

Chocolates

White Chocolates with Rum

Yield: 300g | **Prep Time:** 3 minutes
Cook Time: 4 minutes

Using cooking spray, lightly spray **Shape It Mould #9**, or spray a loaf tin and line base with baking paper.

Ingredients

60g *Cadbury Dream* white chocolate
240g thickened cream
1 tsp rum essence
30g icing sugar
2 x Scoop A **Shape It**

Method

1. Combine all ingredients in a small saucepan. Bring to the boil over low-medium heat, stirring continuously, then simmer gently while stirring for 2 minutes.
2. Pour into prepared mould or tin, cover with cling film or mould lid and refrigerate until set.
3. Serve chilled or at room temperature.

Dark Chocolates

Yield: 300g | **Prep Time:** 3 minutes
Cook Time: 4 minutes

Using cooking spray, lightly spray **Shape It Mould #9**, or spray a loaf tin and line base with baking paper.

Ingredients

60g dark (70% cocoa) chocolate
240g thickened cream
40g icing sugar
2 x Scoop A **Shape It**

Method

1. Combine all ingredients in a small saucepan. Bring to the boil over low-medium heat, stirring continuously, then simmer gently while stirring for 2 minutes.
2. Pour into prepared mould or tin, cover with cling film or mould lid and refrigerate until set.
3. Serve chilled or at room temperature.

Hints & Tips

While the chocolates will set after a couple of hours in the fridge they may firm up a little further if left overnight. If they become too hard, leave out for 30 minutes before consuming.

Change the flavours with brandy, whisky or coffee.

For more delicious texture C chocolate recipes purchase a copy of *shaped: your essential guide to shaped cuisine*. Featuring over 100 recipes from breakfast to dinner, mini meals and everything in between *shaped* captures everything you need to know about preparing and presenting texture modified foods. Order yours today for \$19.95 from flavourcreations.com.au



Add texture C chocolates to your Easter egg hampers so all your residents can enjoy a chocolate (or two) this Easter!