

CHOCOLATE INFUSED PASSOVER TREATS

with
compliments

jamie geller



SALTED CHOCOLATE CHIP PASSOVER MACAROONS

These macaroon cookies are made with just six ingredients. They may even be slightly good for you. Be sure to use unsweetened shredded coconut. But if you can only find the sweetened stuff, use less sugar by about half, (or to taste). Keep an eye on them while baking because they go from golden to well done in a flash.

INGREDIENTS

2 extra large egg whites
150g sugar
300g unsweetened shredded coconut
1/2 teaspoon almond extract
1/4 teaspoon kosher salt
175g bittersweet or semisweet chocolate chips

METHOD

1. Preheat the oven to 350°F. Line two baking sheets with parchment paper.
2. In a large bowl, stir all of the ingredients except the chocolate chips until fully mixed. Let the mixture sit for 3 minutes. Stir again. Add the chocolate chips and stir to mix well. Using an ice-cream scoop, place eight or nine mounds on each prepared baking sheet. Flatten each macaroon, using clean, damp fingers.
3. Bake for 15 minutes and rotate the pans for even baking. Bake for 6 minutes more for a deep golden toasted colour or 8 minutes more for a darker, crunchy macaroon.
4. Let cool on the parchment. You will have to peel the cookies from the parchment when they are cooled, but they will come off. Transfer to a rack to cool completely. Store in an airtight tin with parchment between the layers.



CHOCOLATE MACAROONS

Sophisticated and simple. These macarons are easy and gluten free. I fill my macarons with sorbet and keep them on hand for a stylish dessert or snack. You can also fill them with the chocolate-mango ganache for a smooth, creamy centre. Yields: 25 Macarons

INGREDIENTS

215g icing sugar
25g cocoa powder
4 egg whites, at room temperature
150g almond flour

METHOD

1. Preheat oven to 425°F.
2. Line a baking sheet with parchment paper. Stack another baking sheet under the lined one for more insulation (this keeps the bottom of the macarons from over browning).
3. Fit a pastry bag with a ½ inch plain tip.
4. Sift the almond flour with the icing sugar and cocoa powder and set aside.
5. In the bowl of a stand mixer fitted with a whisk

attachment, whip the egg whites until they are firm but still glossy. Do not over whip.

6. Fold the dry ingredients gently into the whites in three additions.

7. Transfer the batter to a pastry bag. "Glue" the parchment paper down on each corner with a small amount of batter. This will prevent the parchment paper from blowing onto the macarons and sticking to them.

8. Pipe the batter into 1-inch rounds. Before baking the macarons, rap the baking sheets sharply against the counter. This will remove the air from the cookies and keep them from puffing up too much.

9. Place the macarons into the preheated oven. Immediately turn down the oven to 350°F. Bake for 10 minutes or until the macarons are firm to the touch.

10. Remove the bottom baking sheet and place the sheet with the macarons on a cooling rack.

11. Turn the oven back up to 425°F before inserting an additional sheet of macarons.

12. When the macarons are cool enough to handle, remove them from the baking sheet and transfer them to the cooling rack.



CHOCOLATE BARK

Chocolate bark is an easy and delicious snack that's perfect for any time of year. I love using high quality, dark chocolate, but feel free to use any kind you like. This is perfect to make when you have leftover dried fruit or nuts in the house. Really anything goes here!

INGREDIENTS

4 dark chocolate bars (good quality)
1 white chocolate bar (good quality)
150g Craisins
110g slivered almonds

METHOD

Line a baking sheet with parchment paper.
Melt dark chocolate in a double broiler, or in 30 second intervals in the microwave. Once melted, spread a thin layer over the baking sheet.
Melt the white chocolate and drizzle all over the dark chocolate. Sprinkle with Craisins, Nuts and anything else you'd like.
Put in a cool place and let set up for a few hours.
Once hardened, break apart and serve.



PAREVE CHOCOLATE TRUFFLES

These are so easy, so versatile and a great activity with your kids where they can lick their hands and the bowl too. Yields: 10 Truffles

INGREDIENTS

340g parev dark choc. chips
180ml coconut milk
1 Tbsp flavoured extract of your choice (optional)
Cocoa powder
Cinnamon (optional)

METHOD

1. Pour chocolate chips in a large glass bowl.
2. Heat coconut milk in a saucepan until just boiling. Pour immediately over chocolate and stir. If the chocolate does not melt enough, put over a pot of boiling water while continuing to stir until all mixed and melted in.
Add extract and stir.
3. Now you have made ganache which can be used on a cake or in this case put in the fridge for several hours until chilled or overnight.
4. Using a melon baller, scoop out balls of chocolate ganache, dust with cocoa powder and/or cinnamon and lay on wax paper.
5. Store in a cool dry place. The best place to store is a wine fridge.

DELIGHTFUL PESACH DESSERTS

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compliments

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BITTERSWEET CHOCOLATE AGAVE SHOTS

These really are BITTERSWEET and rich, you've gotta like that bite.
To sweeten them up add more agave or substitute in sugar or honey to taste.

INGREDIENTS

100g unsweetened cocoa powder
117g pure agave
60ml good quality extra virgin olive oil
95ml boiling water
Coarse flake sea salt, crushed pistachios, orange zest, whipped cream, optional

METHOD

Blend cocoa, agave, oil and water in a food processor until smooth and creamy (stopping to scrape down the sides as necessary).

Spoon evenly between 6 shot glasses.
Serve or finish with desired topping of choice.

Can be stored in an airtight container at room temperature for at least 3 days.



LOW-FAT LEMON CHEESECAKE

These macaroon cookies are made with just six ingredients. They may even be slightly good for you. Be sure to use unsweetened shredded coconut. But if you can only find the sweetened stuff, use less sugar by about half, (or to taste). Keep an eye on them while baking because they go from golden to well done in a flash.

INGREDIENTS

680g light cream cheese
240g light sour cream
1½ cups sugar substitute, such as Splenda
3 eggs
1 large lemon, zest and juice
1 Tbsp pure vanilla extract
Pinch kosher salt
120g light whipped cream topping
1 to 2 lemons for garnish

METHOD

Preheat oven to 165°C. Spray a 9-inch springform pan with cooking spray and set aside.

1. In the bowl of an electric mixer, cream together cream cheese and sour cream until smooth, about 2 minutes.

2. Gradually add sugar substitute and mix well. Add eggs, one at a time, beating until each is fully incorporated. Add lemon zest, juice, vanilla extract, and salt and mix until just combined.

3. Pour into prepared pan and bake 1 hour to 1 hour 15 minutes or until center is almost set but still slightly jiggly.

4. Let cool completely. Transfer to refrigerator and let set overnight.

5. Serve slices with a dollop of whipped topping and additional lemon zest.



HONEY NUT TART

With baking, accuracy in measurement can make the difference between a tender crust and a tough one.

INGREDIENTS

For crust

40g potato flour
6 Tbsp cake meal
50g almond flour
1/2 tsp salt
60ml oil
60ml almond milk
2 Tbsp sugar

For filling

125g walnuts
125g pecan halves
170g honey
100g dark brown sugar
1 tsp fresh orange zest, packed
(zest of one small orange)
1/2 tsp salt
1 tsp vanilla extract
3 eggs, lightly beaten

METHOD

To make crust: Preheat the oven to 190°C.

Whisk the potato flour, cake meal, almond flour, sugar and salt together in a large bowl. Add the oil and almond milk and stir to combine. Press the crust into a 9-inch tart pan with a removable bottom. Trim the top edges flush with the top of the pan. Reserve the scraps. Cover the crust with a piece of foil, top with pie weights and bake for 15 minutes.

Remove the foil and bake an additional 5-10 minutes or until golden brown. Remove the tart shell from the oven. If there are cracks in the shell patch them with the reserved scraps and return the pan to the oven for a minute or two to cook them into the crust. (This is important so that the filling doesn't leak out the bottom). Remove the tart from the oven and turn the oven down to 165°C.

Warm honey until very thin and liquidy. Whisk in the brown sugar, orange zest, salt, vanilla and eggs. Stir in the nuts. Pour filling into baked tart crust.

Bake at 165°C for 30 minutes or until tart is set.



QUICK POMEGRANATE ICE CREAM

INGREDIENTS

170ml pomegranate juice
200g sugar
460g double cream
handful pomegranate seeds,
for garnishing

METHOD

1. Mix the pomegranate juice and sugar in a large bowl until the sugar dissolves.
2. Add the double cream and mix until soft peaks form.
3. Cover and freeze for at least 2 hours or until solid.
4. Serve with a sprinkle of pomegranate seeds on top.

