



## **Dark Chocolate and Duchy Originals Golden Ale Cake**

This simple recipe combines rich dark flavours of bitter cocoa powder, dark muscovado sugar and roasted ground almonds with fantastic Duchy Golden Ale that is light and refreshing. Perfect for a Sunday afternoon or hot out of the oven for a fab flavored dessert.

Makes 2 x 1lb Loaf tins

### Ingredients

#### For the cake:

175g Plain Flour  
75g Ground Almonds, roasted  
100g dark cocoa powder  
1tsp of Baking Powder  
250g unsalted butter  
200ml Duchy Originals Golden Ale (or any other Ale/Stout you have to hand)  
2 large eggs  
250g Dark Muscovado sugar

#### For the truffle glaze topping:

100ml Duchy Originals Golden Ale  
250g milk chocolate  
25g butter

### Method

1. First preheat the oven to 180C and line the loaf tins with greaseproof paper
2. Sieve together the Plain Flour, Ground Almonds, dark cocoa powder and Baking Powder
3. In a saucepan melt the butter and the ale together until melted - don't let it boil
4. Using an electric mixer whisk the eggs and sugar together for approx. 5 minutes or until it has thickened and turned paler in colour.
5. Pour the melted butter and ale mixture into the egg mixture and fold through adding the dry ingredients
6. Pour into the prelined baking tins and bake in the oven for 30-40 minutes.
7. Whilst the cake is cooking, make the Ganache. Place the ale and the butter into a pan and heat gently. Don't boil as this will burn off too much of the ale flavour.
8. Whisk in the broken chocolate and stir till a smooth consistency
9. Place in a bowl and keep till needed.
10. The cake should be springy and when inserted with a knife, comes out clean.
11. Leave to cool in the tin

12. Once the cake has cooled remove from the tin and drizzle with the chocolate Ganache. Alternatively you can set the Ganache a little more and spread on.
13. Sprinkle with a little muscovado sugar to add a little crunch.

### **Hot and Healthy Chocolate Cake**

This indulgent chocolate cake is a little out of the ordinary! Not only is it dairy free, but it also contains no eggs and can be made with gluten free flour however what doesn't hit you until you eat it is how hot it is made prominent by the addition of **Tabasco**. For those of you who love the combination of chocolate and chilli this cake is perfect for you plus it's so simple to make!

#### **Ingredients** - serves 8-10 people

250g plain flour  
350g demerara sugar  
65g plain cocoa powder  
1 tsp baking powder  
1 tsp salt  
250ml water  
100g dark chocolate  
240ml extra virgin olive oil  
10g Tabasco sauce  
1 tsp vanilla paste

#### **Preparation method**

1. Preheat the oven to 180 C / Gas mark 4.
2. In a large bowl, stir together the flour, sugar, cocoa powder, baking powder and salt. Pour in water, Tabasco, olive oil and vanilla; mix until well blended.
3. Place into an 8" loose bottomed lined cake tin
4. Bake for 45 minutes in the preheated oven, until the top is no longer shiny. Let cool for at least 10 minutes before dusting with cocoa powder
5. Enjoy warm, when the middle is still gooey!

### **Tabasco Red Pepper Chocolate truffles**

Add a surprise element to your chocolates by making a truffle with red pepper puree and hot Tabasco sauce.

#### **Ingredients** - makes about 16 truffles

125g whipping cream  
125g red pepper puree  
1 tsp **Tabasco** sauce  
25g butter  
25g honey  
350g good quality dark chocolate, 70% cocoa solids, chopped  
Cocoa powder to finish

#### **Preparation method**

1. Place the cream, puree and sauce along with the butter and honey into a saucepan and slowly bring to the boil

2. Once boiled, carefully whisk in the chocolate
3. This will create a Ganache - a rich, shiny emulsified mixture which you can then pour back in to the bowl
4. Clingfilm and place into the fridge
5. Leave overnight to set
6. When set, using a tea spoon or a melon baller, spoon little truffles out and roll into cocoa powder. Alternatively you can pipe these into little chocolate logs and then roll in cocoa powder.

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**Will Torrent** is an award winning Patisier and Chocolatier and a rising star in the food world. With a grandfather who was a chef and a family who owned a patisserie in Paris, cooking has always been in Will's blood. His first foray into the world of high-class cuisine came at Heston Blumenthal's world-renowned Fat Duck at the tender age of 16. In just a few short years the talented pastry chef has picked up an array of awards, including Craft Guild of Chefs Young Chef of the Year 2009, the 2010 Acorn Scholar and the first Medallion of Excellence when he represented the UK at WorldSkills Japan 2007.

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