



Featured Recipe

From: Chefs Notes
Hebridean Princess

Chocolate Nemesis

Category: Dessert

Recipe by Paul Sim

Ingredients:

675 Dark Chocolate
10 Whole Eggs
575g Caster Sugar
450g Unsalted Butter



SEE WEIGHT MEASURE CONVERSIONS AT THE END OF THE RECIPE

Preparation:

- Place Eggs and 300g Sugar into Mixer and whisk for 10.
- Melt the Chocolate and Butter by boiling 275g Sugar, 250ml, and Pouring over.
- Mix everything together.
- Pour mixture into cling film lined rings.
- Place on a tray and pour hot water to bain marie right up to the top

WEIGHT MEASURES CONVERSIONS

¼ OUNCE	8 GRAMS
½ OUNCE	15 GRAMS
1 OUNCE	30 GRAMS
4 OUNCES	115 GRAMS
8 OUNCES	230 GRAMS
16 OUNCES	455 GRAMS (1 POUND)
2.2 POUNDS	1 KILOGRAM
1 CUP	25 CL – 2.5DL – 250ML