



Chocolate Carrots

From Kirsten's Savour Chocolate and Patisserie School
Recipe by Kirsten Tibballs

Cook Time 1 1/2 hours

Chocolate is of course a perfect treat at anytime of the year but these gorgeous carrot-shaped treats are the perfect thing to make for your friends and family at Easter time.

Ingredients

CHOCOLATE CARROTS

275g chocolate cake
15g Callebaut cocoa powder
20g raspberry jam
190g condensed milk
90g desiccated coconut (plus a little extra for rolling the balls in)

MICROWAVE SPONGE

80g egg yolks
120g egg whites
QS green oil based colour
80g caster sugar
55g plain flour

FINISHING

400g Callebaut white chocolate
QS orange oil based colour
40ml grapeseed oil

Method

Place the cake in the bowl of a stand mixer and mix to break it up. Add in the cocoa powder, raspberry jam, condensed milk and desiccated coconut and mix until it just comes together.

Remove from the mixer and roll the mixture into individual carrot shapes. Cool in the fridge for 5-10 minutes. Insert a skewer in the centre of each carrot to make it easier to dip.

MICROWAVE SPONGE

In the bowl of a stand mixer, whisk the egg yolks, egg whites, green colour and caster sugar for approximately 20 minutes to make the mixture as light as possible.

Sieve the flour and gently fold it into the egg mixture. Transfer the mixture to a piping bag.

Gently pierce 4 holes in the bottom of a paper cup and pour the sponge mixture in, filling it three quarters of the way. Microwave each cup for 30-40 seconds at a time. Cool at room temperature.

FINISHING

Prepare a tray with a sheet of baking paper.

Melt the white chocolate and temper it if it contains cocoa butter. To temper the chocolate, place it in a plastic bowl and heat in the microwave for 30 seconds at a time until you have 50% liquid and 50% pieces of chocolate. Stir it vigorously without additional heat until all the chocolate has melted. If you have some resistant buttons you can gently heat the chocolate with a hair dryer while stirring.

Sieve in the oil based colour until a bright orange colour is achieved and mix well. Add in the grapeseed oil and combine.

Using the skewer, dip each carrot into the orange chocolate. Wipe the base of each carrot on the side of the bowl to remove any excess chocolate and place onto the lined tray.

Place a small piece of the microwave sponge on top of each carrot before the chocolate sets.



Sponsored by
House
We are Cooking, Dining and Entertaining 24/7 houseUK.com
AU: house.com.au
UK: houseuk.com



#showusyourhouse
#letscookthatbook

Recipe and Images from Kirsten Tibballs Savour Chocolate & Patisserie School.