

chocolate pairings guide

	what to look for	pair it with fruit	spices & flavors	pair it with wine
dark chocolate	Cocoa percentage of 35% and higher	Strawberries, apricot, raspberry, blackberry, apple, orange, banana, kiwi, pineapple, passion fruit, mango	Cinnamon, anise, coffee, peppermint, ancho and chipotle chilies, crystallized ginger, curry, chai	<p>Pair dark chocolate with red wines. A good rule of thumb is to select a wine that is sweeter than your chocolate.</p> <p>Look for words like: Intensely-flavored, medium- to full-bodied, bold, deep, complex, hearty, spicy</p> <p>Some options to try: Cabernet Sauvignon, Sangiovese, Tempranillo, Malbec, Zinfandel, Port</p>
milk chocolate	Cocoa percentage of 30-40%	Strawberries, grapes, cherries, blueberries, passion fruit, dried fruits	Peanut butter, caramel, coconut, vanilla	<p>Pair milk chocolate with red wines. A good rule of thumb is to select a wine that is sweeter than your chocolate.</p> <p>Look for words like: Light- to medium-bodied, fruity, mellow, soft</p> <p>Some options to try: Gamay, Grenache, Merlot, Malbec, Pinot Noir, Gewurztraminer</p>
white chocolate	Contains cocoa butter, sugar, and milk, but no cocoa solids	Peach, lime, cherries, raspberry, cranberry, apricot, lemon, blackberries	Pistachio, almond, nutmeg, peppermint	<p>Pair white chocolate with white wines. A good rule of thumb is to select a wine that is sweeter than your chocolate.</p> <p>Look for words like: Mellow, buttery, velvety, golden, cream</p> <p>Some options to try: Chardonnay, Moscato, Viognier, Sparkling wine</p>

our ultimate pairings

Dark chocolate + blackberry + anise + Cabernet Sauvignon
 Dark chocolate + strawberries + cinnamon + Sangiovese
 Milk chocolate + cherry + vanilla + Gamay
 Milk chocolate + dried plums + coconut + Merlot
 Milk chocolate + strawberries + vanilla + Pinot Noir
 White chocolate + peaches + nuts + Chardonnay
 White chocolate + apricot + vanilla + Viognier
 White chocolate + citrus fruit + bread + Champagne

coconut fruit s'mores <http://www.bhg.com/recipe/desserts/coconut-fruit-smores/>



MAKES: 12 SERVINGS
PREP: 25 MINS

- 4 ounces dark or semisweet chocolate, chopped
- 3 tablespoons butter, melted and cooled
- $\frac{1}{3}$ cup flaked coconut
- 12 marshmallows
- $1\frac{1}{2}$ cups fresh blackberries
- 24 graham cracker squares

1. Preheat broiler. Place chocolate in a small microwave-safe bowl. Microcook on 50 percent power (medium) for 1- $\frac{1}{2}$ minutes. Let stand for 5 minutes. Stir until smooth. Let cool for 10 minutes.
2. Line a baking sheet with foil; lightly coat with nonstick cooking spray.
3. Place butter and coconut each in a shallow dish; roll marshmallows in butter and then coconut.

Thread berries and marshmallows on 6-inch skewers and place on prepared baking sheet. Sprinkle any remaining coconut atop marshmallows. Spoon chocolate onto half of the graham crackers and arrange on a platter.

4. Broil skewers 3 to 4 inches from heat for 1 to 1- $\frac{1}{2}$ minutes or until coconut is lightly browned and marshmallows are puffed, turning once halfway through broiling.
5. To serve, immediately top each chocolate-coated graham cracker with a skewer. Use remaining graham cracker to pull marshmallows and berries off skewers and form sandwiches. Makes 12 servings.

strawberry truffle pie <http://www.bhg.com/recipe/pies/strawberry-truffle-pie/>



MAKES: 8 SERVINGS
PREP: 35 MINS
CHILL: 4 HRS
BAKE: 450°F 13 MINS
STAND: 30 MINS

- Pastry for Single-Crust Pie
- 1 6 ounce package semisweet chocolate pieces (1 cup)
- 1 tablespoon butter
- 1 8 ounce package cream cheese, cubed and softened
- 2 tablespoons orange liqueur or orange juice
- $\frac{1}{4}$ cup powdered sugar
- 1 pound fresh strawberries, stems removed and halved
- $\frac{1}{4}$ cup red currant jelly, melted
- whipped cream (optional)

1. Preheat oven to 450 degrees F. Prepare Pastry for Single-Crust Pie. On a lightly floured surface, use your hands to slightly flatten dough. Roll dough from center to edge into a 12-inch circle. Wrap pastry circle around rolling pin; unroll into a 9-inch pie plate. Ease pastry into pie plate without stretching it. Trim pastry to $\frac{1}{2}$ inch beyond edge of pie plate. Fold under extra pastry. Crimp edge as desired. Prick bottom and side of pastry with a fork. Line pastry with a double thickness of foil. Bake for 8 minutes. Remove foil. Bake for 5 to 6 minutes more or until pastry is golden. Cool on a wire rack.
2. In a small saucepan combine chocolate and butter. Cook and stir over medium-low heat until

melted. Add cream cheese and liqueur. Cook and stir until smooth. Remove from heat. Stir in the $\frac{1}{4}$ cup powdered sugar.

3. Spread chocolate mixture in bottom of baked pastry shell. Arrange strawberries, stemmed ends down, on chocolate layer. Brush berries with melted jelly. Cover and chill for at least 4 hours.
4. Let stand at room temperature for 30 minutes before serving. If desired, serve with whipped cream. Makes 8 servings.

PAstry FOR SINGLE-CRUST PIE

- $1\frac{1}{4}$ cups all-purpose flour
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup shortening
- 4 - 5 tablespoons cold water

In a medium bowl stir together flour and salt. Using a pastry blender, cut in shortening until pieces are pea size. Sprinkle 1 tablespoon cold water over part of flour mixture; toss gently with a fork. Push moistened dough to side of bowl. Repeat with additional cold water, 1 tablespoon at a time (4 to 5 tablespoons total), until all of the flour mixture is moistened. Shape into a ball.

chocolate cherry stack cake <http://www.bhg.com/recipe/layer-cakes/chocolate-cherry-stack-cake/>



MAKES: 8 SERVINGS
SERVING SIZE: 1 SLICE
PREP: 40 MINS
BAKE: 350°F 22 MINS
COOL: 10 MINS

- ¾ cup plus 1 teaspoon all-purpose flour
- ⅓ cup plus 1 teaspoon unsweetened cocoa powder
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon ground cinnamon
- ¼ teaspoon salt
- ⅓ cup unsalted butter, softened
- ¾ cup sugar
- 2 eggs
- 1 teaspoon vanilla
- ½ cup sour cream
- 1 recipe Cherry or Chocolate Frosting (see recipe below)
- 1 recipe Chocolate-Dipped Cherries (see recipe below) (optional)

1. Preheat the oven to 350 degrees F. Grease two 6x2-inch round cake pans or springform pans. Mix 1 teaspoon each flour and cocoa powder; dust pans. Set pans aside.
2. In bowl combine ¾ cup flour, ⅓ cup cocoa powder, baking powder, baking soda, cinnamon, and salt; set aside.
3. In large bowl with electric mixer beat butter on medium to high for 30 seconds. Add sugar; beat until smooth and fluffy. Beat in eggs and vanilla until smooth. Beat in sour cream and flour mixture. Pour batter in pans; spread evenly.
4. Bake 22 to 26 minutes or until top springs back when lightly touched and edges begin to pull away from sides of pan. Cool in pans on wire rack 10 minutes. Remove from pans; cool on rack.
5. Use serrated knife to horizontally cut cakes in half to make 4 layers total. Place bottom layer on plate; spread with ⅔ cup frosting. Repeat with layers. Place top layer on cake. Heap remaining frosting, swirling in peaks. Refrigerate. To serve, top with Chocolate-Dipped Cherries. Serves 8.

FROM THE TEST KITCHEN: Variation Alphabet Cupcakes: Preheat oven to 350 degrees F. Prepare Chocolate-Cherry Stack Cake batter. Line sixteen 2-½-inch muffin cups with paper bake cups. Fill each cup with two slightly rounded tablespoons of cake batter. Bake 18 minutes or until top springs back. Cool completely on wire rack. To assemble, top each cupcake with Cherry or Chocolate Frosting, above, (you will have some frosting left over). Top with Alphabet Cookies (see below).

VARIATION ALPHABET COOKIES: On a lightly floured surface knead ⅓ cup all-purpose flour into ½ of a 16.5-ounce package of refrigerated sugar cookie dough. Roll dough ¼-inch thick. Brush lightly with water; sprinkle with coarse red sugar. Cut 16

small cookies for cupcakes and cut remainder into desired shapes. Bake small cookies in a preheated 375 degrees F oven for 6 minutes; bake larger cookies 7 to 8 minutes. Cool on wire rack. Use to decorate cupcakes.

CHERRY FROSTING

Slow Cook: low-heat setting for 11 to 12 hours or on high-heat setting for 5-½ to 6 hours

- 1 ½ cups powdered sugar
- 1 8 ounce carton sour cream
- 1 cup whipping cream (do not use ultra-pasteurized whipping cream)
- 2 tablespoons maraschino cherry juice

In a chilled large mixing bowl combine powdered sugar, sour cream, whipping cream, and cherry juice. Beat with the chilled beaters of an electric mixer on medium to high speed for 3 to 5 minutes or until fluffy.

FROM THE TEST KITCHEN: Variation Chocolate Frosting: Prepare Cherry Frosting as directed, except substitute ¼ cup unsweetened cocoa powder for the maraschino cherry juice.

Nutrition facts (Chocolate Cherry Stack Cake)
Servings Per Recipe 8, Calories 492, Protein (gm) 6, Carbohydrate (gm) 56, Fat, total (gm) 29, Cholesterol (mg) 132, Saturated fat (gm) 18, Monosaturated fat (gm) 8, Polyunsaturated fat (gm) 1, Dietary Fiber, total (gm) 2, Sugar, total (gm) 41, Vitamin A (IU) 972, Vitamin C (mg) 1, Thiamin (mg) 0, Riboflavin (mg) 0, Niacin (mg) 1, Pyridoxine (Vit. B6) (mg) 0, Folate (µg) 36, Cobalamin (Vit. B12) (µg) 0, Sodium (mg) 250, Potassium (mg) 173, Calcium (DV %) 131, Iron (DV %) 1, Percent Daily Values are based on a 2,000 calorie diet

CHOCOLATE-DIPPED CHERRIES

Slow Cook: low-heat setting for 11 to 12 hours or on high-heat setting for 5-½ to 6 hours

- 16 maraschino cherries with stems
- ½ cup semisweet chocolate pieces
- 1 teaspoon shortening

Drain cherries; pat dry with paper towels. In small microwave-safe bowl combine semisweet chocolate pieces and shortening. Cook on 50 percent power (medium) 1-½ to 2 minutes or until melted, stirring once. Dip cherries in chocolate; place on waxed paper until set. Store, covered, up to 24 hours.

drunken sugarplums <http://www.bhg.com/recipe/candy/drunken-sugarplums/>



MAKES: 20 TO 22 SERVINGS
PREP: 1 HR 15 MINS
CHILL: 2 HRS
STAND: OVERNIGHT PLUS 2 HOURS

- 20 - 22 pitted dried plums
- 1 cup brandy or orange juice
- ¼ cup butter, softened
- ¼ cup light-colored corn syrup
- 2 ⅔ cups powdered sugar
- 8 ounces chocolate-flavored candy coating, chopped
- 8 ounces bittersweet or milk chocolate, chopped
- 8 ounces milk chocolate, cut up (optional)

1. Place plums in a medium bowl. Pour brandy over plums. Cover and let stand overnight. Drain.
2. Let plums stand on paper towels for 2 hours to drain thoroughly. Line a baking sheet with waxed paper; set aside.
3. Meanwhile, in a medium bowl combine butter and corn syrup; stir in powdered sugar. Knead mixture until smooth (chill if mixture is too soft to handle). Shape about 1 tablespoon powdered sugar mixture around each plum. Roll in palms of hands into smooth balls. Place coated plums on the prepared baking sheet. Chill for 1 to 4 hours or until firm.

4. In a medium heavy saucepan melt candy coating and bittersweet chocolate over low heat, stirring constantly until smooth. Line another baking sheet with waxed paper. Using a fork, dip plums one at a time into melted mixture, allowing excess to drip off. (Be sure to completely seal plums in melted mixture to prevent juice from leaking.) Place coated plums, on prepared baking sheet. Chill until the coating is set (1 to 2 hours).
5. If desired, line another baking sheet with waxed paper. Place about ⅔ of the milk chocolate in a small microwave safe bowl. Microcook on 30 percent power for 1 to 1-½ minutes or until chocolate has started to melt (110 degrees F on an instant read thermometer). Add remaining chopped chocolate; stir until melted and smooth. (Temperature of the chocolate will drop to about 85 degrees F.) Reheat as needed for 10 seconds on 30 percent power. Dip half of each candy into the melted milk chocolate. Place on prepared baking sheet to set.
6. Store, tightly covered, in the refrigerator for up to 1 month. Makes 20 to 22 candies.

white chocolate nutmeg bars <http://www.bhg.com/recipe/bars/white-chocolate-and-nutmeg-bars/>



YIELD: 24 BARS
PREP: 25 MINS
BAKE: 350°F 40 MINS

- Nonstick cooking spray
- 2 cups all-purpose flour
- 2 teaspoons freshly grated nutmeg or 1 teaspoon ground nutmeg
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- 2 cups packed brown sugar
- ⅔ cup butter
- 2 eggs
- 2 teaspoons vanilla
- ¾ cup dried cranberries
- 1 ½ cups fresh or frozen cranberries, thawed
- ¾ cup coarsely chopped white chocolate (3 ounces)

1. Preheat oven to 350 degrees F. Line a 13x9x2-inch baking pan with foil, extending foil over pan edges. Lightly coat foil with nonstick cooking spray; set aside. In a small bowl, combine flour, nutmeg, baking powder, and baking soda; set aside.

2. In a medium saucepan, combine brown sugar and butter. Cook and stir over medium heat until melted and smooth. Cool slightly. Stir in eggs, one at a time, into slightly cooled mixture, beating well after each addition. Stir in vanilla. Add flour mixture; stir just until combined. Stir in dried cranberries. Spread batter in prepared pan. Sprinkle batter with fresh cranberries. Bake in the preheated oven about 40 minutes or until a toothpick inserted near the center comes out clean. Remove pan from oven. Sprinkle top of bars with white chocolate.
3. Cool in pan on a wire rack. Using the foil, lift the uncut bars out of the pan. Cut into bars. Makes 24 bars.

FROM THE TEST KITCHEN: Storage Place bars between sheets of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.

mini raspberry and white chocolate whoopie pies

<http://www.bhg.com/recipe/cookies/mini-raspberry-and-white-chocolate-whoopie-pies/>



YIELD: 72 SANDWICH COOKIES

PREP: 1 HR

CHILL: 30 MINS

BAKE: 375°F 7 MINS

- ½ cup butter, softened
 - 1 cup sugar
 - ½ teaspoon baking soda
 - ¼ teaspoon salt
 - 1 egg
 - 1 teaspoon vanilla
 - 2 cups all-purpose flour
 - ½ cup buttermilk
 - ½ cup seedless raspberry preserves
- White Chocolate and Mascarpone Filling
Colored sugar (optional)

1. Preheat oven to 375 degrees F. Line a cookie sheet with parchment paper; set aside.
2. In a large bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar, baking soda, and salt. Beat until combined, scraping bowl occasionally. Beat in egg and vanilla until combined. Alternately add flour and buttermilk, beating on low speed after each addition just until mixture is combined. Spoon dough with a teaspoon, 1 inch apart onto prepared cookie sheet.
3. Bake in the preheated oven for 7 to 8 minutes or until tops are set. Cool completely on parchment-lined cookie sheet on a wire rack. Peel cooled cookies off the paper. Spread the flat side of half of the cookies with about ¼ teaspoon raspberry preserves. In a large pastry bag fitted with a small star tip, pipe White Chocolate and Mascarpone Filling over the raspberry preserve layer. Top with the remaining cookies, flat sides down. If desired, pipe additional filling on top of whoopie pies and/

or sprinkle with colored sugar. Chill for 30 minutes before serving. Makes about 72 sandwich cookies. from the test kitchen

Storage Place bars in a single layer in an airtight container; cover. Store in refrigerator for up to 3 days or freeze for up to 3 months. Thaw at least 1 hour in refrigerator before serving.

WHITE CHOCOLATE AND MASCARPONE FILLING

Slow Cook: low-heat setting for 11 to 12 hours or on high-heat setting for 5-½ to 6 hours

ingredients

- 3 ounces chopped white baking chocolate (with cocoa butter)
- ¼ cup whipping cream
- ½ cup mascarpone cheese
- ¼ cup softened butter
- ½ teaspoon vanilla
- 4 cups powdered sugar

In a heavy small saucepan, combine white baking chocolate (with cocoa butter) and whipping cream. Cook and stir over low heat until chocolate nearly melts. Remove from heat; stir until smooth. Cool for 15 minutes. Meanwhile, in a large bowl, combine mascarpone cheese and butter. Beat with an electric mixer on medium to high speed until smooth. Beat in vanilla. Gradually add powdered sugar, beating well. Beat in the cooled white chocolate mixture. Chill about 30 minutes or until firm enough to pipe.