



### Valentines Desserts by Sian Hindle

There are lots of recipes around that combine chocolate and chilli in savoury dishes as well as dessert. You can buy specialist chocolate flavoured with chilli, the combination is memorable with the sweetness and heat to give an intensive mouth experience !

#### Bitter Chocolate and Chilli Soufflés

100g Dark Chocolate (70-80% Cocoa Solid)

½ tsp deseeded and finely chopped red chilli,  
finely chopped

30ml Extra Virgin Olive Oil

4 large Eggs, Separated

Pinch Cream of Tartar

115g Caster Sugar

Icing Sugar for Dusting

Lightly whipped double cream to serve



1. Preheat the oven to 220°C, Gas 7.
2. Butter 4 x 200ml ramekins.
3. Chop the chocolate into small pieces, place into a microwavable bowl. Heat the chocolate for 30 seconds on High, remove and stir. Repeat the melting until the chocolate is gently melted.
4. Place the chilli and olive oil in a small pan and cook gently for 5 minutes to soften, do not overcook or burn. Keep warm.
5. To make the meringue, using a hand whisk on a medium speed, whisk the egg whites and cream of tartar together until thick and foamy. Add the caster sugar and continue whisking until firm and glossy, but do not over-whisk.
6. Add the chilli and olive oil to the melted chocolate, stir to combine, then stir in the egg yolks.
7. Add half the meringue to the chocolate mixture and whisk until well combined, then fold the remainder of the meringue in gently.
8. Divide the mixture between the buttered ramekins, place on a baking tray and bake for 12-14 minutes, or until well risen and set.
9. Dust with icing sugar and serve immediately with lightly whipped cream.



### Strawberry Tuxedo

These dipped strawberries make an ideal decoration for this dessert.

1 punnet large strawberries

100g White Chocolate

100g Dark Chocolate

1. Melt the white chocolate in the microwave by giving 30second blasts at half power. Stir well after every 30 seconds.
2. Dip the fresh strawberries in melted white chocolate. Leave to set on baking parchment.
3. Once the white chocolate has set, melt the dark chocolate as above, Dip the chocolate strawberries in sideways to give a jacket effect.
4. Place a little chocolate in a piping bag and pipe on a bow tie and buttons for extra details.





### Home-made Heart Shaped Jammy Dodgers

A Valentines treat for all, home made biscuits baked with love for sharing with those you care about.

225g Unsalted butter,  
100g Caster Sugar  
200g Plain Flour  
115g Semolina  
150g Strawberry Jam  
Icing Sugar for dusting



1. Place the butter, sugar, flour and semolina in a food processor and mix to a dough. Wrap in cling film and chill overnight in the fridge.
2. Preheat the oven to 140°C/Gas 3.
3. Knead the dough until pliable, thinly roll out on a lightly floured surface and cut out biscuits with a heart shaped cutter. Cut out the centre of half of the final total of biscuits, using a smaller cutter – heart shaped or round, whatever you have.
4. Bake the biscuits for 30 minutes until pale gold, then remove and leave to cool. You may need to batch bake these biscuits, depending on how many baking sheets and oven space you have.
5. Microwave the jam and stir well until smooth, leave to cool.
6. When your biscuits are cool, dust the biscuits with the cut outs with icing sugar, these will be the top layer.
7. Using a palette knife, spread the base biscuit with jam, sandwich together with a top layer of biscuit.
8. Eat within 3 days.

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