

Chocolate Orange and Almond Brownie

Chocolate Orange Cheesecake

Chocolate Tart

Flourless Caramel, Date and Hazelnut Torte

Chocolate and Coconut Crème Brulee

Chocolate and Cardamon Panna Cotta

Chocolate Fondue

Chocolate Mousse

Chocolate Parfait

Basic Recipes

Lindt 

MASTER CHOCOLATIERS
SINCE 1845

The Lindt Story

In 1879 in Switzerland, 24 year old Rodolphe Lindt bought two fire damaged factories and a second hand cocoa bean roasting machine.

To the amusement of the burghers of Berne, Rodolphe announced he intended to manufacture chocolate.

At that time, chocolate was either drinking chocolate or a rather crumbly paste that was sometimes formed into a crude bar.

At first the mockery seemed justified.

Then Rodolphe left the chocolate machine on for an unprecedented three days, no-one knows whether by accident or by design, but the chocolate it produced was miraculous.

Dark, silky smooth, with a glorious sheen, it melted on the tongue (chocolate at that time had to be chewed) and released a wealth of delicious flavours.

Rodolphe Lindt christened his new creation (or happy accident) chocolat fondant and chocolate as we know it was born.

Delightful Lindt Desserts

In this book, we've included some of your favourite recipes using the smooth Lindt chocolate you love, to delight your tastebuds and satisfy your inner gourmet. We've shared some helpful tips to give your desserts that finishing touch and given you enough information on cooking with chocolate to help you become more familiar with how to use different types of chocolate to achieve the best taste and texture results, and what types of chocolate are best suited to different recipe styles.



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Cooking with chocolate

Whether dark, milk or white, chocolate has captivated people for centuries and desserts made with chocolate have long been favourites in kitchens around the globe.

Cooking with chocolate is incredibly versatile, straightforward and most importantly, delicious. The process gets a little more complex however, when the chocolate is to be used in its purest form, such as when creating chocolate garnishes or moulded chocolates. Here the “tempering” process is required to get the best results from high quality chocolate, such as Lindt. While “tempering” is not required for any of the recipes in this booklet, following is a simple guide to get the home chocolatier started!

Tempering is the term used for the process of cooking with chocolate to ensure even setting with a beautiful shine as well as a clean snap when broken. If the chocolate is not tempered properly, it might result in unsightly fat-bloom where a white grey film forms on the surface of the chocolate. Although fat-bloom doesn't affect the taste of the chocolate, it results in a crumbly texture and influences the chocolates resistance to temperature. Fat-bloomed chocolate is reversible by simply melting and re-tempering the chocolate.

There are various methods for tempering chocolate by hand and they all involve three basic steps: melting, cooling and reheating.



Melting

There are several ways of melting chocolate.

Melting chocolate in a water bath (bain-marie)

This process requires care to ensure that no moisture will get into your chocolate.

You will need a medium size saucepan and a heatproof bowl that fits tightly into the rim of the saucepan. Place approx 5cm of water into the saucepan and bring to a gentle simmer, ensuring there is limited formation of steam.

Put the chopped chocolate into your bowl and place into the saucepan. Frequently stir your chocolate until it is all molten and then, while monitoring with a digital thermometer, warm the chocolate until it just reaches 48°C and take the bowl off the saucepan.

Melting chocolate in a Microwave oven

This is more suitable for smaller quantities of chocolate.

Place the finely chopped chocolate in a microwave proof bowl. Place the bowl into the microwave and melt the chocolate in short intervals (approximately 15-20 seconds on 75% power) stirring after every interval. Once all the chocolate is molten monitor the temperature with a thermometer.

Cooling

Again, there are several ways of cooling chocolate. The goal is to bring down the temperature of the molten chocolate to 26°C.

Seeding Process

Add one third of the total chocolate weight (finely chopped or grated) into the two thirds of melted chocolate (48°C).

For example, melt two 100g blocks of Lindt Excellence using either of the two methods described above, then mix in one 100g block (finely chopped). Stir through and allow to stand for a couple of minutes, during which time the temperature of the molten chocolate will slowly melt the finely chopped block. Continue to stir until all the chocolate is flowing and the temperature has reduced to approximately 26°C.

Traditional

Pour two thirds of the molten chocolate (48°C) onto a marble slab and spread out with a palette knife.

Using a scraper push the chocolate to the centre. Mix the chocolate in the centre and then spread it out again. Continue the process until the chocolate starts to set slightly. Once the chocolate has reached the consistency of cooked custard, add it back into the bowl containing the remaining one third of the warm molten chocolate and stir through thoroughly. Check that the temperature is approximately 26°C.

Reheating

Constantly monitoring the temperature, gently heat up the dark chocolate to 32°C, milk chocolate to 31°C and white chocolate to 30°C.

Your chocolate is now tempered. Before commencing work with the chocolate it is always a good idea to take a small sample to check how your chocolate is setting. Just dip one corner of your scraper into the chocolate, place it on the bench and allow it to set. If tempered correctly it should set within a couple of minutes, with a nice even shine

Chocolate, Almond & Orange Brownie

135g butter, unsalted
135g castor sugar
Zest of 1 orange
4 eggs, separated
150g Lindt Excellence
Orange Intense Chocolate
135g almond meal
35g plain flour
pinch salt
10ml Grand Marnier
100g almond slivers, toasted

Maitres Tip

This version of the classic brownie is the perfect afternoon tea or even works as a dessert at your next dinner party. Serve at room temperature or even slightly warmed to get the best of the fragrant Lindt Intense Orange Chocolate

Preheat oven to 170°C (150°C for fan- forced oven).
Grease and line a 15cm square baking tray.

Place butter, orange zest and sugar in an electric mixer and combine until light and pale.

Add egg yolks one at a time, mixing well after each addition.

Gently melt the chocolate over a bain marie* and add melted chocolate to the butter mixture, scraping down the sides of the bowl to ensure there are no lumps.

Sift together the almond meal and flour. Fold into the chocolate mixture and mix in the Grand Marnier.

In a dry and clean bowl, whip up the egg whites with a pinch of salt to firm peaks. Gently fold the egg whites into cake batter.

Lastly fold through the almond slivers.

Pour batter into greased baking tray that has been lined with baking paper. Smooth batter and bake for approximately 45 minutes or until a cake tester comes out clean.

Allow the brownie to cool in the baking tray. Once cooled top with 1/2 recipe of chocolate ganache**.

Cut into big squares and enjoy.

Serves 8-10

*bain marie is essentially a waterbath consisting of a saucepan with barely simmering water and a bowl that fits tightly onto the rim.

** The plain ganache recipe can be found on page 26



Chocolate Orange Cheesecake

Base:

250g plain shortbread biscuits
160g unsalted butter, melted

Cheese Cake:

575g cream cheese
50g sour cream
200g Lindt Excellence Orange Intense
100g pure orange juice
140g castor sugar
175g eggs
(about 4 eggs depending on size)
pinch salt

Maitres Tip

This cake is best prepared a day in advance, allowing it sufficient time to cool and settle.

This recipe is also very versatile and the Excellence Orange Intense can easily be substituted with other Lindt chocolate – why not try a milk chocolate espresso cheesecake? Just substitute orange juice with strong coffee and Excellence Orange Intense with Excellence Extra Creamy.

Preheat oven to 120°C (100°C fan-forced oven).
Makes 1 round springform tin 26cm.

Base

Place biscuits in a food processor and blend until they are finely ground.

Mix in enough melted butter until the mixture just binds together, press evenly over base of lightly greased tin and smooth it with the back of a spoon. Set aside.

Cheesecake

Place cream cheese into an electric mixer and beat until softened, scraping down sides to prevent lumps.

Add the sour cream and sugar and continue mixing until smooth.

Place orange juice into a saucepan and gently bring to the boil. Break up the chocolate and mix into the orange juice, stir until melted.

Mix orange/chocolate into the cheese mixture, once again scraping down the sides.

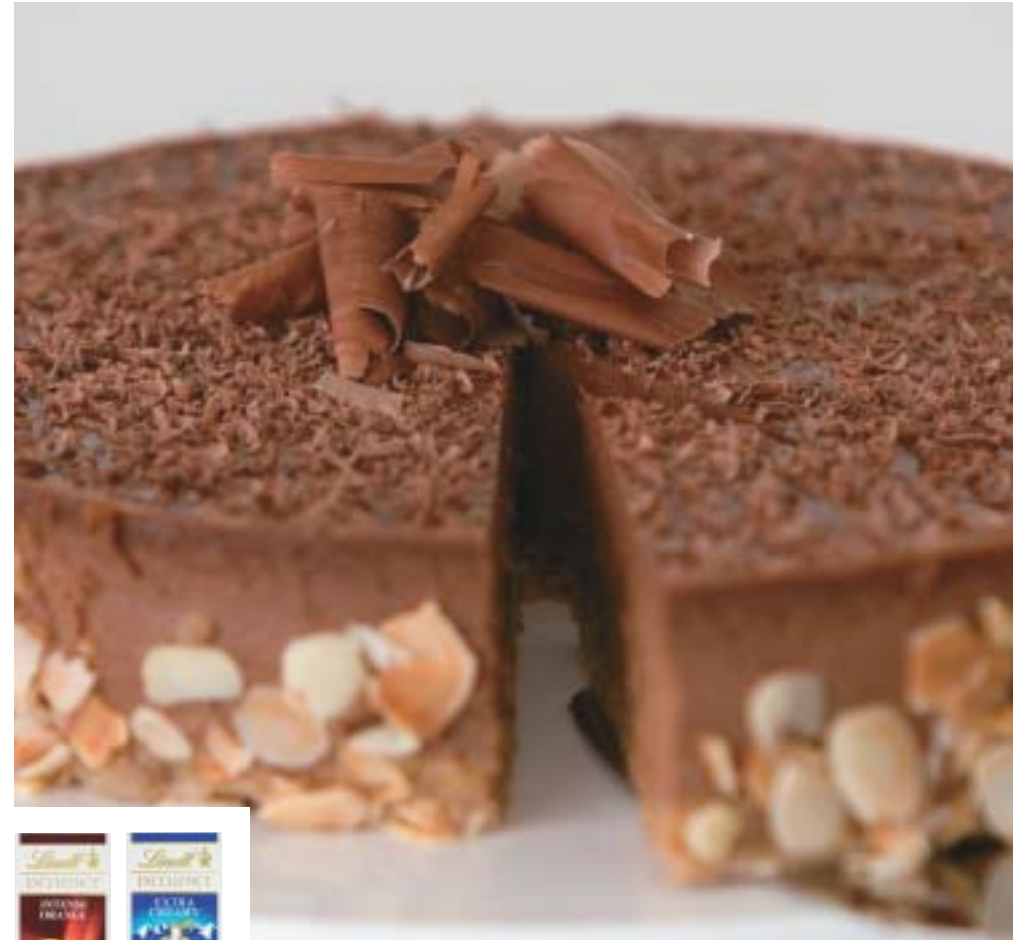
Add eggs one at a time, mixing well after each addition.

Transfer the cheese cake mixture into the prepared springform tin and place into a deep baking tray. Pour about 2cm deep hot water into the base of the tray. This will aid the cooking process and prevent the cake from drying out.

Bake cheese cake for approximately 45 minutes. The cake is ready when it is set on the sides but remains slightly soft in the centre.

Cool the cake in the springform tin.

Serves 8-10



Chocolate Tart

400g short crust pastry
1 egg yolk
875ml cream
65g sugar
375g Lindt Excellence 70% Cocoa
4 egg yolks
1 egg
pinch salt

Maitres Tip

Garnishing the tart with chocolate mousse and fresh berries gives this dessert a truly luxurious finish.

Preheat oven to 130°C (110°C fan- forced oven)

Base

Line base and sides of 20cm springform tin with thinly rolled short crust pastry (3mm recommended). Par-bake the base by lining the inside of the pastry with baking paper and weigh it down with either dry beans or rice. This will prevent the sides from collapsing and give the tart its shape.

Bake at moderate heat until golden brown, brush with egg yolk and return to the oven briefly. This will protect the pastry from getting soggy.

Tart Filling

Mix together cream and sugar in a saucepan, bring to the boil on a moderate heat.

Once boiled, remove from heat and mix in chocolate. Stir until all chocolate has dissolved and mixture is smooth.

Break eggs into a separate clean bowl and whisk. Pour chocolate mixture into eggs and add pinch of salt. Mix well.

Gently pour tart mixture into prepared short crust base and bake for approximately 45 minutes or until just set in the centre.

When tart is still hot, use a sharp knife to cut off excess pastry at the rim of the chocolate filling, giving the tart a straight edge.

Bake the tart a day in advance as this will give it sufficient time to set and make cutting easier. Serve at room temperature.

Serves 12



Flourless Lindt Crunchy Caramel, Date and Hazelnut Cake

220g dates, fresh recommended
150ml water
45ml Frangelico
½ vanilla pod
180g butter, unsalted
200g Lindt Excellence Crunchy Caramel
50g Lindt Excellence 70% Cocoa
3 eggs
3 egg yolks
pinch salt
120g brown sugar
200g hazelnut meal
100g roasted skinned hazelnuts, chopped

Maitres Tip

This recipe combines the moistness of flourless chocolate cake with the richness of dates and the delicious crunchy texture of hazelnuts. It is a good idea to make this cake the day before, and top with ganache on the day.

Makes 1 Springform tin 26cm Ø-

Preheat oven to 170°C (150°C for fan- forced oven)

Place the dates into a saucepan along with water, Frangelico and split vanilla bean.

Over a low heat simmer dates until soft. Remove from heat and push dates through a coarse sieve, creating a smooth puree. Set aside to cool.

Using an electric mixer, whisk eggs, egg yolks, salt and brown sugar until the mixture is light and fluffy.

Place butter into a saucepan and melt over a medium heat. Break up chocolate and place into saucepan with the butter. Remove from heat and stir until chocolate is melted and the mixture is smooth.

Mix the chocolate and butter into the whipped egg. Fold in date puree and hazelnut meal, ensuring there are no lumps.

Mix until well incorporated and blend in hazelnuts.

Pour cake batter into greased 26cm springform tin and smooth top with the back of a spoon.

Bake for approximately 50 minutes or until cooked.

Allow cake to cool in the tin. When cool, remove and top the cake with ½ recipe of plain ganache*.

Serves 8

* The plain ganache recipe can be found on page 26



Milk Chocolate and Coconut Crème Brulee

440ml coconut cream
400ml cream
70g sugar
200g egg yolks (about 10 eggs)
150g Lindt Excellence Extra Creamy
30ml Malibu

Preheat oven to 120°C (100°C fan- forced oven)

Mix coconut cream, cream and sugar in a saucepan bring to the boil on a moderate heat.

Place egg yolks in a bowl.

Once cream mixture reaches boiling point, remove from heat and pour approximately 1/4 over egg yolks and whisk vigorously. This will prevent the egg yolks from curdling.

Break up chocolate in a separate bowl and add remaining cream, stirring until all the chocolate has melted and the mixture is smooth.

Add the egg yolk mixture and Malibu, ensuring mixture is smooth.

Divide the brulee mix equally into ramekins and place into a deep baking dish, adding enough boiling water to the baking dish to reach halfway up the ramekin sides.

Bake for 40-45 minutes or until just set. A brulee is cooked when the custard is set on the sides but maintains slightly soft in the centre.

Caramelize just before serving – see Maitres tip

Serves 8

Maitres Tip

To achieve the distinctive crunchy finish on top of a brulee, sprinkle an even layer of caster sugar on top of the dessert and using a brulee torch (available from good kitchen supply shops) caramelize the sugar until golden brown.



Milk Chocolate and Cardamon Panna Cotta

600ml cream
150ml milk
70g sugar
7 cardamon pods
15g cornflour
3 Gelatine Leaves (can be substituted for 3 teaspoons of gelatine powder)
250g Lindt Excellence Extra Creamy

Maitres Tip

*You could easily substitute the cardamon with cinnamon, vanilla or even rose petals.
Serve the Panna Cotta with a mixed berry compote and Tuille biscuit (recipe on page 26)*

Mix together cream, sugar and milk in a saucepan.

In the meantime, soak the gelatine leaves in cold water and set aside.

On a chopping board, slightly bruise the cardamon pods with the blade of a knife in order for them to release their aroma. Place the cardamon into the cream mixture and bring to the boil on a moderate heat.

Once boiling, remove from heat and strain out the cardamon pods. Remove approximately 4 tbsp of cream mixture and mix with the cornflour in a separate bowl, creating a smooth paste - this will prevent lumps in the panna cotta. Set aside.

Break up the chocolate and add to saucepan, while still off the heat. Stir until the chocolate has melted and the mixture has a smooth consistency, return to the saucepan on a moderate heat and add cornflour mix.

Cook the mixture for about 30 seconds until it starts to thicken slightly, stirring continuously with a whisk.

Take mixture off the heat, squeeze excess water from gelatine leaves and stir in. Once dissolved, allow mixture to cool slightly and divide into 8-10 well greased dariole moulds* and allow to set in the fridge for at least 4 hours.

To turn dessert onto serving plate, dip mould into hot water for a few seconds which will release the Panna Cotta, invert onto plate and serve.

Makes 8-10 Dariole moulds

* Dariole moulds are small, steep sided cylindrical containers, available at homeware stores. If they are unavailable, use espresso cups.



Chocolate Fondue

250g cream
225g light Corn syrup*
375g Lindt Excellence 70% Cocoa
50g Grand Marnier
or your favourite liquor

Fondue

Place the cream and corn syrup into a saucepan and bring it to the boil on a moderate heat.

Once the mixture is boiling, remove pan from heat, gently whisk in the chocolate until the mixture becomes smooth and glossy. Lastly stir in the Grand Marnier.

To serve

If you have a chocolate fondue set, preheat the bowl before pouring in the chocolate mixture, then place the bowl on the fondue set and serve.

Alternatively, pour your fondue mix into a warmed high edged bowl (a pasta bowl, would suffice), place the fondue in the middle of the table and serve with your choice of condiments, arranged on a serving platter.

Serves Approximately 8

**Corn syrup can be found in health sections of supermarkets or in good Health Food Shops*

Maitres Tip

*The best accompaniments to this fondue include;
strawberries, banana, mandarin segments,
starfruit, marshmallows or pieces of chocolate cake*



Chocolate Mousse

200g Lindt Excellence 70% Cocoa
200g double cream
5 eggs, separated
pinch salt
75g sugar
30ml Grand Marnier

Break up chocolate and gently melt over a bain marie*.

Set aside once the chocolate is melted.

Mix together egg yolks and 1/3 of the sugar until pale.

Mix a little melted chocolate with the egg yolks in order to warm them slightly and then add the rest of the chocolate with the yolks.

In a separate bowl, whip cream until ribbon stage (when mixture thickens slightly and a ribbon of cream falls from the whisk). Whisk cream into chocolate mixture until smooth.

In a clean, dry bowl, make a meringue with the egg whites, the remaining sugar and salt. Gently fold meringue and Grand Marnier into the chocolate mixture.

Pour the mousse into a clean bowl, cover it with cling film and allow to set in the fridge for about 4 hours.

With a hot spoon, shape a large quenelle of mousse and place it in a chilled serving glass.

Serves 8

**bain marie is a water bath consisting of a saucepan with barely simmering water and a bowl that fits tightly onto the rim.*

Maitres Tip

Serve in a chilled Martini glass with bruised strawberries, some Saba (reduced grape juice) and a few drops of Grand Marnier for a truly outstanding dessert.



Chocolate Parfait

500ml cream
1 egg
1 egg yolk
75g castor sugar
150g Lindt Excellence 85% Cocoa
1 gelatine leaf
50g slivered almonds, toasted
50g pistachios, toasted

Optional

1/4 tsp chilli powder

Place 1/4 of the cream into a saucepan and bring to the boil on a moderate heat.

Once the cream is boiling, turn off the heat. Break chocolate into small pieces and add, whisking until mixture is smooth and glossy. Set aside.

Whisk egg and sugar in a electric mixer until light and fluffy. Fold chocolate mixture into the eggs, until smooth.

Dissolve the gelatine and add to the chocolate mix.

Whip remaining cream to ribbon stage. Gently fold cream, nuts (and chilli) into chocolate mixture.

Place mixture into a paper lined 25cm long rectangle cake tin, smooth the top, cover with cling film and freeze overnight.

Cut into 3cm wide portions, allow to sit on serving plate, garnish and serve.

Serves 8

Maitres Tip

The key to serving parfait is to allow the dessert to sit on the serving plate to defrost for ten minutes or so. Serve the parfait with a sour cherry and red wine compote and grate some additional chocolate over the top.

For the adventurous, try the ancient combination of chocolate and chilli.

Simply delectable.



Basic Recipes

Ganache

200ml cream
30g castor sugar
30g glucose syrup
200g Lindt Excellence 70% Cocoa
30g unsalted butter

Mix cream, sugar and glucose syrup together in a saucepan and bring to the boil on a moderate heat.

Break up the chocolate and place in a bowl. Pour the hot cream mixture over chocolate and mix in the bowl until smooth. Stir in butter. (note: using a hand blender to mix the ganache will give you the smoothest and glossiest result).

Cover with cling film and set overnight. Use as topping, filling or melted as a sauce.

Tuille

100g icing sugar
100g plain flour
100g egg white (approx 3 large eggs)
50g butter, melted

Sift dry ingredients into a food processor. Mix until well combined, pour in butter and egg white. Continue mixing until smooth. Store in a sealed container.

Using a large flat knife, spread thin layer of tuille batter onto baking paper and bake at moderate heat until golden brown.

Maitres Tip

The tuille biscuits can be made into different shapes with stencils or can be shaped while still warm after baking.



Conversion Chart

Measures:

1 cup	=	250 ml
1/2 cup	=	125 ml
1/3 cup	=	80 ml
1 tablespoon (tbsp)	=	20 ml
1 teaspoon (tsp)	=	5 ml

Weights:

Flour	1 cup	=	150 g
Castor sugar	1 cup	=	220 g
Brown sugar	1 cup	=	200 g
Nut meals	1 cup	=	110 g
Corn syrup	1 cup	=	310 g