

A photograph of several golden-brown, spiral-shaped pastries on a white plate. The pastries are topped with dark chocolate and almond butter. The background is a blue and white striped cloth.

Rustic choc almond pastries

1 sheet puff pastry
almond butter
30g dark chocolate

Preheat oven to 180 C. Spread pastry with a generous layer of almond butter. Finely chop the chocolate and sprinkle over the pastry.

Make long cuts diagonally across the pastry to divide the sheet into eight long triangles and roll each triangle up. Place on a lined baking tray and bake for 12-15 minutes or until golden brown.

Best eaten hot but delicious cold too. Makes about 8 pastries/4 servings.

The
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A photograph of several white meringue cookies on a white plate. The cookies are topped with dark chocolate and freeze-dried cherries. The background is a light-colored wooden surface.

Cherry choc meringues

4 egg whites
115g caster sugar
115g icing sugar
125g dark chocolate, roughly chopped
1/2 cup freeze dried cherries

Preheat oven to 100 C (fan) or 110 C (conventional). Line two baking sheets with baking paper or teflon liners. Beat egg whites until stiff peaks form. Add the caster sugar by the spoonful, beating for 3-4 seconds between each addition.

Sift half of the icing sugar over the mixture, and gently fold in. Repeat with remaining icing sugar, then with chocolate and cherries.

Using two spoons, drop large dollops of the mixture onto the baking sheets. Bake for 75-105 minutes until they sound crisp when tapped.

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