



ORANGE MARZIPAN CHOCOLATES

Makes 24 chocolates

70g candied orange peel
50g icing sugar
200g good quality marzipan
30ml Cointreau or Amaretto
24 whole almonds
2 tbsp sugar
80g good quality dark chocolate (look for cooking chocolate with a high cocoa solid content, at least 60%)

1. Finely chop the candied orange peel. Cut the marzipan into small cubes. Put both into a bowl and knead together with the icing sugar and alcohol, until it all becomes one homogenous mass.
2. Roll small chunks of the marzipan mix into walnut-sized balls between your hands. Once you've used up all your marzipan, and have all your little balls lined up, prepare the almonds.
3. Dry-roast the almonds in a frying pan until they start becoming golden. Then, add two spoonfuls of brown sugar and make sure all the nuts get covered in the sugar so that they caramelize. As soon as they caramelize and become darker, put the almonds onto a cold plate - this will stop the caramelizing process. Set aside while making the chocolates, and break the nuts apart once they've fully cooled down.
4. Now, melt the chocolate in a bain-marie. For this, pour boiling water into a saucepan, place a second, heavy-bottomed saucepan with the chocolate the hot water (make sure the water doesn't boil anymore when you melt the chocolate- the heat could burn it).
5. Once the chocolate has melted, dip each ball into the chocolate with a fork and cover it entirely with chocolate. Take the chocolate ball out and place onto a silicone mat (or onto a sheet of non-stick baking paper), and decorate with an almond as long as the chocolate is still soft.
6. Let the chocolates firm up. This can take up to two hours. Once they've hardened, you can keep the chocolates in the fridge or in a cool place for up to 2 weeks. I bet they won't last a day!