

School of Cooking

Martin's

Chocolate Lover's Affair

Hosted by Chef Greg Beachey

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**Martin's Super Markets at Heritage Square
Mishawaka, Indiana**

Chocolate Pot de Crème

Ingredients

2 cups heavy whipping cream

1/3 cup sugar

1 vanilla bean, split

6 egg yolks

12 ounces bittersweet chocolate, cut into 1/4 inch pieces

1/2 cup very strong coffee or espresso

Instructions

Bring the cream, sugar and vanilla bean to a boil.

Whisk yolks in a bowl. Whisk about a third of the hot cream into the yolks. Return remaining cream to a boil and slowly add the yolk mixture. Continue to cook until slightly thickened. Strain cream into a bowl and add chocolate. Whisk until smooth, whisk in coffee and pour into molds or coffee cups. Refrigerate until cooled.

Chocolate Beignets

Ingredients

5/8 lb ganache
7 3/8 oz all-purpose flour
1/2 oz cocoa powder
1 1/8 oz Granulated sugar
1/8 tsp Salt
5/8 tbsp Active dry yeast
1 2/3 fluid ounces Milk -- warm
2 Eggs
1 3/8 fluid ounces Unsalted butter
Egg wash -- as needed
Powdered sugar -- as needed

Instructions

Prepare the Ganache and allow it to rest at room temperature until it begins to firm. Or if refrigerated, warm the ganache over a pot of warm water until it is soft enough to pipe. Fill a pastry bag fitted with a large plain tip with the Ganache then pipe it into 1/2-ounce "kisses" on a paper-lined sheet pan. Refrigerate. Sift the flour with the cocoa powder, then stir in the sugar and salt. Combine the yeast with the warm milk. Add the yeast and milk to the dry ingredients in the bowl of a small electric mixer fitted with a dough hook. Mix the ingredients at low speed, adding the eggs a small amount at a time. Mix the dough until gluten develops, approximately 7 to 10 minutes. Allow the dough to rest for 5 minutes. Then mix on medium speed, adding the butter a small piece at a time. Let the butter mix in after each addition. When all of the butter has been added and the dough is pulling away from the sides of the bowl, allow the dough to rest in the refrigerator for 30 minutes before using. Roll a portion of the dough into a long rectangle, approximately 2 inches wide and 1/8 inch thick. Mark a centerline down the length of the dough with the back of a chef's knife. Brush the dough with egg wash. Place a row of ganache kisses on the lower half of the dough, spaced approximately 2 inches (5 centimeters) apart. Fold the upper half of the dough over the ganache. Press the dough together around the ganache, ravioli-style. Cut the dough between the ganache to form individual pillows. Place the beignets on a paper-lined sheet pan and freeze. Place several frozen beignets in a deep-fryer basket. Place another deep fry basket over all beignets to keep them submerged in the fat as they cook. Deep-fry the frozen beignets at 325°F for approximately 3 to 4 minutes. Drain, toss in powdered sugar and serve.

Chocolate Kahlua Truffles

Chocolate goes well with coffee. Kahlua is most likely the world's most popular coffee liqueur and adds a special flavor to these truffles.

Ingredients

12 ounces chocolate chips
4 egg yolks
1/3 cup Kahlua
2/3 cup unsalted butter
ground almonds
cocoa powder

Instructions

Melt chocolate over simmering water. When melted, remove from heat and cool to room temperature. Add egg yolks, one at a time, stirring constantly until thoroughly blended. Mix in Kahlua and return to double boiler for 2 to 3 minutes, stirring constantly.

Pour mixture into the bowl of an electric mixer and beat in butter, one tablespoon at a time. Continue beating until mixture is light and airy. Cover with plastic wrap and refrigerate 4 to 5 hours or overnight. Make into 3/4 inch balls. Roll in cocoa or nuts. Refrigerate until used. Can be frozen.

White Chocolate Terrine

Ingredients

3 Egg Yolks
1 ounce corn syrup
4 ounces water
1 teaspoon gelatin
10 ounces white chocolate , chopped
14 ounces heavy cream
1 teaspoon vanilla extract

Instructions

Heat egg yolks and corn syrup over double boiler, whip to full volume; reserve. Combine gelatin and water, let soften. Warm to dissolve. Melt chocolate over double boiler, stir in gelatin mixture. Cool to room temperature. Reserve. Whip egg mixture in mixture at high speed to increase volume. Add to gelatin-chocolate mixture, blending well. Whip heavy cream to soft peak. fold into chocolate mixture. Fold in vanilla. Pour or pipe into serving size receptacles. Chill.