



(For 1 cake)

Prep and cook time: 2 h
 Chilling: 20 min
 Cooling & Chilling: 4 h
 Difficulty: medium
 Cannot be frozen

Ingredients for the cake:

125 g | 4 1/2 oz plain chocolate biscuits, crushed to crumbs
 40 g | 1 1/2 oz finely chopped almonds
 85 g | 3 oz unsalted butter, melted
 500 g | 18 oz cream cheese
 85 g | 3 oz light brown sugar
 125 g | 4 1/2 oz plain chocolate, 70% cocoa solids, melted
 125 ml | 4 1/2 fl oz cream, 48% fat
 2 eggs, beaten
 1 tsp almond extract

Ingredients for the chocolate topping:

15 g | 1/2 oz unsalted butter
 1 tbsp creme fraiche
 50 g | 1 3/4 oz light brown sugar
 150 g | 5 oz plain chocolate, 70% cocoa solids, broken

Ingredients to decorate:

chocolate covered almonds
 chocolate curls
 unblanched almonds, whole and sliced
 flaked almonds
 blackberries
 blackberry leaves

CHOCOLATE CHEESECAKE WITH BLACKBERRIES

Method:

- 1 For the cake: Butter a 20-22cm springform cake tin.
- 2 Mix together the biscuit crumbs, almonds and melted butter until well combined and press firmly into the base of the tin. Chill for about 20 minutes until firm.
- 3 Preheat the oven to 160°C (140° fan) | 325°F | gas 3.
- 4 Beat together the cream cheese and sugar until creamy. Stir in the melted chocolate, cream, eggs and almond extract and mix until smooth.
- 5 Pour over the crumb base and smooth the top. Bake for 1 hour 20 minutes until the top is just firm to the touch, but with a slight wobble in the centre. Turn off the oven and open the oven door slightly. Cool in the oven for 2 hours, then chill for at least 2 hours. Remove the cake from the tin.
- 6 For the chocolate topping: Put the butter, creme fraiche and sugar into a small pan and heat gently until melted.
- 7 Add the chocolate and heat gently for a further 2 minutes, stirring constantly.
- 8 Remove from the heat and whisk until smooth. Set aside to cool and thicken for a few minutes, then spread a thick layer over the top of the cake.
- 9 Arrange the decorations on top of the chocolate topping and leave to set.

For the recipes in your own language, please visit:
jumbo.eu/recipepuzzles

(For 12 cupcakes)

Prep and cook time: 1 h 10 min

Chilling: 1 h

Difficulty: medium

Cannot be frozen

Ingredients for the cupcakes:

115 g | 4 oz butter
115 g | 4 oz light brown sugar
85 g | 3 oz self-raising flour
30 g | 1 oz cocoa powder
1 pinch baking powder
2 eggs
4 tbsp cherry jam

Ingredients for the chocolate ganache topping:

150 ml | 5 fl oz cream, 48% fat
350 g | 12 oz plain chocolate, 70% cocoa solids; chopped
50 g | 1 3/4 oz butter

Ingredients to decorate:

12 cherries, with stalks
icing sugar



CHOCOLATE CUPCAKES WITH CHERRIES

Method:

- 1 For the cupcakes: Preheat the oven to 180°C (160° fan) | 350°F | gas 4. Place 12 paper cases in a 12 hole bun tin.
- 2 Whisk together the butter, sugar, flour, cocoa, baking powder and eggs until smooth and blended.
- 3 Spoon the mixture into the paper cases, to half fill them. Place 1 teaspoon of jam on top and cover with the rest of the mixture.
- 4 Bake for 15-20 minutes until well risen and firm to the touch. Place on a wire rack and leave to cool completely.
- 5 For the chocolate ganache: heat the cream to a boil in a pan. Remove from the heat and add the chocolate. Stir until the chocolate has melted. Add the butter and stir until the mixture is smooth and glossy. Chill for 40-60 minutes until firm, but not hard.
- 6 Put the mixture into a piping bag and pipe a generous swirl on top of each cake.
- 7 Place a cherry on top of the ganache and sift icing sugar over the top.

For the recipes in your own language, please visit:
jumbo.eu/recipepuzzles

(For 4 servings)

Prep and cook time: 50 min

Difficulty: easy, cannot be frozen

Ingredients for the pancakes:

- 150 g | 5 oz plain flour
 - 3 tbsp cocoa powder
 - 2 tsp baking powder
 - 50 g | 1 3/4 oz sugar
 - 1/4 tsp salt
 - 3 tbsp melted unsalted butter
 - 1 tsp vanilla extract
 - 280 ml | 10 fl oz milk
 - 1 egg
 - 35 g | 1 1/4 oz chocolate chips
- vegetable oil, for cooking

Ingredients for the poached kumquats:

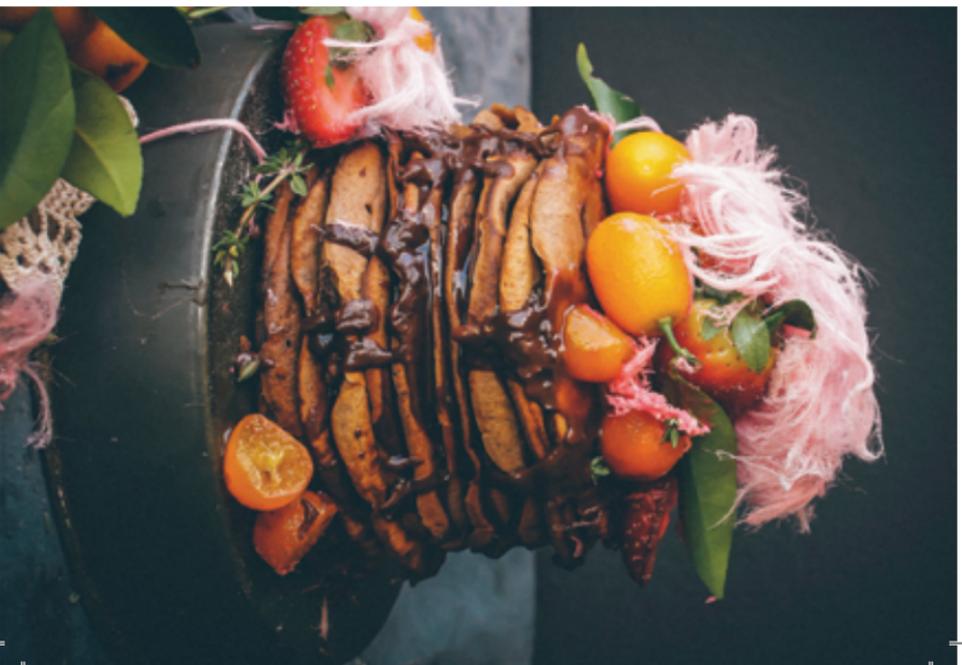
- 135 g | 5 oz kumquats
- 225 g | 8 oz sugar
- 175 ml | 6 fl oz water

Ingredients for the chocolate sauce:

- 175 ml | 6 fl oz cream, 48% fat
- 1 tsp unsalted butter
- 125 g | 4 1/2 oz plain chocolate, 70% cocoa solids, roughly chopped

Ingredients to decorate:

- 1 rose persian fairy floss
- 1 small sprig thyme
- halved strawberries
- kumquat leaves



PANCAKES WITH CHOCOLATE SAUCE AND POACHED KUMQUATS

Method:

- 1 For the pancakes: Mix together the dry ingredients in a mix-in bowl. Add the wet ingredients and whisk until combined. The batter will be lumpy. Stir in the chocolate chips.
- 2 Heat a frying pan over a medium heat and brush lightly with oil.
- 3 Using a large spoon, carefully drop batter on to the base of the pan to make pancakes about 10cm across. Cook for about 45 seconds until bubbles start to appear on the surface and the pancake is lightly browned on the underside, then flip over and cook for a further 45 seconds.
- 4 Remove and set aside on a plate. Add more oil to the pan as necessary. Repeat with the remaining batter.
- 5 Stack the pancakes separated by greaseproof paper to prevent sticking and keep warm until all the pancakes are cooked.
- 6 For the poached kumquats: Place the kumquats, sugar and water in a pan over a medium heat and slowly bring to a boil, stirring to dissolve the sugar.
- 7 Reduce the heat, cover and simmer for 10-15 minutes, until the kumquats are translucent. Remove from the heat and cool to room temperature.
- 8 For the chocolate sauce: Heat the cream and butter in a small pan until almost boiling, stirring frequently.
- 9 Remove from the heat and pour over the chopped chocolate in a small bowl. Leave to stand for 1 minute, then stir until completely combined. Set aside to thicken for a few minutes.
- 10 Stack the pancakes on a serving plate. Drizzle with chocolate sauce. Top with poached kumquats. Decorate with fairy floss, a thyme sprig, halved strawberries and kumquat leaves.

For the recipes in your own language, please visit:

jumbo.eu/recipepuzzles

(For 4 servings)

Prep and cook time: 30 min

Chilling: 4 h

Difficulty: medium

Cannot be frozen

Ingredients:

150 g | 5 oz white chocolate, broken into squares

4 egg whites

75 g | 2 1/2 oz caster sugar

150 ml | 5 fl oz cream, 48% fat

1 tsp rosewater

pink food colouring

Ingredients to decorate:

rose petals, (see note)

pansy petals

mini meringues



WHITE CHOCOLATE AND ROSEWATER MOUSSE

Method:

- 1 Melt the chocolate in a heatproof bowl over a pan of simmering (not boiling) water. Stir and remove from the heat to cool.
- 2 Whisk the egg whites in a bowl until firm peaks form. Add half the sugar and whisk until the sugar dissolves.
- 3 Add the remaining sugar and whisk until glossy. Add the cream and whisk until the mixture thickens.
- 4 Gently fold in the melted chocolate and rosewater until just combined.
- 5 Divide the mixture between 3 bowls. Add 2 drops of colouring to one bowl and stir until pale pink.
- 6 Add 3-4 drops of colouring to another bowl and stir until a deeper pink. Leave the third bowl plain.
- 7 Layer them in serving glasses, pouring each layer gently so as not to deflate the mousse. Cover with cling film and chill for 3-4 hours until set.
- 8 Decorate with the flower petals and mini meringues.

Tips:

Use flower petals that are free from chemicals and pesticides -those bought from a florist aren't suitable. Remove the heel (the white part at the base) from rose petals, as this has a bitter flavour. Wash the flowers and dry gently before use.

For the recipes in your own language, please visit:
jumbo.eu/recipepuzzles



(For 1 cake)

Prep and cook time: 1 h 20 min

Difficulty: medium
Cannot be frozen

Ingredients for the cake:

6 eggs
200 g | 7 oz (scant) caster sugar
1 tsp vanilla extract
55 g | 2 oz plain flour
55 g | 2 oz cocoa powder
110 g | 4 oz butter, melted

Ingredients for the chocolate ganache:

225 g | 8 oz plain chocolate,
80% cocoa solids
300 ml | 11 fl oz cream, 48% fat
2 tbsp caster sugar

Ingredients for the cream filling:

450 ml | 16 fl oz cream, 48% fat
2 tbsp icing sugar
1/2 tsp vanilla extract

Ingredients to decorate:

Mini Oreo biscuits,
cut in half

CHOCOLATE CREAM CAKE WITH CHOCOLATE BISCUITS

Method:

- 1 For the cake: Preheat the oven to 180°C (160° fan) |350°F| gas 4. Grease 3 x 20cm cake tins and line the bases with non-stick baking paper.
- 2 Whisk the eggs, sugar and vanilla in a mixing bowl with an electric whisk until very thick and pale. Sift in the flour and cocoa and stir in very gently until blended. Stir in the melted butter.
- 3 Divide among the cake tins and smooth level. Bake for 15-18 minutes until risen and springy to the touch. Cool in the tins for 5 minutes, then place on a wire rack to cool completely.
- 4 For the chocolate ganache: Put the chocolate in a bowl. Pour the cream into a pan, add the sugar and heat until it is about to boil.
- 5 Remove from the heat and pour it over the chocolate. Stir until the chocolate has melted and the mixture is smooth. Cool until it is a little thicker but still pourable.
- 6 For the cream filling: Whisk the cream with the icing sugar and vanilla until thick.
- 7 Invert 1 cake and spread with a thin layer of the ganache.
- 8 Spread with half the cream filling and invert the second cake on top.
- 9 Spread with a thin layer of the ganache, then spread the remaining cream filling on top.
- 10 Place the third cake on top and pour over the remaining ganache to cover the top and allow to run down the sides.
- 11 Arrange the halved biscuits on top and leave to set at room temperature.

For the recipes in your own language, please visit:
jumbo.eu/recipepuzzles

(For 1 serving)

Prep and cook time: 12 min

Difficulty: easy

Cannot be frozen

Ingredients:

- 2 tbsp soft butter
- 2 tbsp caster sugar
- 1 tbsp soft light brown sugar
- 1 tbsp cocoa powder
- 1 egg yolk
- 1/2 tsp vanilla extract
- 4 tbsp self-raising flour
- 1 pinch salt
- 1 finely chopped plain chocolate,
- 70% cocoa solids

Ingredients to decorate:

- icing sugar



SMALL CHOCOLATE MUG CAKE IN A VINTAGE CUP

Method:

- 1 Place the butter in a microwaveable mug, leaving plenty of room for rising (250 ml is about right) and microwave for 10–20 seconds until melted.
- 2 Add the caster sugar, brown sugar and cocoa powder and beat with a fork until thoroughly combined.
- 3 Add the egg yolk and vanilla and beat well, then add the flour and salt and beat until well combined and smooth. Stir in the chocolate.
- 4 Cook in the microwave for 80 seconds @ 600W; 60 seconds @ 800W or 55 seconds @ 1000W. Leave to cool for about 10 minutes before serving.
- 5 Sift a little icing sugar over the top.

Tips:

Microwave cooking times vary widely so the cake needs to be watched all the time as it cooks.

For the recipes in your own language, please visit:
jumbo.eu/recipepuzzles