



# CHOCS AWAY!

Sunday 9 May | 8 PM BST

## RECIPE INGREDIENTS & PREPARATION

### CLAUDIA RODEN'S SPANISH THICK HOT CHOCOLATE (CHOCOLATE A LA TAZA)

*Serves: 2*

#### **Ingredients**

2 tsp cornflour

500ml/18fl oz/generous 2 cups whole milk

115g/4oz/1¼ cups good-quality dark or bittersweet chocolate

2-3 tsp granulated sugar, or to taste

#### **Equipment**

- grater or microplane
- small mixing bowl or cup
- teaspoon
- deep saucepan, about 1 litre/32 fl oz/4 cup capacity
- wooden spoon
- mugs or cups for serving





## JUDI ROSE'S JEWELLED CHOCOLATE & POMEGRANATE DISCS

*Makes: about 12 discs*

### Ingredients

100 g/3 ½ oz/scant  $\frac{2}{3}$  cup good quality dark chocolate (ideally 72% cocoa)  
or dark chocolate chips

2 tbsp fresh pomegranate seeds

1-2 tbsp of any or all of the following topping choices, (or whatever else you fancy)

pecan or walnut halves, pumpkin seeds, raisins or sultanas, dried apricots,  
goji berries, toasted coconut flakes, Aleppo chilli pepper, sea salt flakes...

### Equipment

- scales or measuring cups
- large knife for chopping chocolate, unless using chips
- small prep bowl or cup
- small saucepan
- medium heat-proof glass (Pyrex) bowl that rests on the saucepan without touching the bottom of it, or a medium microwave-safe bowl
- wooden spoon or rubber spatula
- small wire whisk (useful but not essential)
- baking sheet
- parchment paper or silicone baking mat
- small ice cream scoop, or small spoon

### *Up to half an hour before the cook-along begins:*

1. Assemble all your equipment and ingredients
2. Unless using chocolate chips, weigh out your chocolate and chop finely.
3. Put a third of the chopped chocolate or chips into your prep bowl or measuring cup and the other  $\frac{2}{3}$  into the heat-proof glass bowl.
4. Fill your saucepan about a third full with hot water, place the Pyrex bowl on top and place on the stove (but don't turn on the heat.)
5. Place the baking mat or parchment paper on the baking sheet.
6. Sit back and relax!