

CHOCOLATE INDULGENCE

Chocolate Garnish:

1 Block Dark Compound Chocolate

1 Block White Compound Chocolate

Piece of Bubble Wrap

Snap Lock Bag (Medium)

Scissors

Tray

Baking Paper

Ice-Cream, Strawberries and Mint leaf to create the dessert

Method:

Melt Chocolate in Microwave in a bowl

Place baking paper on a tray. Put melted chocolate in the Snap-Lock Bag. Cut a tiny piece of the corner off. Use this as a piping bag to pipe various designs onto your baking paper. Put in fridge to dry.

Put bubble wrap on a tray. Spread melted chocolate over the bubble wrap with a spatula. Use a straw to pierce holes. Put in freezer. Once dry, cut shapes out or break pieces off to use as garnish.

Cut squares of baking paper. Pour melted chocolate in and peg up the sides with clothes pegs. Put in fridge to set. When dry, peel baking paper off and fill with a scoop of ice-cream. Garnish ice-cream with a chocolate design.

2) Snicker's Milkshake:

1 Snickers Bar

1 Scoop Vanilla Ice-Cream

1 Cup Milk

1 Tablespoon Chocolate Sauce

Can Whipped Cream

Method: Blend Snickers bar, ice-cream, milk and chocolate sauce together. Taste test and add more milk if desired. Serve into a glass, top with whipped cream and garnish with your favourite chocolate design.

For a sugar/dairy free option, blend dates to start with, substitute the ice-cream for a frozen banana, add your milk of choice, a few dollops of peanut butter, 1-2 tablespoons cacao powder and 2 tablespoons maple syrup.