

Premium

HERSHEY'S[®]

European Style

COCOA



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HERSHEY'S[®]

America's Chocolate Authority[™]

HERSHEY'S European Style Cocoa is the perfect ingredient for indulgent chocolate desserts. Its rich color and special flavor make desserts extra chocolaty.

Enjoy this fine collection of recipes and keep them on hand for any occasion that calls for delicious chocolate desserts or beverages.

EUROPEAN MOCHA FUDGE TORTE

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| 1¼ cups butter or margarine | 2 cups sugar |
| ¾ cup HERSHEY'S European
Style Cocoa | 1 cup all-purpose flour |
| 4 eggs | 1 cup finely chopped pecans |
| ¼ teaspoon salt | Creamy Coffee Filling
(recipe next page) |
| 1 teaspoon vanilla extract | Chocolate curls (optional) |

Heat oven to 350°. Butter bottom and sides of two round pans, 9x1½ inches. Line bottoms with wax paper; butter paper. In small saucepan melt butter; remove from heat. Stir in cocoa, blending well; cool slightly. In large mixer bowl beat eggs until foamy; add salt and vanilla. Gradually add sugar, beating well. Add cooled chocolate mixture; blend thoroughly. Fold in flour. Stir in pecans. Pour mixture into prepared pans. Bake 20 to 25 minutes or until wooden pick inserted in center comes out clean. Do not overbake. Cool 5 minutes; remove from pans. Carefully peel off paper. Cool completely. Spread Creamy Coffee Filling between layers and over top and sides of torte. Garnish with chocolate curls, if desired. Refrigerate 1 hour or longer before serving. 10 to 12 servings.

EUROPEAN MOCHA FUDGE TORTE

Creamy Coffee Filling:

- 1½ cups chilled whipping cream
- ⅓ cup packed light brown sugar
- ½ to 1 teaspoon powdered instant coffee

In small mixer bowl combine all ingredients; stir until coffee is almost dissolved. Beat until stiff. About 3 cups filling.

Make Ahead Directions: Cooled torte may be wrapped and frozen up to 4 weeks; thaw in wrapping before filling and frosting.

DEEP DARK CHOCOLATE SOUFFLE

2 tablespoons graham cracker
crumbs
1/2 cup HERSHEY'S European
Style Cocoa
1/4 cup all-purpose flour
1/4 cup butter or margarine,
softened

1 cup milk
1 teaspoon vanilla extract
1/2 cup plus 2 tablespoons
sugar, divided
4 eggs, separated
Ice Cream

Heat oven to 350°. Butter 6-cup souffle dish; coat with graham cracker crumbs. In medium bowl combine cocoa and flour. Add butter, blending well; set aside. In medium saucepan heat milk until very hot. Reduce heat; add cocoa mixture, beating with wire whisk until smooth and thick. Remove from heat; stir in 1/2 cup sugar and vanilla. Cool slightly. Add egg yolks, one at a time, beating well after each addition. Cool to room temperature. In large mixer bowl beat egg whites until foamy; gradually add remaining 2 tablespoons sugar and continue beating until stiff. Stir small amount beaten whites into chocolate mixture; fold chocolate mixture into remaining whites. Carefully pour into prepared dish. Bake 40 to 45 minutes until puffed. Serve immediately; top each serving with scoop of ice cream. 6 servings.

CHOCOLATE CHAMPAGNE GRANITA

- 1 cup sugar
- 2 tablespoons HERSHEY'S
European Style Cocoa
- 2 cups water
- ½ cup chilled champagne

In medium saucepan combine sugar and cocoa; blend in water. Cook over medium heat, stirring constantly, until sugar is dissolved; chill thoroughly. Stir in champagne. Pour mixture into 1-quart ice cream freezer container; freeze according to manufacturer's instructions. About 1½ pints.

ORANGE-CHOCOLATE MOUSSE

1 teaspoon unflavored gelatin
2 tablespoons cold water
½ cup sugar
¼ cup HERSHEY'S European-
Style Cocoa
¼ cup water

2 tablespoons milk
1 teaspoon vanilla extract
1 cup chilled whipping cream
¼ teaspoon freshly grated
orange peel

In custard cup sprinkle gelatin over cold water; let stand 1 minute. In small saucepan combine sugar, cocoa and water; stir over low heat until hot and slightly thickened. Remove from heat; add softened gelatin, stirring until dissolved. Blend in milk and vanilla; cool. Combine whipping cream and orange peel; beat until stiff. Gradually add chocolate mixture to whipped cream. Spoon into dessert dishes; chill at least 1 hour. 4 to 6 servings.

CHOCOLATE TRUFFLES

1/3 cup butter
1/2 cup HERSHEY'S European
Style Cocoa
2 1/2 cups confectioners' sugar
1/2 cup whipping cream
1 1/2 teaspoons vanilla extract

1/2 teaspoon almond extract
(optional)
About 3 1/2 dozen blanched
whole almonds, toasted
Coating (recipe follows)

Melt butter; stir in cocoa. Cool. In large mixer bowl combine cocoa mixture with confectioners' sugar; gradually add cream, vanilla and almond extract, if desired, blending well. Chill until firm. Shape small amount of mixture around almond; form into 1-inch balls. Roll in coating until covered. Cover and chill until firm or freeze up to 4 weeks. Reroll in coating before serving, if desired. About 3 1/2 dozen truffles.

Coating: Combine 2 tablespoons confectioners' sugar and 2 tablespoons HERSHEY'S European Style Cocoa.