



CHOCOLATE PUDS

GÜ HOT CHOC WITH ORANGE CHANTILLY CREAM AND ORANGE POWDER

[makes 2 small or 1 large]

Warm up this winter with Fred's hot chocolate using Gü's pots of chocolate ganache. The Gu Hot Chocs with orange Chantilly cream and orange powder can make 2 small or 1 large serving!

1. The orange powder

Pre-heat your oven to 80C (176F). Wash the oranges under cold water and dry them using a paper towel, before finely grating. Mix the Grand Marnier and half of the orange zest in a pan and bring to a simmer. Sieve this mixture and transfer the zest onto some baking parchment, keep syrup and leave it to one side to cool. Place in oven for 40-45 minutes at 80C (176F). Leave to cool then reduce to a powder using a grinder or spice blender. Keep in an airtight container.

2. The Chantilly

Let the Grand Marnier syrup cool down and mix some with the whipping cream according to your preference. Whip to a Chantilly (for you and me that mean a light and foamy mixture when the cream is whipped to peak consistency) and mix with the rest of the fresh orange zest.

3. The hot chocolate

Remove the foil lid from the Gü Ganache pots and place all 3 in the microwave and melt until warm (we recommend 30 seconds). Heat the milk, remove from the heat and pour the ganache over the milk. Whisk the two together and decant into a glass or mug of your choice no more than half way.

Finishing touches

Top with Chantilly. For the finale, sprinkle with the orange powder and some grated chocolate and delight in the chocolaty orange warmth.



Shopping list

For orange powder

2 large oranges
70ml Grand Marnier (roughly a shot)

For the Chantilly cream

250ml whipping cream

For the hot chocolate

1 pack of Gü After Noon Pots of Chocolate Ganache
150ml full fat milk

Grated chocolate or chocolate decorations of your choice.