

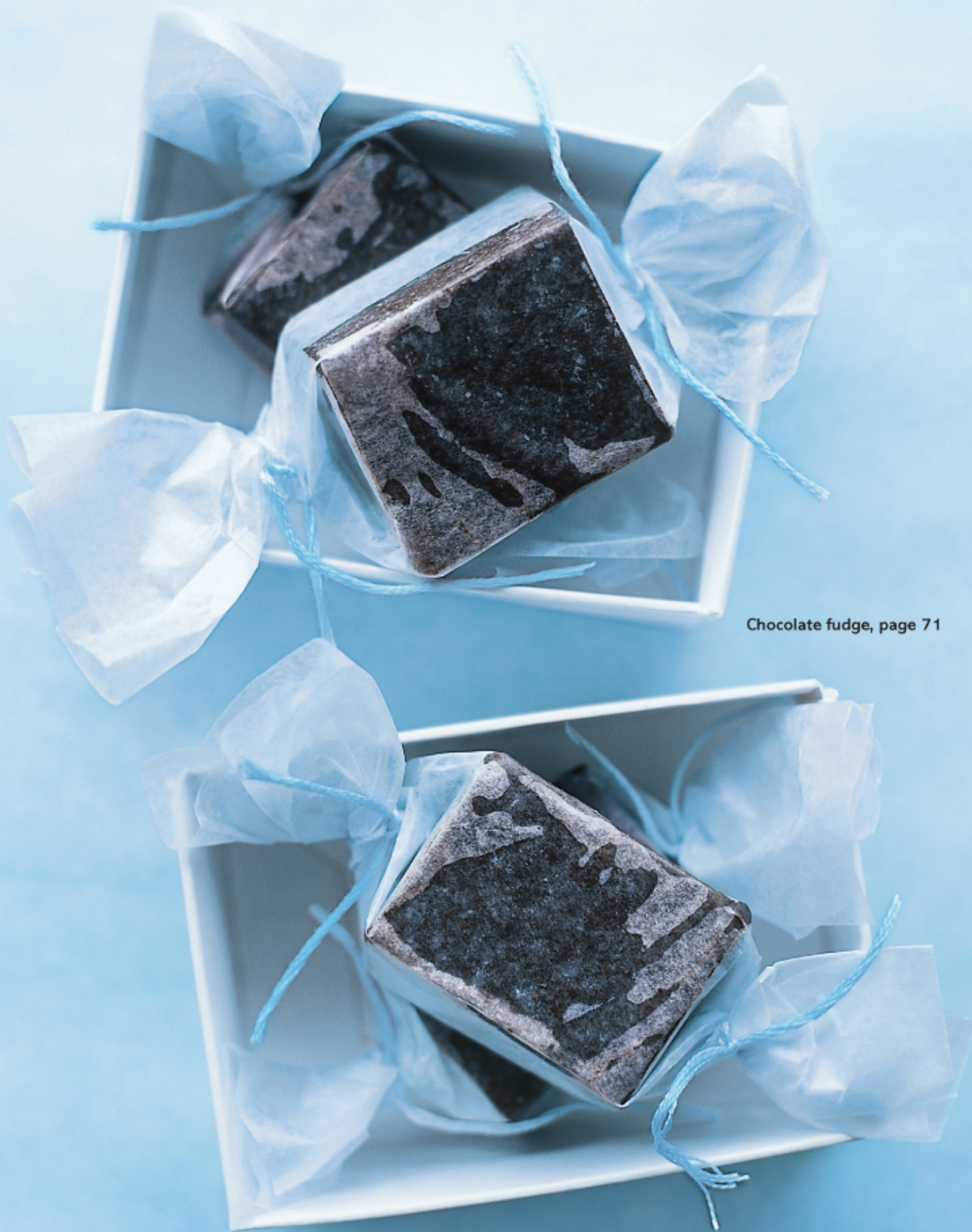
# Choc treatment

Easter doesn't have to be just about eggs – indulge your loved ones with Donna Hay's chocolate-inspired homemade treats

Photographs Con Poulos



Bitter chocolate meringue tart, page 71



Chocolate fudge, page 71





Easter is one of my favourite times of the year, mainly because it's so rich in traditions with wonderful

things such as coloured eggs, hot cross buns and heaps of chocolate. I love sharing these with my family, especially when they're homemade. These delicious recipes put a modern spin on the traditional theme. Not only will your family love them, but they also make beautiful gifts. Best of all, the children will enjoy helping you.

### Bitter chocolate meringue tart

Serves 8-10

Prep time 20 minutes, plus chilling

Cook time 20 minutes

Do ahead The tart case can be made and filled a day ahead, then chilled

Can be frozen (tart case only)

1 x 200g pack shortbread fingers

1 tablespoon cocoa

50g (2oz) butter, melted

For the chocolate filling

400g (14oz) dark chocolate (70% cocoa solids), broken into chunks

250ml (9fl oz) single cream

For the meringue

4 large egg whites

225g (8oz) caster sugar

You will also need

a 20cm (8in) loose-bottomed round fluted tart tin

Place the shortbread, cocoa and butter in a food processor and whiz for 1-2 minutes until it resembles fine breadcrumbs. Press into the bottom and sides of the tin and chill for 15 minutes.

For the filling, place the chocolate and cream in a saucepan over a low heat and stir until melted. Pour into the tart case, cool, then chill for 30 minutes until set.

Preheat the oven to 200°C, fan 180°C, gas 6. To make the meringue, beat the egg whites until soft peaks form. Gradually add the sugar and beat until thick and glossy. Pile the meringue on to the centre of the tart and bake for 15 minutes or until the peaks are golden and the meringue is set. Allow to cool.

**Per serving** (if serving 8) 615cal; 32.7g fat, of which 20.4g saturated fat; 78.2g carbohydrate; 7.1g protein; 63.5g added sugar; 0.4g salt; 2.1g fibre



Choc-chip buttons

Vanilla buttons

Easter buttons

### Chocolate fudge

Makes 16 squares

Prep time 10 minutes, plus chilling

Cook time 5 minutes

Do ahead The fudge can be stored in an airtight container for a week

400g (14oz) dark chocolate (70% cocoa solids), chopped

1 x 397g can condensed milk

1 teaspoon vanilla extract

125g (4½oz) cold unsalted butter, chopped

1 tablespoon orange-flavoured liqueur

You will also need

a 16cm (6½in) square tin, greased and lined with baking parchment

Place the chocolate, condensed milk, vanilla extract, butter and liqueur in a saucepan over a low heat and stir until the chocolate has melted and the mixture is smooth and slightly thickened.

Carefully pour the mixture into the tin and smooth over the top with the

back of a spoon. Allow to cool, then chill overnight.

When set, turn out of the tin and remove the paper. Then, using a sharp knife, cut into 4cm (1½in) squares and wrap each piece in baking parchment.

**Per serving** 281cal; 17.2g fat, of which 10.6g saturated fat; 29.6g carbohydrate; 3.4g protein; 29.4g added sugar; 0.2g salt; 0.6g fibre

### Easter buttons

Makes about 24

Prep time 30 minutes, plus chilling

Cook time 10 minutes

Do ahead The biscuits can be made ahead and then stored in an airtight container for up to 2 days  
Can be frozen (dough only)

125g (4½oz) soft butter

110g (4oz) light brown soft sugar

175g (6oz) golden syrup

365g (13oz) plain flour, sifted

25g (1oz) cocoa

1 teaspoon bicarbonate of soda ▷

### WHY NOT ALSO TRY...

#### Vanilla buttons

Omit the cocoa and milk, then replace the brown sugar with 110g (4oz) caster sugar and add 1 teaspoon of vanilla extract when beating the butter and sugar.

#### Choc-chip buttons

Omit the cocoa and milk, then add 150g (5oz) finely chopped dark chocolate (70% cocoa) along with the flour.