

MAYAN MAGIC

RAW CHOCOLATE-MAKING KIT

CREATE THE MOST DELICIOUS AND HEALTHY CHOCOLATE YOU HAVE EVER EXPERIENCED. EXPERIMENT TO FIND YOUR PERFECT FLAVOUR.

FROM YOUR KITCHEN YOU WILL NEED

- Saucepan, $\frac{1}{4}$ full of water
- Balloon whisk and spoon
- Moulds (a dry ice tray is perfect)
- Heat-proof bowl
- Love and imagination
- Flavours (optional)



MELT Gently heat the pan of water (do not bring to boiling point). Place the bowl over the water. Roughly chop butters and add to bowl. Once completely melted, remove from heat and add the flavours (optional) stirring gently.

MIX Sieve the powders into the bowl whisking gently until thick and smooth (approx. 3 mins). Add the nectar to taste (for medium-sweet add it all). If extra sweetener is desired, use a natural product like honey as refined sugar will not allow the chocolate to set correctly.

MOULD Ensure the mould is dry. Spoon your chocolate into the mould and refrigerate for 1hr 30mins. Lick the bowl and invite friends to share a taste of your first batch of freshly made raw chocolate!

HELPFUL HINT Have your flavours ready in advance. Be careful not to add liquids, as the chocolate may not set correctly.