

THE *Three* CHOCOLATIERS

COOKBOOK

A companion to the novel *Love & Chocolate*, first volume of
The Three Chocolatiers Trilogy by Gail Clear.

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Dear Chocolate Lovers,

Welcome to the first edition of *The Three Chocolatiers Cookbook!*

You'll recognize four of these recipes as the ones in my novel, *Love & Chocolate*. I had a hard time deciding which to include, after developing quite a few. For those of you who love to cook, as I do, here is the rest of the collection.

In the future, volumes two and three of *The Three Chocolatiers Trilogy* will add more pages to this book, and we may even add some readers' recipes as well.

The recipes in this first cookbook are all original, developed in my kitchen with the happy assistance of my friends and family, who served as taste testers. Because I am an enthusiastic cook, not a chef, these are simple, everyday foods that most of us can easily include in our menus.

Back in the day, I co-produced an event called the Chocolate Lovers' Festival. Hundreds of talented chocolatiers from around New England set up booths and gave samples of their amazing creations to the attendees. It was an eye-opening experience for me to see, smell and taste the wide range of savorys and sweets. I hope to show you a sample of that variety here in this little book.

—Gail Cleare
9/18/18

Contents

A Note About the Recipes*	5
Better Than Cybersex Brownies	7
Almond Joy Cupcakes	9
G.F. Chocolate Chip Granola Cookies	13
Mocha Mint Madness Cocktails.....	15
Moonlight Bark.....	16
Chocolate Scones	18
Chocolate Chili.....	20
Virtual Ecstasy Chocolate Truffles	22
Double Trouble Chocolate Ice Cream	24
Chocolate Soufflé	26
Love Spell Chocolate Martinis	28
Orgasmic Chocolate Fudge Sauce.....	29

*These recipes appear in the same order in which they are mentioned in my romance novel, *Love & Chocolate*.

A Note About the Recipes

Your results can only be as good as the ingredients you use, so be picky.

Use the very best quality chocolate you can find. Before you buy something familiar in the baking section of your grocery store, look in the imported foods and deli sections. Then do a taste test. You'll be shocked at how different the flavor and texture can be.

Likewise, use a real vanilla bean instead of vanilla extract, or at least use the best vanilla extract you can get. The same goes for cinnamon, and consider grating or grinding your own so it's fresh. These key ingredients, used in small quantities to achieve big results, may be old and stale if they have been sitting on the shelf for a long time. The best may cost a little more, but it makes all the difference.

I happen to prefer Callebaut baking chocolate, which is usually available in the deli section of my local grocery store. They make white, milk, and dark chocolate that you can buy in big chunks that have been chiseled off a huge brick. The flavor and texture are simply "to die for." There are lots of other gourmet brands that are fantastic too. Most of these can be ordered via the internet if you don't have a local specialty foods store.



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Better Than Cybersex Brownies

Ingredients

4 oz dark semisweet chocolate
1 stick butter
1 vanilla bean (or ½ teaspoon vanilla extract)
2 cups granulated sugar
4 medium eggs
¼ teaspoon salt
½ teaspoon cinnamon
1 cup flour
1 cup coarse-chopped pecans (or other nuts)

Directions

Pre-heat oven to 350°F.

Chop the chocolate into coarse chunks and put them into a small microwavable bowl with the butter, cut into 4 pieces. Heat in microwave SLOWLY on low/defrost for 2-3 minutes. Be careful not to burn the chocolate, and stop when it is not yet completely melted. It will continue to melt for a few minutes after you take it out. Stir to blend and expose any solid chunks to the warmer liquefied part. Set this mixture aside to cool slightly.

In a large bowl, beat the eggs with a wire whisk until well mixed and add salt and cinnamon. Slit the vanilla bean and scrape out all the seeds. Mix them into the eggs, too. Add the sugar in three parts, stirring gently with a big spoon until it all dissolves. Chop the pecans and set aside.

Butter the bottom and sides of a 8-inch square pan.

When the chocolate mixture is cool enough not to cook the eggs, pour it slowly into the sugar mixture and fold them together. Mix thoroughly. Gently add the flour, stirring it in slowly with a spoon. Last, add the pecans. Pour the batter into the baking pan.

Bake until brownies pull away from the sides slightly and a toothpick inserted in the middle comes out clean, about 45 minutes (depending on your oven). Let the brownies cool for at least 1 hour. They will be slightly cake-like and slightly fudgy, a perfect compromise, utterly delectable, about 2½" tall.

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Almond Joy Cupcakes

(makes 30 cupcakes or 2 9-inch round layers)

Ingredients

Chocolate Cake:

- ¾ cup unsweetened cocoa powder
- 2 sticks unsalted butter
- 1 cup Greek yoghurt or sour cream
- 1 tsp vanilla or contents of ½ vanilla bean
- ½ cup boiling water
- 1-½ tsp baking powder
- 2-½ cups flour
- 3 large eggs
- ¼ tsp salt
- 1 cup sugar

Coconut Filling:

4 large eggs

½ cup sugar

¼ tsp salt

1 cup shredded coconut

1 tsp vanilla or contents of ½ vanilla bean

3 cups whole or 2% milk

Chocolate Ganache Frosting:

1 pound best quality bittersweet chocolate (or dark chocolate)

1 cup cream or ¾ cup whole milk

½ cup confectioner's sugar (if using dark chocolate you may need more, according to your taste)

½ stick unsalted butter at room temperature

Almond Topping:

2 cups slivered or chopped almonds

Directions

Preheat oven to 350°F. Grease and flour cake pans or line cupcake tins with papers.

First, make the cake(s). Put cocoa in a large bowl and add boiling water, stirring until dissolved. Add vanilla, salt and sugar, then cut butter into chunks and stir in. When mixture has cooled slightly, stir in sour cream or yogurt. Whip eggs slightly with a fork in a separate small bowl then stir into the chocolate mixture. Measure out the flour and throw the baking powder into the same cup, then add to chocolate mixture in three parts, using electric mixture on

low to incorporate or beating by hand, approximately 50 strokes. When done the batter will be smooth and have no lumps.

Bake cake for 40-45 minutes, bake cupcakes for 20-25 minutes. They are done when a toothpick inserted into the middle comes away clean. (Do not overbake cupcakes, these should be moist and flexible, so they don't crumble when you add the filling.)

Set these aside to cool on a wire rack or granite counter, and remove from cake pans in about ten minutes.

Now make the filling. Pour milk into a small saucepan over medium low heat. Add salt, sugar and vanilla. Heat gradually until steaming but not boiling. Hold on very low heat while you do the next step.

Sprinkle coconut on a baking sheet bake in 350°F oven for approximately 10 minutes or until you smell it and it turns slightly golden. Mix eggs with a fork in a small bowl. Add toasted coconut, then use a wire whisk to slowly beat mixture into hot milk. Whisk as it thickens to avoid lumps then stir with a wooden spoon. Cook without boiling until custard sets, 3-5 minutes. Take off stove and cool in refrigerator.

Now toast the almonds. Sprinkle slivered or chopped almond in one layer on a baking sheet and roast in 300°F oven until they turn golden brown and crunchy, approximately 5-10 minutes. Remove and set aside.

Next, make the frosting. Chop or shave chocolate into very small pieces. Put in glass or ceramic bowl and soften in microwave, approximately 1 min on high. Chocolate is melted when it still has shape, but caves in when you touch it with a spoon. It will not be liquid, but flexible and soft. Using electric mixer, gradually add cream and sugar, then cool in refrigerator for a few minutes before beating in the butter. (You can soften butter in the microwave, but do not let the butter melt! When butter is flexible enough to beat, but still opaque and solid, it is the right consistency for frosting.) If mixture seems too loose, add more sugar. If it seems too thick, add more cream. It should be glossy and thick, yet slightly runny. Cool in refrigerator until set up, about ten minutes, then pour over the top of the cake(s) and let it drip down the sides.

Note about the ganache:

You can choose to pour or spoon the warm, melted frosting over the cake/cupcakes if you want a flat, shiny surface, or you can let it cool, add some sugar, and whip the frosting until it thickens to apply it with a knife or pipe it on. If it gets too thick, warm slightly in microwave and beat again with electric mixer.

Now assemble the cake(s.) If you're making cupcakes, fill a pastry bag or icing syringe to insert a dollop (about a heaping tablespoon) of coconut custard into each cupcake through the bottom, or if you are making a cake, use the custard as filling between the two layers. Put frosting on top of cupcakes, or on top and sides of cake. Finish with a sprinkle of toasted almonds while frosting is still soft and sticky, so they don't fall off.

Photo by Whitney Wright on Unsplash



G.F. Chocolate Chip Granola Cookies

Because they contain raw agave syrup (made from cactus) rather than refined sugar, these cookies have a much lower glycemic index than most. The nuts and oats make these cookies high in protein, a great breakfast when you're on the go. (If you're not on a restricted diet, you can use regular flour...the results will be delicious and still very healthy.)

Ingredients

3 cups Organic Gluten Free rolled oats (I recommend Bob's Red Mill)

¾ cup raisins or dried cranberries

½ cup slivered almonds

½ cup chopped pecans
½ cup shredded coconut
½ cup dark chocolate chips or carob chips
14 tablespoons unsalted butter, at room temperature
¾ cup raw dark agave nectar
1 large egg
½ teaspoon salt
½ tsp cinnamon
1 cup Gluten Free baking mix (I recommend Cup 4 Cup)

Directions

Preheat oven to 375°F.

Grease 2 cookie sheets or line with parchment paper. Put the oats in a large bowl with the raisins, pecans, almonds, coconut and carob/chocolate chips. Mix together loosely. Use an electric mixer to beat the butter at medium speed until smooth, about 2 minutes. Add the agave nectar and beat until creamy, then add the egg, cinnamon and salt. Reduce the mixer speed to low and add the flour, mixing until incorporated, then add the oats mixture in three parts. Finish mixing by hand with a wooden spoon or rubber spatula. The dough will be very stiff.

Scoop out about two tablespoons of dough per cookie, rolling them between your palms, and arrange the balls on the baking sheets. They will not spread out very much when they cook, so flatten the mounds with the back of a tablespoon.

Bake for 10 to 15 minutes. The cookies should be golden brown but still soft and puffy. When you look underneath,

they'll be toasty brown. They will crisp up as they cool. After 1 to 2 minutes transfer them to wire racks or a granite counter to cool completely. Keep them in a sealed box or bowl.

These are even better the second day, if there are any left.

Photo by Jakub Dziubak on Unsplash



Mocha Mint Madness Cocktails

(serves 2 generously)

Ingredients

2 oz crème de cacao

1 oz Kahlua coffee liqueur

½ oz crème de menthe

1 oz vodka

2 oz half & half

Garnishes: mint leaves & dark chocolate shavings

Directions

Assemble all liquid ingredients in a cocktail shaker with coarsely crushed ice. Shake well and pour through strainer into martini glasses. Garnish with mint leaves and chocolate curls.

Photo by Elenathewise on Adobe Stock



Moonlight Bark

The trick of this candy is to work quickly, while the chocolate is still melted.

Ingredients

½ cup chopped almonds and/or dried fruit
8 ounces white chocolate, chopped
12 ounces bittersweet chocolate, chopped
coarse sea salt for sprinkling

Directions

Line a rimmed cookie sheet or baking pan with tin foil.
Roast almonds in 350°F oven or toast in a frying pan until

golden and crunchy.

Using a double boiler or a saucepan with a heat-proof bowl sitting on top, melt dark chocolate slowly, while stirring. When it's loose enough to pour, spread a very thin layer onto prepared cookie sheet. Meanwhile in second saucepan, melt white chocolate, then drop spoonfuls of it randomly on top of the dark base. Drag a knife through the layers to create a feathered or marbled pattern, or drizzle geometric lines from a spoon, or drop polka dots if you like. Get creative!

Before it sets, sprinkle with the toasted nuts and a shake of coarse salt. Refrigerate until solid, about 30 minutes.

Break into bite-sized pieces.

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Chocolate Scones

(6-8 scones)

Preheat oven to 375 degrees.

Ingredients

2-½ cups all-purpose flour

⅓ cup unsweetened cocoa powder

½ cup granulated sugar

1 tbsp baking powder

½ tsp baking soda

¼ tsp salt

1 tsp vanilla or seeds from one vanilla bean, scraped

8 tbsp butter

1 large egg

¾ cup milk

½ cup semisweet chocolate chips (if you want a second hit of chocolate- these are also wonderful without the chips)

Directions

In a large bowl stir together flour, cocoa powder, sugar, baking powder, baking soda, and salt. Using a pastry blender, knife or food processor, cut in the butter until mixture resembles coarse crumbs. Make a well in the center of dry ingredients.

In a small bowl, whip together egg and milk with a fork. Pour into well and stir with a wooden spoon to incorporate into dry ingredients, then add chocolate pieces and stir until distributed evenly.

On a lightly floured surface, gently knead dough 10 to 12 strokes or until dough is nearly smooth. Roll or pat dough into a circle, place in ungreased pie plate. Use a spatula or knife to score the dough into 6-8 triangular wedges. You can also roll the dough out and use a floured cup or glass to cut into rounds (like biscuits), then place them in a pie plate to bake.

Bake 15-18 minutes or until slightly browned. Remove from pie plate and cool on a wire rack or plate.



Chocolate Chili

(serves 10-12)

Ingredients

- ¼ cup olive oil
- 2 large red onions, diced
- 1 large bell pepper, seeded and diced
- 1 generous tablespoon minced garlic
- 2 pounds lean ground beef or turkey
- 2 tablespoons brown sugar
- 3 tablespoons chili powder
- 1 tablespoon chipotle chile powder
- 1 teaspoon dried cilantro (or a handful of fresh, chopped)
- 1 bay leaf
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- ½ teaspoon fresh ground black pepper
- ½ teaspoon salt
- 1 tablespoons unsweetened cocoa powder

1 large can kidney beans, drained
1 small can pinto beans, drained
1 small can black beans, drained
1 small can garbanzo beans, drained
1 cup pitted Calamata olives
2 cans diced tomatoes (with liquid)
1 cup chicken broth
1 cup bittersweet or unsweetened dark chocolate, chopped

Toppings:

1 cup sour cream
½ cup chopped green onions
1 cup grated cheese, cheddar or jack

Directions

Warm a large, heavy-bottomed pan over medium-high heat. Coat bottom of pan with olive oil. Add onions, bell pepper, garlic, and ground meat. Sauté until meat is browned. Add all other ingredients except the chopped chocolate. Stir to blend, bring to a boil and cover. Reduce heat to very low and simmer until thickened, stirring occasionally. Simmer for 2-4 hours, so it thickens and the flavors meld.

Remove from heat and allow to cool slightly, then add chopped chocolate at the last minute, stirring to melt.

Warning: do not boil chocolate - the sugar in it will burn and crystallize, which ruins the flavor and texture.

Top each serving with a dollop of sour cream and a sprinkle of green onions and shredded cheese. Add crushed red pepper or hot sauce to taste, if you prefer more heat.

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Virtual Ecstasy Chocolate Truffles

(30-40 chocolate truffles)

Ingredients

8 ounces of semi-sweet dark chocolate, chopped into small pieces

½ cup of heavy cream

1 teaspoon of vanilla extract

Coating Ideas:

Cocoa powder

Powdered sugar

Finely chopped walnuts

Finely chopped almonds

Finely chopped coconut

Melted semi-sweet chocolate

Crushed red pepper (chopped fine)

Coarse salt

Directions

In a small heavy saucepan, slowly bring the cream to a simmer and immediately remove from heat. **DO NOT BOIL!** Add the vanilla.

Put the chopped chocolate into a medium bowl. Pour the hot cream over the chocolate and let it stand for a few minutes to soften the chocolate. Stir to melt it evenly, but do not whip or make bubbles in it. Set aside for about half an hour, then cover with plastic wrap and refrigerate for couple of hours until it is completely cool and thick enough to roll.

Scoop out small teaspoonfuls of the “ganache” (or use a melon ball tool) and roll into balls with your hands, working quickly so it doesn’t melt from the heat of your hands and get sticky. Put the truffles on a sheet pan lined with parchment or waxed paper and refrigerate overnight or at least two hours.

Roll or dip the truffles in the topping of your choice or do a few of each for variety. These will keep for about a week if you put them in an airtight container, keep them cool, and you don’t devour them all the first night.



Double Trouble Chocolate Ice Cream

Ingredients

1-½ cups cream

1-½ cups milk

½ cup unsweetened cocoa powder

4 ounces semisweet chocolate, finely chopped

4 large egg yolks

¾ cup granulated sugar

1 teaspoon vanilla extract

½ teaspoon cinnamon

½ cup mini milk chocolate chips or milk chocolate shavings

Directions

Bring cream and milk to a simmer in a large heavy-bottomed saucepan. Remove from heat and whisk in cocoa powder. Add chocolate and whisk until completely melted.

Set saucepan aside.

Beat egg yolks in a large bowl then add sugar and mix about 3 minutes until thickened. Slowly pour about a quarter of the chocolate mixture into the egg mixture, beating or whisking constantly so the eggs don't cook. When that is blended, pour in half the remaining chocolate mixture and repeat, then blend in the last of it, always whisking constantly.

Pour the chocolate-egg mixture back into the saucepan. Cook slowly and stir until the mixture thickens and will coat a spoon, about 5 minutes.

Remove from heat and pour into a bowl, straining through the prepared fine-mesh strainer to remove any lumps of cooked egg, if necessary. Stir in the vanilla extract and cinnamon, then set the bowl over an ice bath to cool to room temperature.

Cover bowl with plastic wrap and refrigerate at least 3 hours or overnight. You want the liquid ingredients to be very, very cold before you start freezing them. Churn in an ice cream maker according to the manufacturer's instructions. Add mini chocolate chips or chocolate shavings when ice cream is soft-churned -- solid but still flexible. Use smaller shavings and milk chocolate chips (which are softer, because they contain more fat) so they don't freeze too hard and endanger your teeth. Blend in well and then scoop the mixture into an airtight container (Tupperware) to harden in the freezer for at least 2-3 hours.



Chocolate Soufflé

(serves 6-8)

Ingredients

2 tablespoons butter

$\frac{3}{4}$ cup fine granulated sugar

7 oz semisweet chocolate, chopped

$\frac{1}{2}$ teaspoons vanilla, or seeds scraped from 1 large bean

3 large egg yolks and 5 large egg whites

pinch of salt

Directions

Preheat oven to 350°F. Butter a 1- $\frac{1}{2}$ quart tall, straight-sided baking dish, then coat the inside with $\frac{1}{4}$ cup sugar.

Remove excess sugar.

Melt chocolate slowly in a double boiler or microwave on

“defrost,” stirring frequently, and stop when it is almost completely liquefied. Remove from heat, it will finish melting on its own. Stir in vanilla and let mixture cool to room temperature, about 15 minutes. Beat the egg yolks lightly with a fork, and mix them into the melted chocolate while constantly stirring. Set mixture aside.

In a large mixing bowl, beat egg whites and a pinch of salt until they form soft peaks, then slowly add ½ cup granulated sugar and continue beating until stiff peaks form.

In 2-3 batches, gradually fold the chocolate mixture into the egg whites, using a rubber spatula or wooden spoon to gently incorporate the ingredients. Do not beat or over-mix! The egg whites must be fluffy and full of air to make the soufflé rise.

Pour into prepared dish and bake at 350°F for 30 minutes, until a puffy crust forms on center top and the soufflé is set but still jiggles when you move it.

Serve immediately, as it will start to deflate as soon as it comes out of the oven. Excellent with a dollop of whipped cream or vanilla ice cream on the side.

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Love Spell Chocolate Martinis

(serves 2)

This works best if all ingredients are chilled in the refrigerator first, so the ice doesn't melt too much when you put everything in the shaker.

Ingredients

1 oz Crème de Cacao
1 oz Vodka
2 oz Light Cream

Directions

Blend quickly in a shaker with ice chips, pour through a strainer into martini glasses. Garnish with a chocolate truffle on a toothpick, to mimic a martini olive.

Photo by Brenda Godinez on Unsplash



Orgasmic Chocolate Fudge Sauce

(makes about 1 cup)

Ingredients

$\frac{3}{4}$ cup high quality dark chocolate, chopped

1 cup sugar

$\frac{1}{8}$ teaspoon salt

$\frac{1}{8}$ teaspoon cinnamon

$\frac{1}{2}$ teaspoon vanilla extract or seeds from 1 bean, scraped

1 tablespoon unsalted butter

1 cup heavy cream

Directions

Pour chopped chocolate into a heavy-bottomed saucepan over very low heat and stir until it starts to loosen. Add sugar, salt, cinnamon, vanilla, and butter and continue stirring. Add the cream gradually, stirring constantly, as the chocolate mixture continues to melt. Cook gently over low heat until the chocolate is completely melted and all ingredients are incorporated.

DO NOT BOIL OR OVERHEAT! The sugar in the chocolate will crystallize if it gets too hot, and the smooth, creamy texture will become crunchy.

You can keep this sauce in the refrigerator between uses. It will get thicker from the cold. Warm it up (carefully) in your microwave, set on Defrost or Low, and stir to loosen. If it's still too thick, add a little milk or cream. If it gets too runny, put it back into the fridge for a few minutes.