

**TABLE TOP ADVENTURES:
HOLIDAY GIFTS FROM YOUR KITCHEN
Jericho Public Library
Saturday, December 12th at 11AM**

HOLIDAY CHOCOLATES

What we will make -

- Christmas – Angels, Trees, Centerpiece for dessert table
- Hanukkah – various symbol lollipops

Materials -

- Chocolate – Special candy melts for molding
- Paints - dry
- Flavorings
- Molds
- packaging

How to melt chocolate –

- Temperature
- Thinning
- Hardening – freezer, refrigerator, room temp
- Coloring
- Flavoring
- Painting
- Storing
- Bagging

HOW TO MELT CHOCOLATE

Double boiler method: Bring water to a simmer in bottom of double boiler. Place candy melts in top of double boiler and place over water. Remove from heat and DO NOT cover. Stir frequently until chocolate is melted to the consistency of warm thin pudding. This special chocolate can be used to form candies, lollipops, boxes, cups and other items.

Although Microwave is suggested as an alternative method, I have not been happy with the results and I continue to use the double boiler method.

CHOCOLATE TREES CENTERPIECE

Sugar Cones
Chocolate Melts
Colored sugar
Dragees
Colored Sprinkles
Very tiny candies
Coconut

Over boiling water melt chocolate. Using a spoon pour chocolate over cones and allow excess to drip off back into pan. Place cone on wax paper over a board. While chocolate is still soft decorate with other items using your imagination. Place cones in refrigerator to chill and harden chocolate. Remove from refrigerator.

Cover a very pretty tray with Coconut flakes so that it looks like snow. Arrange your trees on the coconut. You can add other items to the tray to complete a scene or leave it with just the trees. Other items can be chocolate twigs, fence or plaque saying Happy Holidays.

PANNETONE TRIFFLE

1 large Panettone (about 2 lbs.)
2 boxes of instant vanilla pudding mix made as directed below
1 1/2 cups heavy cream
2 1/2 cups 1% milk
1 large can sliced peaches, cut into chunks
1 jar of raspberry or peach jam
1/2 - 3/4 cup Gran Gala liqueur
Amaretti cookies, crushed (optional)

Prepare pudding using 1 1/4 cup milk and 1/2 cup heavy cream for each box used and place in refrigerator. Slice Panettone into 1 inch slices. In a large bowl place one slice of Panettone and sprinkle with Gran Gala. Spread some jam over the slice and then spoon some custard over the jam. Top with a few slices of peaches and some Amaretti. Repeat until the bowl is filled. Top with whipped cream and decorate with some sliced peaches and cherries. This is best if made a day ahead as the flavors can then blend. This is a large recipe and will yield about 15 servings.

PHYLLO CIGAR COOKIE

10 sheets of phyllo
1/2 lb walnuts finely ground
1/2 cup brown sugar
1 teas cinnamon
1/2 cup raisins (optional)

Mix walnuts with sugar and cinnamon. Take one sheet of phyllo, butter lightly and fold in half lengthwise. About 1 inch from the long edge place nut mixture about the width of a pencil the entire length. (Raisins can be place on the nut mixture at this point.) Fold phyllo over the nut mixture and continue to fold until it resembles a long cigar. Butter lightly and cut into 2 to 3 inch lengths. Place on cookie sheet and bake at 350° for 7 to 10 minutes or until light brown. Do NOT refrigerate. Yields about 50 cookies. Pack in airtight tin and they will last for more than a week...if you find a good place to hide them.

OTHER IDEAS - Everyone gives sweets so be different and give a chutney, homemade or unusual bread with a spread, a delicious sauce for pasta, a homemade salad dressing, flavored popcorn, a decadent chocolate sauce or a cordial made using vodka (start way ahead). For the man who likes to cook how about a Barbeque sauce wrapped in an oven mitt. Include the recipe.

For many years I have used The Chocolate Duck in Farmingdale as my source for molds, chocolate and miscellaneous items used in making my candies and decorating my cookies and cakes. I use Merkens which I feel is the best tasting and this store has the best price I have been able to locate. They are friendly and helpful and very well stocked. Since it can get expensive, I also get some items at Michael's. That would include lollipop sticks, doilies and some of the colored chips.