

# XCentric Ideas



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**Life is uncertain. Eat dessert first.**

*Ernestine Ulmer*

Recipes & photos from the Internet & Magazines



[www.bbcgoodfood.com](http://www.bbcgoodfood.com)

## Chocolate Chip Cookie & Ice Cream Sandwiches

12 chocolate chip cookies  
1 litre tub ice cream (Woolworths' Chocolate Fudgey Brownie, Toffee Honeycomb Crunch and Cherry Nutty Nougat)  
Chocolate sauce to serve (optional)

Divide the ice cream between 6 of the cookies and sandwich together with the remaining 6.

Freeze until you need them.

Serve drizzled with chocolate sauce, if you like.



[www.surlatable.com](http://www.surlatable.com)

## No-Bake Lemon Berry Tartlets

1 jar Lemon Curd  
1 cup whipped cream  
1 package of 24 Mini Tart Shells  
Mixed fresh berries  
Powdered sugar

In large bowl, whip the cream to soft peaks. Fold in the lemon curd and mix well.

Spoon 2 tablespoons of mixture into each mini tart shell.

Top with fresh berries and sprinkle with powdered sugar.

Don't wreck a sublime chocolate experience by feeling guilty. *Lora Brody*



## Chocolate Truffle Loaf

18 digestive cookies  
1/2 cup cocoa powder  
1/4 cup confectioner's sugar  
1/2 cup butter melted  
3/4 cup condensed milk  
1/2 cup chopped NESTLE Dark Chocolate  
1/2 cup cashew nuts coarsely chopped  
Chocolate syrup  
NESTLÉ All Purpose Cream

Crush crackers until fine. Stir in cocoa and sugar.

Pour in butter, condensed milk, chopped chocolate and nuts. Mix until well-blended.

Transfer into a 6 inches x 3 inches loaf pan, refrigerate to set.

Drizzle melted chocolate over. Pipe NESTLÉ All Purpose Cream on top.



## Cherry Chocolate Bars

$\frac{3}{4}$  cup fresh cream  
400g dark chocolate, melted  
2 tots orange liqueur  
1 cup cherries  
1 cup hazelnuts, chopped  
 $\frac{1}{2}$  cup crystallised orange peel  
Cocoa powder, to dust

Mix all ingredients together.

Spoon into a small greased loaf pan (or in tart pan.)

Chill for 2 hours or until firm.

Dust with cocoa powder.

Slice and serve.

Ice cream is  
happiness condensed.  
*Jessi Lane Adams*



## Berry Cheesecake Pots

150g blueberries  
2 tbsp castor sugar  
5 digestive biscuits  
25 g melted butter  
250g tub of mascarpone  
4 tbsp double cream  
4 tbsp icing sugar  
1 lemon, zested and juiced

Cook the blueberries with the castor sugar for 2-3 minutes and cool.

Whiz the biscuits in a processor with the butter and press into the bottom of 4 glasses and chill. Mix the mascarpone, double cream, icing sugar, lemon juice and zest together (cheesecake mixture).

Make alternative layers of cheesecake and blueberry mix in each glass and serve.



## Pineapple Cherry Bites

400ml pineapple juice  
100ml coconut liqueur (Malibu)  
125ml fresh cream  
Desiccated coconut  
Cocktail cherries

Blend the pineapple juice with the coconut liqueur in a food processor.

Stir in the fresh cream. Pour the mixture into cupcake tins, sprinkle with the coconut - and push a cocktail cherry into each one. Freeze overnight.

To remove them from the cupcake tins, dip the tins in hot water for few seconds, then edge them out with a palette knife.

Chocolate is ground from the beans of  
happiness ~ Alexis F. Hope



## Choco-Mel Muffins

50g chocolate caramel bar  
2 tbsp double cream  
2 chocolate muffins  
Vanilla ice cream

Melt the chocolate caramel bar with the double cream.

Scoop a bit from the middle of the chocolate muffins, then top with scoops of vanilla ice cream and the caramel sauce.



## Cappuccino Tiramisu

8 sponge fingers , halved  
Cold coffee  
Vanilla ice cream  
142ml carton double cream  
1 tbsp icing sugar  
3 tbsp Baileys (any flavour)  
Chocolate flakes

Press the sponge fingers into four glasses.

Pour on enough cold coffee to soak the sponge.

Add ice cream, double cream whipped with icing sugar and Baileys. Scatter with chocolate flakes.

I'd give up chocolate, but I'm no quitter!

- Author Unknown



## Passion Pina Coladas

Pineapple slices  
Icing sugar, for coating  
Rum or Malibu, to drizzle over  
Coconut ice cream  
Passion fruit pulp

Coat the pineapple slices with icing sugar. Caramelize in a hot non-stick frying pan.

Serve hot, drizzled with rum or Malibu and topped with scoops of coconut ice cream and passion-fruit pulp.



## Strawberry Mess

1 x 400g punnet strawberries  
Meringue nests, broken  
Pink ice cream

Roughly mash half of the strawberries and then slice the rest.

Divide between 4 small bowls.

Top with a couple of broken meringue nests and scoops of pink ice cream.

Without ice cream, there would be  
darkness and chaos ~ Don Kardong



[www.chocolatebarinfo.com](http://www.chocolatebarinfo.com)

## Peppermint crisp fridge tart

250ml Orley Whip, whipped  
2 packets of Tennis biscuits  
375g caramelised condensed milk  
20ml castor sugar  
3 Peppermint Crisp bars, crushed  
3-4 drops of peppermint essence

To the whipped Orley Whip - add the condensed milk, castor sugar and peppermint essence. Beat until well mixed and stir in 2/3 of the crushed Peppermint bars.

Place a layer of whole tennis biscuits in a buttered dish. Spoon 1/3 of the caramel mix evenly over the biscuits. Continue in layers, finishing with a layer of filling.

Refrigerate for at least 4 hours. Decorate by sprinkling the remainder of the crushed Peppermint Crisp bars on top.

Let them eat cake - Marie Antoinette



## Raspberry & Milk Chocolate Cheesecake

180g digestive biscuits  
75g melted butter  
100g milk chocolate  
300g cream cheese  
200ml double cream

75g sugar  
150g raspberries  
Icing sugar  
Chocolate melted, to serve

Crumble the biscuits in a food processor, add the butter & mix well. Place in a 20cm flan ring with a push-up base and pat down with the back of a spoon.

Melt the chocolate in a microwave or a glass bowl set over a pan of simmering water. Mix the cream cheese, cream and sugar together until smooth.

Add the raspberries and stir in, then add the melted chocolate and quickly swirl through. Spoon into the flan ring and smooth the top with a palette knife, then place in the fridge and chill for 2 hours.

Serve dusted with icing sugar and a little melted chocolate if you like.

**I want to have a good body, but not as much as I want dessert** - Jason Love