

How to Easily Make Delicious Chocolate

Ingredients:

Water, Cocoa, Soymilk, Almonds, Treacle Syrup and Cinnamon.

Tools (or implements)

Small Cup, Small Bowl, Mould (optional — or use Spoon or other cutlery and implements suited for mixing), Glad Wrap, Small Plate, Knife and Board.

Method:

Take Almonds and chop into small pieces, pour in water with small cup and mix with cocoa, soymilk, chopped almonds, Treacle Syrup, and Cinnamon. Place in microwave; heat to on average 57-60C° and melt in microwave for approx. 20 seconds, when ready, put on small plate, cover with Glad Wrap and set aside in fridge for approximately 24hrs. When hard and solid, its ready to eat!

**OTHER GREAT WAYS TO ENJOY OUR
CHOCOLATE!**

I. Nutty Chocolate

Our chocolate already is quite nutty, but if you are fond of nuts, we have taken it one step further with this nutty chocolate.

Ingredients:

Our first great chocolate mix

Nuts (Pistachios, Cashews, Macadamias, Hazelnuts, or any nuts that you want.

*If you are allergic to nuts, dairy, or soymilk, there are other recipes that don't include nuts such as the orange chocolate recipe below; or there is a variant of this one that doesn't include any allergic thing you might be allergic to. (You will have to make it with a different recipe.)

Implements:

Small Bowl, Small Plate, Knife and board, Glad Wrap, Spoon.

Method:

Get out the various nuts you might have picked (you don't have to cut them), and a large amount of the other chocolate mix; spoon the chocolate mix into the small bowl, cover with glad wrap and heat the microwave to approx. 57-60C°, and melt for about 20 seconds. When melted, allow to cool briefly, and before it has completely hardened, take out nuts and coat with the chocolate mixture until all the mixture is used up unless you want to use it another time. Carefully

spoon the chocolates onto small plate and cover with glad wrap. Place in fridge for 24hrs and when its set its time to eat!

2. Orange Chocolate Mix

*this mix is free from dairy, soymilk and nuts. It is ideal for someone allergic to the three foods mentioned.

Ingredients:

Filling:

Orange Juice, Orange Zest, Flour (to make it dry), Sugar, Desiccated Coconut.

Chocolate:

Water, Cocoa, Sugar, Treacle Syrup, Cinnamon, Vanilla Essence.

Tools:

Small Plate, Small Bowl, Small Cup, Glad Wrap, Spoon, Bread-and-butter Knife.

Method:

Chocolate Mix:

Use Small Cup to pour a small amount of water into the bowl, add a large amount of Cocoa and add more and mix until it is a creamy, more dry than wet mixture. Add sugar, Treacle Syrup and Cinnamon and mix together until smooth.

Filling:

*this requires a second bowl

Mix together Orange Juice, Orange Zest, Icing Sugar, Flour, Sugar and Desiccated Coconut in separate bowl. Mix until smooth.

*If your filling is runny, add more Flour, and Orange Zest. When your filling mixture is really hard and dense, roll into balls and set aside in fridge. Cover the chocolate mix in Glad Wrap; heat microwave to approx. 57-60C°, and place in microwave. Time to 20 seconds and when melted allow to cool briefly, but not too much and place on a plate. Spread on plate with the knife and roll the balls of filling on the plate until they have a thick coating of chocolate. When they are thoroughly coated, cover with glad wrap, and set aside in fridge for 24 hours. When they harden, they will be ready to eat!