

The Pampered Chef®
Peppermint Crunch Chocolate
Recipe

2 striped peppermint candy canes (each about 17 cm long; wrapped weight about 30 g each)
300 g white chocolate (minimum 22% milk solids)
300 g plain chocolate (minimum 50% cocoa solids)
1 1/4 teaspoons peppermint extract

1. Line **Medium Sheet Pan** with a piece of nonstick baking paper (cut to size using **Professional Shears**); set aside. Place candy canes in a large resealable polythene food bag and coarsely crush using rolling pin; set aside (do not prepare further in advance, otherwise pieces clump together).
2. Cut white chocolate into small pieces on **Cutting Board** using **Utility Knife**; place in **Classic Batter Bowl**. Repeat procedure with plain chocolate and place in **Large Micro-Cooker®**; add peppermint extract. Microwave white chocolate, uncovered, on MEDIUM (50% power) 2 1/2–3 minutes or until almost melted, stirring after every 30-second interval using **Mix 'N Scraper®** (take care not to overheat chocolate as it burns easily). Stir to melt any lumps; set aside briefly. Repeat with plain chocolate; stir with **Small Mix 'N Scraper®**.
3. Using **Large Scoop**, alternately place one scant scoop of melted white chocolate and melted plain chocolate onto prepared sheet pan (four rows by five rows, spacing each row about 1.5 cm apart). Cut through chocolate several times using **Small Spreader** to create a marbled effect (see photo, below left). Gently tap sheet pan flat on work surface to level top of melted chocolate and to fill in any gaps or air bubbles. Sprinkle crushed candy canes evenly over top.
4. Refrigerate at least 35 minutes or until chocolate is set. Lift paper and chocolate from sheet pan; place on **Large Grooved Cutting Board**. Peel chocolate away from paper; discard paper. Using tip of Utility Knife, break chocolate into about 32 irregular-shaped pieces. Serve immediately or set aside 10 minutes at room temperature before serving. Store in an airtight container in a cool place for up to 1 week.

Yield: Makes about 32 pieces

Per serving: per piece: Energy 426kJ/102kcal; Protein 1.2g; Carbohydrate 12.9g; Sugars 12.9g;

Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk



Fat 5.4g; Saturated Fat 3.2g; Fibre 0.2g; Salt trace

Cook's Tip: Cut through chocolate several times to create a marbled effect. To do this, place the tip of Small Spreader blade upright, at a 90° angle, in melted chocolate in sheet pan. Drag edge of blade both widthways and lengthways in lines about 2 cm apart.

© null The Pampered Chef used under license.

*Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk*