

XCentric Ideas

*nibble your
liqueur ...*



September 2018
Volume 13 — Issue 6
by
ALMA PRETORIUS
alma@xcentricideas.co.za
www.xcentricideas.co.za

Sponsored by Independent Liquor

Glass picture origin: <https://creativecommons.org/licenses/by-nc/3.0/>

Why boozy desserts?

You have a party – you buy shooters, cream liqueurs and then it gathers dust ... mostly.



Look out for these in your local liquor shop:

Double Act Shooters: eg: Springbok * Shootcase * Coffee & Cream * Green & Gold * Zambuca & Banana * Strawberry & Cream * Blueberry & Cream * Coffee & Tequila * Strawberry & Chocolate * Peppermint & Chocolate * Orange & Chocolate

Shout (750 ml): Bubblegum Tequila & Frutti-Tutti Tequila.

Exotic Cream Liqueur (750 ml as well as 200 ml): Vanilla; Chocolate; Strawberry; Marula.

Radical Sours (750 ml as well as 50 ml): Bubblegum; Lemon & Lime; Peach; Apple; Strawberry; Cherry.

Tiqqle Tequila Cream Liqueur (750 ml): Bubblegum & Tequila; Strawberry & Tequila; Salted Caramel & Tequila; Mint & Tequila.



Sponsored by Independent Liquor

Romany Cream Boozy Balls



300g Romany Cream biscuits
250 g smooth cottage cheese softened *
60 ml Chocolate Cream Liqueur
300 g milk chocolate

In food processor, crush the Romany Cream biscuits to fine crumbs. Add the cottage cheese and chocolate cream liqueur. Blend well.

Place in bowl into fridge for about 1 hour to harden. Roll into small/large balls (*it's messy*) and place on baking sheet lined with baking paper – put in freezer to harden for about 30 minutes. Gently press a toothpick into each ball.

Melt milk chocolate, pour over each ball while holding onto the toothpick - allow excess choc to drip off and place (with toothpicks) on baking paper lined baking sheet. Freeze for 1 hour. Gently remove the toothpicks. Place in closed container and keep in fridge/freezer.

**to soften cottage cheese, keep closed in tub – put tub in container filled with hot tap water for about 10 minutes.*

White Choc Boozy Balls

2 X 150g packets white chocolate-coated biscuits
250 g smooth cottage cheese softened *
60 ml Marula Cream Liqueur
300 g white chocolate

In food processor, crush the white chocolate-coated biscuits to fine crumbs. Add the cottage cheese and Marula cream liqueur. Blend well.

Place in bowl into fridge for about 1 hour to harden. Roll into small/large balls (*it's messy*) and place on baking sheet lined with baking paper – put in freezer to harden for about 30 minutes. Gently press a toothpick into each ball.

Melt white chocolate, pour over each ball while holding onto the toothpick - allow excess choc to drip off and place (with toothpicks) on baking paper lined baking sheet. Freeze for 1 hour. Gently remove the toothpicks. Place in closed container and keep in fridge/freezer.

**to soften cottage cheese, keep closed in tub – put tub in container filled with hot tap water for about 10 minutes.*



Mint Choc Boozy Fudge



Recipe: ALMA PRETORIUS

150 g Milo chocolate bars (and bit more for grating on top)
500 g icing sugar
120 ml Double Act Chocolate & Peppermint Shots

Line a 15 x 15 cm square glass dish with baking paper, leaving the sides long (easier to lift fudge out afterwards).
Spray.

In a large bowl, add your icing sugar and your liqueur, stir well – mixture will look like icing paste.

Melt your Milo slab squares. As soon as your chocolate is melted, quickly stir it into the icing sugar/boozy mixture. It will require some elbow strength, but you have to be quick.

Scoop the Milo boozy mixture into the prepared glass dish. Spread evenly (put a spoon into hot water and use that to level the top of fudge). Finely grate some more Milo choc bar on top.

In fridge, let the fudge set for about 30 minutes. Lift it carefully out of the glass dish and cut into squares or triangles. Put on a plate/baking sheet in freezer till hard. Remove and keep in closed container. You can eat it straight out of freezer.

Boozy Choc Mousse Cupcakes

30 ml Coffee & Cream Double Act
20 ml Coffee & Tequila Double Act
50 g seedless raisins
200 g Spar Quick & Easy Mousse*
400 ml milk (fat-free, low-fat, full fat)
200 g shortbread biscuits, roughly chopped
100 g peanuts (or other nuts), roughly chopped

****If the package comes in 400g, use 200g for this recipe and other 200 g for choc mousse recipe***

In small bowl, soak raisins and liqueur for few hours. Recipe makes 18 cupcakes – line muffin-pans with cupcake wrappers and spray the insides of wrappers.

Pour 200 g choc mousse powder in mixing bowl, add the milk and beat with electric beaters according to instructions on package. Stir in shortbread biscuits, peanuts and soaked raisins (with the liqueur) gently.

Spoon mixture into the cupcake wrappers and freeze for few hours in the muffin pans.

When solid, remove cupcakes with wrappers from muffin pans, place in lidded containers and freeze – it melts really fast, so serve straight from freezer!

Serve with whipped cream, yogurt or ice-cream.



Recipe: ALMA PRETORIUS

Strawberry Boozy Choc Mousse



200g Spar Quick & Easy Mousse powder
200 ml strawberry cream liqueur*
200 ml vanilla cream liqueur**

In bowl, add the mousse powder and cream liqueurs.

Mix on medium speed with hand held beater for 2 minutes. Turn to high speed and beat for 3 minutes. Spoon into pretty dishes and refrigerate.

**Use another flavored cream liqueur*

***Instead of 200 ml different flavor, use 400 ml of the same flavored liqueur*

Lemon-Lime Boozy Fruit Dip

125 g double thick yogurt
50 ml Lemon & Lime sours
1 tbsp brown sugar

Whip ingredients together –
refrigerate.

Spoon into serving bowl and serve
with fresh fruit on sticks.

*It is a runny dip, double the amount
of yogurt for a thicker mixture.*



Pineapple Choc Orange Boozy Trifle



Chelsea bun, small pieces*
Pineapple jelly, set in fridge
Chocolate & Orange Double Act Shooter
Fresh cream, whipped with Chocolate & Orange
Double Act Shooter
Canned pineapples, cubed

In individual glasses**, start with Chelsea bun pieces on bottom. Drizzle with Chocolate & Orange Double Act Shooter.

Layer with pineapple jelly, boozy whipped cream and canned pineapple. Repeat. End with boozy whipped cream, decorate with pineapple pieces.
Refrigerate.

*Use sponge cake / muffins

**For picnic, use jam jars with lids.

For bigger group, layer in pretty glass bowl.

Boozy Peach Trifle

Chelsea bun, small pieces*

Peach jelly, set in fridge

Peach Radical Sours

Fresh cream, whipped with Peach Radical Sours

Canned peaches, cubed

In individual glasses**, start with Chelsea bun pieces on bottom. Drizzle with Peach sours.

Layer with peach jelly, boozy whipped cream and canned peaches. Repeat. End with boozy whipped cream, decorate with peach cubes. Refrigerate.

*Use sponge cake / muffins

**For a picnic, use jam jars with lids.

Layer everything in a big glass bowl for bigger group.

