

Strand 1

Recipes
Teacher Mrs Owen

Mini Chocolate mountains
Junior Cycle Students



Home Economics 2nd Yr, 3rd Yr & L2LP

This week I would like you to try and make Chocolate Mountains give the recipe a go and have some fun!

Makes 4 chocolate mountains

Take off jewellery, tie back hair, wash your hands and Clean down work area. Gather equipment and ingredients

Individual Work

Ingredients

Chocolate Pudding:

- 1 digestive Biscuit
- 1 small honeycomb bar
- 4 marshmallows chopped small/ or tablespoon raisins
- 50g or 2-3 tablespoons of melted chocolate

To decorate: optional snow on top of mountains

- icing sugar
- Roll out fondant icing in white
- Water for sticking icing to mountains.

Equipment

- Small mixing bowl
- Plastic food bag
- Tablespoon
- Teaspoon
- Cup for water
- Knife to chop marshmallows
- Small plate for ingredients
- White chopping board for marshmallows
- Wooden spoon
- Rolling Pin
- small circle cutter for snow
- Small bun cases
- Pastry brush for brushing water onto icing
- Dish cloth and t towel
- Container for taking biscuits home

Method

	Students work individually
<ul style="list-style-type: none">• Put out 4 mini bun cases <p>To make the chocolate pudding:</p> <ul style="list-style-type: none">• Use a rolling pin to crush the biscuit and honeycomb bar in a plastic bag which has been well sealed.• Chop the marshmallows on a white chopping board.• Get some help to melt the chocolate.• Put all the ingredients into a bowl and mix well with a wooden spoon.• Use clean hands to roll 4 equal sized balls of mixture and place them into small bun cases.• Chill to harden.	<p>To finish:</p> <ul style="list-style-type: none">• Roll out some white icing and cut out 4 circles to look like snow. <p>Decorate</p> <p>Use a pastry brush to wet the back of the snow circles and place them on top of each pudding.</p> <p>Can be dusted with icing sugar to look like snow</p>