

Nougat Dur.*Ingredients—*

4 oz. almonds.		1 dessertspoon glucose.
4 oz. granulated sugar.		

Method.—Blanch, chop, and gently brown the almonds. Put glucose and sugar together in a small pan and melt without stirring. When sugar is quite liquefied add nuts and mix well together.

Turn mixture on to oiled slab and roll out thinly.

Cut into small squares for coating either with chocolate, or with glacé royale.

CHAPTER VII**"CHOCOLATES"**

CHOCOLATE covering is one of the most fascinating branches of sweet-making.

In exhibitions an interested group can always be seen watching the process of chocolate making.

Chocolate consists of ground cocoa-nibs containing varying proportions of the original cocoa-butter, and may be had sweetened or unsweetened.

The various couvertures or chocolates vary greatly in consistency, and a good quality should always be used as cheap makes consist largely of sugar, starch, and vegetable fats, other than cocoa-butter.

Chocolate Covering No. 1.*Ingredients—*

$\frac{3}{4}$ lb. chocolate.		Cocoa-butter.
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Method.—Cut up chocolate roughly and melt down carefully in a small pan over a gentle heat, stirring all the time till the chocolate is quite smooth.

The amount of cocoa-butter to be added varies with the chocolate used. Some chocolates require one or two ounces of cocoa-butter added to the pound of chocolate, whilst other makes require no such addition.

When chocolate is quite smooth, add sufficient cocoa-butter to make it a right consistency for coating.

Stir chocolate till cold and set. Then reliquefy by subjecting to a gentle heat, till chocolate is thin enough to coat with.

Coating should be done in a warm, dry atmosphere. Drop centres into chocolate. Lift out with a dipping-fork and drop them on to clean sheet of tin, and decorate top with a twisted strand of chocolate. They should, if properly coated, dry bright and glossy.

Chocolate Covering No. 2.

For those who prefer to use unsweetened chocolate the following method is given :—

Ingredients—

$\frac{1}{2}$ lb. unsweetened chocolate.		Vanilla essence.
$\frac{1}{2}$ lb. finest pulverized sugar.		About $1\frac{1}{2}$ oz. cocoa-butter.

Method.—Cut up and melt chocolate, add sugar and mix well. Add sufficient melted cocoa-butter to make to the proper consistency for coating.

Flavour with vanilla if desired. Drop each centre in mixture, turn on to tin sheet, and leave till set.

Chocolate Creams.

Method.—Balls of French fondant No. 1, of various colours and flavours, are dipped in chocolate prepared by one of the methods above described.

Marzipan Chocolates.

Method.—Make some marzipan as directed and roll out length and thickness of a pencil. Cut into pieces three-quarters of an inch in length. Dip these pieces neatly in chocolate.

Rough Marzipan Pralines.

Method.—Make large oval marzipan centres. Dip in chocolate and toss in small chocolate balls. Place in oval paper cases.

Chocolate Ginger.

Method.—Procure some preserved ginger and cut it into neat cubes. Cover these with chocolate in the usual way.

Chocolate Dates.

Method.—Take some Tunis dates; stone them and split in two lengthways. Coat with chocolate.

Chocolate Walnut Drops.

Method.—Take $1\frac{1}{2}$ oz. walnuts and chop them roughly. Melt down some chocolate in a small pan; mix in nuts and drop on to tin sheet in small rough heaps.

When set they can easily be removed from tin.

Chocolate Nougat.

Method.—Cut some French white nougat into cubes, and dip them in usual way.

Pralines.

Method.—Make round centres of praline paste and coat with chocolate.

Chocolate Peppermints.

Method.—Prepare fondant No. 2 and make into peppermint creams. Then coat with chocolate.

Chocolate Croquettes.

Method.—Carefully prepare chocolate as for covering. Have ready some perfectly clean and dry croquette moulds. Make a paper icing bag and force chocolate into moulds. Leave for twenty-four hours to harden, when they should leave the moulds quite easily.

Chocolate Drops.

Method.—Prepare as above, and pipe into small heaps on tin sheet. Shake tin to flatten drops and leave till set, when they can easily be removed.

Nut Milk Chocolate.*Ingredients*—

$\frac{1}{2}$ lb. milk chocolate. | Cocoa-butter. | 1 oz. nuts.

Method.—Melt down chocolate, and in another pan melt chocolate butter. Add butter to chocolate till the same consistency as chocolate prepared for covering.

Add nuts and pour into bar frames. Shake out when cold.

Various Chocolates.

Toffees, caramels, opera creams, marsh mallows, etc., can all be utilised as centres for chocolates once the knack of covering has been acquired.

Chocolate Brazil Nuts.*Ingredients*—

Some Brazil nuts. | Orange-flower water.
Icing sugar. | 1 teaspoonful fresh butter.

Method.—Pound some Brazil nuts to a soft paste with one teaspoonful fresh butter. Work in sufficient icing sugar to make a firm paste.

Select some good kernels and cover them with prepared paste. Dip in chocolate and drop into double moulds, Brazil-nut shape. Keep in a cold place till set, then turn out and dust with chocolate powder.

Chocolate Nougatines.*Ingredients*—

4 oz. almonds. | 4 oz. castor sugar.

Method.—Place almonds in pan with cold water and bring to boiling point. Then drain and rub in coarse

towel to remove skins. Shred into thin slices, and toast till they turn a pale brown.

Put sugar into a pan and melt down till quite liquid; then add nuts and turn on to slab. Roll out thinly, cut into squares, and coat with chocolate.

Chocolate Marrons.

Method.—Take broken pieces of marrons glacés and rub through sieve. Add sufficient icing sugar to form to a paste, and roll into round centres. Coat with chocolate.

Chocolate Diplomat.

Method.—Take some marzipan and colour a pale green. Roll out length and thickness of a pencil.

Prepare chocolate covering method 1 or 2, and when ready brush over the marzipan with this chocolate. Roll in granulated chocolate, and cut up in inch lengths.

Ronavalos.*Ingredients*—

4 oz. walnuts. | 1 teaspoon fresh butter.
5 oz. castor sugar.

Method.—Pound walnuts to a paste. Reduce sugar to caramel, and when cold pound to a powder. Add to walnut paste, and pound together with fresh butter; then form into large oval centres.

Dip in chocolate and roll in small chocolate balls.