



# Chocolate Lover's Weekend

## Chocolate Pâté

1 pound semi-sweet chocolate, chopped (50-70% cocoa)  
¾ cup Best Vineyards Bluebird or other red wine  
¼ cup heavy whipping cream



Combine chocolate, wine and cream in top of double boiler and melt over simmering water. Stir constantly until mixture is smooth. Do not allow chocolate to get too warm. Remove from heat and whisk well. Pour into an 8x4" loaf pan lined with wax paper and chill overnight. Before serving, unmold and slice with a knife dipped in hot water.

## Hazelnut Crackers

1 cup hazelnut flour  
1 teaspoon baking powder  
3 tablespoons shortening  
2 tablespoons melted butter  
1 cup all purpose flour\*\*  
½ teaspoon salt  
½ cup milk

Preheat oven to 400 F. Whisk together flours, baking powder and salt. Cut in shortening until mixture is coarse. With a fork, stir in enough milk to make a soft dough. Roll into a ball and divide in half. On a floured surface, roll out half of dough into a 10x14" rectangle. With knife or cookie cutter, cut to desired shape. Repeat with remaining dough. Brush 2 baking sheets with melted butter and arrange crackers close together on the sheets. Bake for 8 to 10 minutes or until golden in color. Cool on wire rack. Store in airtight container.

\*\*Gluten Free recipe – substitute 1 cup white rice flour (or sorghum flour or oat flour) and ½ teaspoon Xanthan Gum for the all purpose flour.

## Potato Chip Clusters

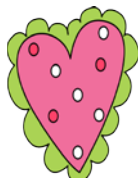
9 ounces white baking chocolate, chopped  
2 cups coarsely crushed ridged potato chips  
1/2 cup chopped pecans



In a large microwave-safe bowl, melt white chocolate. Stir in potato chips and pecans. Drop by tablespoon onto waxed paper-lined baking sheets. Refrigerate until set.

## Chocolate Cream Cheese

12 oz. pkg of Ghiradelli Semi-Sweet Chocolate chips  
3 lbs cream cheese  
1/8 teaspoon chili powder or cayenne pepper  
Powdered sugar (optional)



In a double boiler, melt chocolate chips and set aside. In a large mixing bowl, beat cream cheese with a mixer until softened. Gradually add melted chocolate and chili powder scraping sides & bottom of bowl often. Taste. If a sweeter mix is desired, add powdered sugar in 1/2 cup increments until you reach the desired sweetness. Chill overnight and let flavors blend. Form into ball or log and roll in mini-chocolate chips or chopped pecans. Serve with English tea biscuits or a lightly sweetened cookie or cracker.

## Candied Orange Peel

6 thick-skinned Valencia or Navel Oranges  
4 ½ cups Sugar, plus extra for rolling  
1 ½ cups Water



Score oranges into quarters, cutting down only into the peel (not the fruit). Peel the skin and pith into large pieces reserving the orange for another recipe. Cut the peel into ¼" wide strips. Put the orange peels in a large saucepan with cold water to cover & bring to a boil. Pour off water. Repeat a second time. Drain peels and set aside.

Whisk the sugar with 1½ cups of water. Bring to a simmer and cook for 8 to 9 minutes (230 to 234°F on candy thermometer). Add the hot peels and simmer, gently reducing heat to retain a simmer. Cook until the peels get translucent, about 45 minutes. Resist the urge to stir the peels or you may introduce sugar crystals into the syrup. If necessary, swirl the pan to move the peels around. Drain the peels. Save the syrup for ices tea. Roll the peels in sugar and dry on a rack for 4 to 5 hours. (Or skip rolling in sugar and dry peels on a rack. Once dry, dip in your favorite chocolate.) Store in an air-tight container. Yields about 2 cups of peels.

## Classic Chocolate Pound Cake

1 cup salted butter, softened  
2 cups granulated sugar  
4 large eggs  
3 cups All Purpose Flour  
4 oz. Semi-Sweet Baking Chocolate, melted  
½ teaspoon Baking Soda  
1 cup whole Buttermilk  
½ teaspoon table salt  
2 teaspoons Vanilla Extract

Preheat oven to 325°F. Beat butter with an electric mixer on medium speed until creamy, 2 to 3 minutes. Gradually add sugar, beating well. Add eggs, 1 at a time, beating well after each addition. Stir together baking soda and buttermilk in small bowl until baking soda has dissolved. Stir together flour and salt in a large bowl; add to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture. Beat well on medium speed after each addition. Add melted chocolate, beating well. Beat in vanilla on low speed. Pour batter into a greased (with shortening) and floured 10-inch tube pan. Bake in preheated oven until a wooden pick inserted in center comes out clean, about 1 hour and 25 minutes. Cool in pan 15 minutes; remove cake from pan, and let cool completely, about 1 1/2 hours. Sprinkle with powdered sugar.

## Refreshing Lemon Curd

1/4 cup sugar  
1 large egg  
1/3 cup Lemon Juice  
4 tablespoons butter



Add the sugar, egg, and lemon juice to a small sauce pot. Whisk the ingredients together until smooth. Place over medium heat and cook while whisking continuously. The mixture will become very frothy as you whisk. When the liquid becomes hot enough to cook the egg, the mixture will begin to thicken and no more liquid will separate from the foam, approx. 5 minutes. The mixture should be thick enough to coat a spoon. Remove from the heat. Add one tablespoon of butter at a time, whisking until it has fully melted before adding the next. Once all of the butter has been whisked in, transfer the lemon curd to an air-tight container and refrigerate until completely cooled. The curd will thicken further upon cooling.

**NOTES:** Do not use aluminum cookware, as this can be reactive with the lemon juice.