup *Choc-a-Bloc*. Stir and cool.

In mixer bowl, beat egg yolks with 6 tablespoons sugar until thick and pale. Gradually beat in

chocolate mixture. Mix in flour and remaining chocolate. In another bowl beat egg whites with

remaining sugar until stiff; gradually fold into chocolate batter to blend. Pour in greased and floured 9 inch round layer cake pan. Bake in 325°

degree oven 25 to 30 minutes until cooked in centre. Cool in pan 5 minutes; loosen and invert

onto plate. With back of spoon, press shallow indentation into centre of cake. Toss strawberries with remaining port; spoon into centre of cake.

Pipe or spoon whipped cream around edge.

CHOCOLATE SWIRL ICE CREAM

Empty one gallon of creamy vanilla ice cream into a bowl. Melt 1 cup of chocolate in microwave, fold into ice cream. Add 1 pkt of flaked almonds and 1 pkt of choc chips. For the finale fold in half cup of *Choc-a-Bloc*. Re freeze and serve.