



CHIC COCKTAILS

Choc and Awe

Impress guests with these oh-so moreish chocolate cocktails created by award-winning master pâtissier Eric Lanlard – they're perfect for entertaining

CHOCOLATE MARTINI

Amaze and delight your guests with this chocolate version of a martini – but watch out, as it's a very smooth and easy-to-drink concoction...

Serves 1
Preparation time 5 minutes, plus chilling

INGREDIENTS

- 1 tbsp finely grated dark chocolate
- 50ml/2fl oz whipping cream
- 1½ shots (60ml/2½fl oz) Irish cream liqueur
- 1½ shots (60ml/2½fl oz) crème de cacao
- ½ shot (25ml/1fl oz) vodka
- Ice cubes

1. Prepare your glass by wetting the rim with water. Scatter the grated chocolate on a small plate and turn the glass in the chocolate, making sure

the rim is well coated. Chill in the fridge and reserve the remaining chocolate.

2. When ready to serve, lightly whip the cream until thickened slightly but still very sloppy. Put all the alcohol into a cocktail shaker with ice cubes. Shake well then pour into the chilled glass. Add a swirl of cream and finish with a sprinkle of the remaining chocolate. Serve immediately.

CHOCOLATE AND CARAMEL COCKTAIL

This needs a bit of work but the good news is, it can be prepared in advance. Be careful though, it's very moreish – drink in moderation!

Serves 3-4
Preparation time 10 minutes, plus chilling
Cooking time 5 minutes

INGREDIENTS

- 15g/½oz cocoa powder, plus 1 tsp
- 1 tsp sugar syrup
- 50g/2oz golden caster sugar
- 4 tsp water
- 250ml/9fl oz single cream
- 50ml/2fl oz crème de cacao
- 50ml/2fl oz orange liqueur
- Ice cubes

1. First prepare your cocktail glasses. Place the 1 tsp of cocoa powder and sugar syrup on separate saucers. Dip the rim of each glass into the syrup then into the cocoa powder. Chill in the fridge.

2. Put the sugar and water into a heavy-based saucepan and heat gently until the sugar has dissolved. Increase the heat and cook until it forms a nice dark-blond caramel. Add the cream and whisk in using a balloon whisk, scraping up the caramel from the bottom of the pan. Add the remaining cocoa powder and cook for a further 2 minutes, or until smooth.

3. Pass through a sieve into a blender to remove any pieces of caramel, then add the crème de cacao and orange liqueur and blend for few minutes. Chill in the fridge.
4. When ready to serve, place some ice cubes in a cocktail shaker with the chilled cocktail mixture and shake well. Pass it through a cocktail sieve, pour into the chilled glasses and serve immediately.

Sublime seduction

Our divine recipes are taken from award-winning master pâtissier Eric Lanlard's latest book, *Chocolat*. As a young pâtisserie chef, Eric went on to train as a chocolatier and has made it his mission to master the techniques of moulding, blending, shaping and baking with chocolate.
• With more than 100 recipes, *Chocolat* (Mitchell Beazley, £18.99) is a must for chocolate-lovers everywhere.

