

Recipes developed exclusively for Ghirardelli by chefs at

THE CULINARY INSTITUTE OF AMERICA

FUDGE BROWNIES

Yield: ½ sheet pan

Ghirardelli 100% Cacao Chocolate Liquor Wafers	10 oz.
Butter, unsalted	8 oz.
Eggs, whole	5 ea.
Sugar	1 lb. 7 oz.
Vanilla extract	½ fl. oz.
Dark Rum (optional)	½ fl. oz.
Cake flour, sifted	7½ oz.
Salt	½ tsp.
Walnuts	6 oz.

1. Preheat convection oven to 350°F.
2. Melt the chocolate and the butter over a double boiler. Allow to cool slightly.
3. In a stand mixer, whip the eggs, sugar, vanilla, and rum on high speed until they are stiff—approximately 8 min.
4. Blend one-third of the egg mixture into the chocolate to temper, then pour the mixture back into the remaining eggs. On low speed, blend in the flour and salt. Fold in the nuts.
5. Pour into a greased half-sheet pan and spread evenly.
6. Bake for about 30 min or until set.

CHOCOLATE CHIP COOKIES

Yield: 56 (~2 oz./50g) each

Sugar	15 oz.
Brown sugar	22 oz.
Butter	1 lb. ½ oz.
Salt	8g
Eggs	4 ea.
Baking soda	10g
Vanilla extract	12 g
All-purpose flour	2 lb.
Ghirardelli Semi-Sweet Chocolate Chips 1000ct.	1 lb. 14 oz.

1. Preheat convection oven to 325°F.
2. In a bowl, combine sugars, butter, salt, baking soda, and vanilla and cream slowly until smooth. Scrape the bowl.
3. Gradually add eggs. Cream very little. Scrape the bowl.
4. Add flour and semisweet chips, mixing slowly to prevent discoloration.
5. Scoop with a yellow handled scoop (#20).
6. Bake for 14–15 min. or until golden brown on edges.

MUDSLIDE COOKIES

Yield: 54 (~2 oz.) each

Ghirardelli 100% Cacao Chocolate Liquor Wafers	8 oz.
Ghirardelli 60% Cacao Chocolate Chips	1 lb. 8 oz.
Butter	4 oz.
Eggs	8 ea.
Sugar	1 lb. 8 oz.
Espresso	1 oz.
Vanilla extract	½ oz.
Pastry flour	4 oz.
Baking powder	1 tsp.
Salt	a pinch
Ghirardelli Semi-Sweet Chocolate Chips 1000ct.	1 lb. 12 oz.

1. Preheat convection oven to 350°F.
2. Over a double boiler, melt liquor wafers, cacao chips, and butter.
3. In a bowl, whip eggs, sugar, espresso, and vanilla until foamed.
4. Fold egg foam mixture into melted chocolate.
5. In a bowl, sift dry ingredients together and fold into chocolate.
6. Quickly fold semi-sweet chips into chocolate.
7. Scoop batter onto sheet pan with parchment using a large ice cream scoop (3–4 oz.).
8. Bake for 14 min. Be careful not to over-bake.

CHOCOLATE MOUSSE

Yield: 1 lb. 3 oz.

Heavy cream	10 oz.
Ghirardelli Queen or Stanford Chocolate Wafers	5 oz.
Gelatin sheets	1 ea.
Water, cold	5 oz.
Eggs	2 oz.
Egg yolks	1 oz.
Sugar	1 oz.
Cognac or dark rum	1 oz.

1. Assemble and prepare the desired pastries, containers, or molds that are to be used in the application of the mousse before beginning preparation.
2. Whip the cream to soft peaks, cover, and reserve under refrigeration.
3. Melt the chocolate wafers in a bowl over barely simmering water (the bottom of the bowl should not touch the water). Bring the chocolate to 120°F.
4. Meanwhile, submerge the gelatin sheets in the water and allow them to bloom for about 5 min.
5. Combine the eggs, egg yolks, and sugar in a bowl over simmering water, whisking constantly until it reaches 135°F.

More than half (56%) of consumers' foodservice dessert occasions are impulse purchases. High quality and crave-worthy flavors represent the other essential part of the dessert equation. More than half of consumers polled said they'd be willing to pay at least slightly more for desserts that are made from scratch (52%) or homemade (51%).



Technomic, 2013 Dessert Consumer Trend Report

Chocolate cake is a leading cake variety, growing on menus by 20% from 2005 to 2014.



6. Pour the egg and sugar mixture in the mixer and whip on high speed with the whisk attachment until light in color and foamy. Add cognac or dark rum.
7. Meanwhile, strain the gelatin well and melt it over a gentle water bath. Add the melted gelatin to the still-warm egg and sugar mixture and continue to whip until it reaches room temperature, about 75°F.
8. Combine the mixture into the melted chocolate and whisk vigorously.
9. Fold in the whipped cream, thoroughly incorporating it.

10. Immediately pipe or spread into prepared pastries or containers. Cover and refrigerate until completely set.

FLOURLESS CHOCOLATE CAKE

Yield: One 8" cake

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| Eggs | 8 ea. |
| Ghirardelli Queen Dark Chocolate Wafers | 1 lb. |
| Butter | 8 oz. |
| Powdered sugar, for dusting | |
1. Preheat oven to 325°F.
 2. Grease the sides of an 8-inch cake pan and line the bottom with a parchment paper circle.
 3. In a mixer, whip eggs on high speed until doubled in volume, about 5 min.
 4. Over a water bath, melt chocolate wafers and butter.
 5. Fold one-third of eggs into chocolate mixture until only a few streaks of egg are visible.
 6. Fold in remaining egg in two parts until mixture homogenizes.
 7. Pour batter into prepared cake pan and smooth surface.
 8. Bake in a hot water bath until cake has slightly risen, edges are just beginning to set, and center temperature registers 140°F (approximately 20–25 minutes).
 9. Cool and refrigerate overnight.
 10. Warm slightly to remove from cake pan. Dust with powdered sugar to decorate.

FRUIT AND NUT BARK

Yield: 36 triangles

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| Ghirardelli 60% Cacao Chocolate Chips | 21 oz. |
| Almonds, toasted | 1.8 oz. |
| Pecans, toasted | 2.5 oz. |
| Walnuts, toasted | 2.1 oz. |
| Dried apricots | 3.5 oz. (cut into 4 pieces) |
| Dried cranberries | 3.2 oz. |
| Dried cherries, halved | 3.2 oz. |

1. Set up a tray with parchment and bars so that there are 6 evenly spaced "bars."
2. One at a time, use the ladle to fill each bar with chocolate and (as neatly as possible) scatter nuts and dried fruit to

3. When the chocolate is 90% set, score the chocolate into 3x3 squares then cut diagonally.
4. Fill a piping bag with the same type of chocolate and cross hatch melted chocolate over the bark.
5. After the chocolate has set, brush with Golden Bronze luster dust.
6. Remove the bars and break apart the chocolate.

*The assortment of nuts and dried fruits can change based upon availability of product and personal choice of the chocolatier.

WALNUT CHOCOLATE CUPCAKES WITH CHOCOLATE GANACHE

Yield: 5 lb. 13 oz. (44 cupcakes)

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| Ghirardelli Majestic Cocoa powder | 4 oz. |
| Sugar | 1 lb. 6 oz. |
| Water, boiling | 1 lb. 8 oz. |
| Vegetable oil | 8 oz. |
| Eggs (4) | 6 oz. |
| Vanilla extract | ½ oz. |
| All-purpose flour | 1 lb. |
| Salt | ¼ oz. |
| Baking soda | .375 oz. |
| Ghirardelli Barista Dark Chocolate Mini Chips | 6 oz. |
| Walnuts, glazed and chopped | 12 oz. |
| Chocolate Ganache (recipe follows) | |

1. Preheat oven to 300°F.
2. In a bowl, sift cocoa powder and sugar together. Place into a 20-quart bowl with whisk. Add water. Mix on speed 1 for 3 min.
3. Add oil, eggs, and vanilla. Mix on speed 2 for 3 min.
4. Sift dry ingredients together. Add to liquid mixture and mix for 3 min. on speed 2. Scrape bowl twice in between mixing.
5. Fold in mini chocolate chips and walnuts.
6. Pipe mixture into muffin cups.
7. Bake for 15–20 minutes. Rotate pans halfway through baking.
8. When cool, decorate with chocolate ganache and sprinkle with glazed walnuts.

CHOCOLATE GANACHE

Yield: ~2 cups

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| Ghirardelli 60% Cacao Chocolate Chips | 6.5 oz. |
| Cream | 6.5 oz. |

1. Chop the chocolate in a food processor.
2. Bring the cream to a boil and pour over the chocolate.
3. Blend to emulsify.