

DESSERT RECIPE BOOK

Perfect for any catering
environments

**AIMIA
FOODS**





Nutty Chocolate Truffles



YOU WILL NEED:

- 180ml Double Cream
- 100g Chopped Hazelnuts
- 500g Dark Chocolate (finely chopped)
- 80g Freshers Cocoa Powder
- 60ml Hazelnut syrup



PREPARATION :

- Pour cream into a saucepan and bring to a simmer.
- Add the chocolate to the cream - leaving for 10 minutes until the chocolate is melted and stir in the Syrup. Whisk until smooth.
- Add the hazelnuts and stir until evenly distributed, then pour the mixture in a baking tray and allow to set in fridge.
- Once set, use a small spoon to make small balls by rolling in the palm of your hands.
- Place the cocoa on a plate and roll the balls in the powder until fully dusted. Serve and enjoy!

Nutty Chocolate Pancakes

YOU WILL NEED:

240g Plain Flour

50g Cocoa Powder

30ml Hazelnut syrup

2 1/2 tsp Baking Powder

1/2 tsp Salt

2 Large Eggs

300ml Semi Skimmed Milk

20g Sugar

20g Butter - melted



PREPARATION :

- In a bowl, sift together the flour, baking powder, cocoa powder, sugar and salt.
- In a separate bowl, whisk together 1883 Hazelnut Syrup, eggs and milk.
- Add the dry mixture to the eggs and milk mixture and mix until smooth. Add and mix in the melted butter.
- Cook on a hot, greased griddle, until bubbling and brown, then flip and cook the other side.
- Serve, add desired toppings and enjoy!



Galaxy Chocolate & Hazelnut Cake



YOU WILL NEED:

- 100ml Milk
- 100g Galaxy Drinking Chocolate
- 150g Flour
- 2 Eggs
- 110g Sugar
- 75g Butter
- 5g Baking Powder
- 40ml Hazelnut syrup



PREPARATION :

- Preheat the oven to 180°C
- In a bowl, beat the eggs with the sugar.
- Add the flour, Drinking Chocolate and the baking powder to the mix.
- Add the milk and the Hazelnut syrup, mix well
- Butter a loaf pan and pour the batter into the prepared pan and cook for 35 minutes. Allow to cool, decorate as desired and enjoy!

Hazelnut Coffee Cake

YOU WILL NEED:

180g Butter
180g Caster Sugar
3 Large Eggs
180g Self-raising flour
1 tbsp cooled Cafe Nueva instant coffee (dissolved in 1 tbsp hot water)
50ml Hazelnut syrup

ICING:

100g Softened Butter
250g Icing Sugar
1 1/2 tbsp cooled Cafe Nueva instant coffee (dissolved in 1 tbsp hot water)
Strawberry Jam (optional)
200ml Hazelnut Syrup



PREPARATION :

- Preheat the oven to 180°C and line and butter two 18cm sandwich tins. Add the sugar and butter to a bowl and whisk until fluffy and pale.
- Whisk the eggs in a mug, then gradually add to the mixture with 1 tbsp of flour each time. When eggs are fully combined, add the rest of the flour and fold in gently.
- Add the dissolved coffee to the mixture with the Hazelnut Syrup, still folding.
- Divide into the sandwich tins and cook for 25-30 minutes until firm. Leave to cool for 5 minutes and then turn out onto a wire rack to cool.
- Meanwhile, make the icing by beating the icing sugar with the butter until light and fluffy, then add the dissolved coffee and Hazelnut Syrup.
- Whisk, then cover and set aside until ready to ice the cake.
- Spread half the icing on the bottom of one sponge and spread the strawberry jam on the bottom of the other, if using. Sandwich together, then spread the remaining icing on top. Decorate with walnuts or cherries if you like.

Mini Chocolate Coconut Muffins



YOU WILL NEED:

- 100g Butter
- 30g Sugar
- 150g Flour
- 3 Eggs
- 50g Cocoa Powder
- 1 tbsp Baking Powder
- 2 tsp Single Cream
- 100g Chocolate Chips
- 30ml Coconut syrup



PREPARATION :

- Preheat the oven to 180°C / Gas mark 4
- Mix together the eggs, sugar, syrup, flour, cocoa powder and baking powder.
- Melt the butter and add to the mixture.
- Add in the Chocolate Chips and stir until evenly distributed.
- Poor the mix into muffin tins and put in the oven for 12 minutes.
- Allow time to cool and then enjoy!

Chocolate Caramel Bread & Butter Pudding

YOU WILL NEED:

10 Slices of bread

300ml Double Cream

250ml Full Fat Milk

100g Cocoa Powder

100ml Caramel Syrup

200g Chocolate Chips

4 Eggs

2 Tbsp Demerara Sugar



PREPARATION :

- Heat oven to 180C/160C/gas 4.
- To make the custard, heat the milk and cream together in a saucepan to just below boiling point.
- In a bowl whisk the eggs, syrup, cocoa powder and caster sugar together. Slowly pour the warm milk mixture, over the eggs, stirring until smooth.
- Lightly butter an ovenproof dish approximately 20cm x 25cm x 5cm.
- Cut the crusts from the bread slices, butter both sides and cut into triangles.
- Lay half of the bread slices in the bottom of the dish so that they are slightly overlapping.
- Sprinkle half of the chocolate chips over the bread. Layer the rest of the bread on top then sprinkle over the remaining chocolate chips.
- Pour the custard mix over the pudding and leave to soak for approx. 30 mins in the fridge.
- Sprinkle over the demerara and bake for 35-40 mins until golden brown.

Gingerbread Latte Cake

YOU WILL NEED:

- 350g Caster Sugar
- 350g Self-raising Flour
- 350g Unsalted Butter
- 6 Eggs
- 4 tsp Cafe Nueva instant coffee dissolved in 50ml boiling water
- 1 tsp Ground Ginger



ICING:

- 500g Icing Sugar
- 30ml Gingerbread syrup
- 250g Unsalted Butter

PREPARATION :

- Grease 3 x 7" round sandwich tins and preheat the oven to 180c.
- Mix the sugar and butter together, until its light and fluffy, then add the eggs and mix well.

- Mix in the flour and ginger and once combined, stir in the coffee mixture and spoon into the tins. Bake for 30 minutes or until a skewer comes out clean.
- For the icing, beat the butter until fluffy and light, and then add the syrup and icing sugar.
- Beat in a teaspoon of boiling water to lighten and soften the texture of the icing.
- Once the cakes have completely cooled, use a knife to carve and level the cakes so they are even.
- Sandwich together the layers with the icing mix. Use the remainder of the mix to cover the cake and decorate as desired!



Chocolate Orange Cookies

YOU WILL NEED:

100g Freshers Cocoa Powder
1 tsp Baking Powder
300g Chocolate Chips
200g Softened Butter

300g Self-raising Flour
300g Soft Brown Sugar
2 Eggs
50ml Orange Syrup



PREPARATION :

- Preheat oven to 180C /Gas mark 4.
- Cream together the butter and sugar until they are light and fluffy, then beat in the Orange Syrup and eggs.
- In a separate bowl, add flour, cocoa and baking powder together.
- Add both mixes together, along with the chocolate chips and fold well until combined.
- Spoon a tablespoon of the mixture on a baking tray per cookie and bake in the oven for 12 minutes. The cookies should be soft.
- Allow to cool completely and enjoy!



Chocolate Orange Cake

YOU WILL NEED:

250g Plain Flour

350g Caster Sugar

2 Eggs

125ml Vegetable Oil

250ml Milk

100g Freshers Cocoa Powder

1 1/2 tsp Baking Powder

1 1/2 tsp Bicarbonate of Soda

30ml Orange Syrup

100ml Boiling Water



ICING:

200g Plain Chocolate

200ml Double Cream

30ml Orange Syrup

PREPARATION :

- Preheat the oven to 180C/160C Fan/Gas Mark 4. Grease and line two 20cm/8inch sandwich tins.
- Add all of the cake ingredients (except water) into a large bowl and mix together until smooth. Add in the boiling water a little at a time and mix until smooth.
- Divide the cake between the two tins and bake in the oven for 25-35 minutes or until a skewer comes out clean. Allow to cool completely whilst still in the tins.
- Whilst the cake is cooling, heat the chocolate, cream and syrup in a saucepan over a low heat until the chocolate melts. Remove from heat and whisk until smooth and glossy.
- Allow to cool for 1-2 hours until the mixture is thick enough to spread.
- Remove the 2 cakes from the tins and sandwich together using the chocolate orange spread. Use the rest of the chocolate mixture to cover the two cakes all over and leave to set.



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