



CHOCOLATE MOMENTS

3D RECIPES

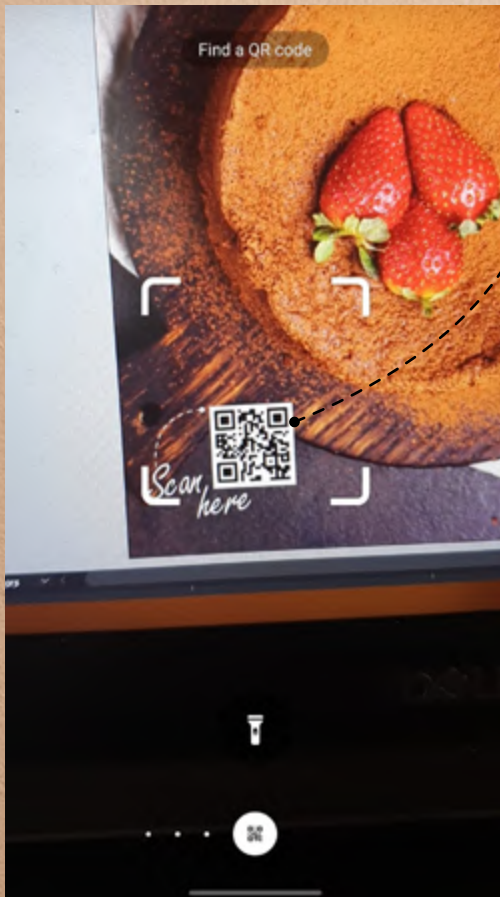


**AUGMENTED
REALITY**

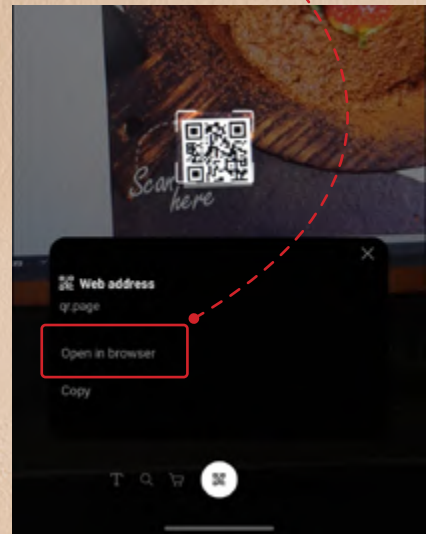
Augmented Reality Guide

1- Download a QR code scanner app from your app-store.

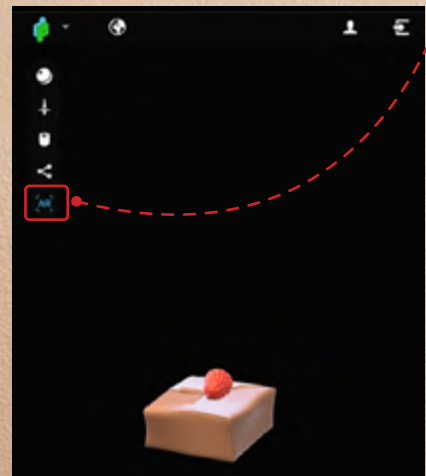
2- Open the app in your phone and scan the QR code in the bottom of each recipe.



3- Open the link



4- On the left side click "AR" icon



5- Enjoy your experience

INTRO

The holiday season has always been my favorite time of the year. I love the chilly weather, the warm sweaters and that cozy feeling in the air that makes you want to just bundle up and read a book.

Now, if that is a dessert book with beautiful pictures, it sounds even more tempting. I always wonder how it would feel to be able to taste the dessert directly from book pages, or smell them, or at least interact with them. I look at the book pages and stay hungry for more (no pun intended!). Hence, the creation of this interactive book!

To me, nothing says holiday treats quite like chocolate. Whether it's a hot cup of cocoa, a warm slice of pie, or a fudgy, corner piece of brownie, chocolate is just the perfect way to celebrate the end of the year in decadence.

In this book, I have assembled some of my favourite chocolate recipes to help you celebrate the end of the year in style. There are recipes for every craving, and chocolate in all its marvelous forms, paired with some of my favorite winter flavors like orange, star anise, and cinnamon.

So whether you're craving an afternoon pick me up with your cup of tea, or a recipe to impress your guests at your next holiday party, this book is for you!

Get your phone ready, open the pages of the book, and immerse yourself in a 3D, yummy world!

Happy exploring and happy holidays!

*Alia
Al Kasimi*

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FLOURLESS CHOCOLATE CAKE



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INGREDIENTS



For the Cake

- 160g (5.5 ounces) dark chocolate (65% cocoa content), chopped
- 160g (3/4 cup) unsalted butter
- 5 medium eggs
- 40g (1/4 cup) white granulated sugar, to be added to the egg yolks
- 1 teaspoon vanilla extract or vanilla sugar
- 1/4 teaspoon salt
- 100g (1/2 cup) white granulated sugar, to be added to the egg whites

For decoration

- Unsweetened cocoa powder

PREPARATION

Preparing the ingredients

1- Preheat the oven to 180°C / 356°F.

2- Place the chocolate and the butter in a microwave safe bowl. Microwave in 30 second shots while mixing in between until the chocolate is fully melted. Set the bowl aside on the counter to cool.

3- Separate the egg whites from the egg yolks and place them in 2 different large bowls.

4- To the egg yolks, add the 40g (1/4 cup) of sugar and the vanilla extract. Beat with an electric beater for 5 minutes until the mixture becomes thick and pale yellow in color. Set the bowl aside and thoroughly clean your electric beater.

5- To the egg whites, add the salt, then beat with the electric beater at high speed. When a thick white foam forms, start slowly adding the 100g (1/2 cup) of sugar while continuing to beat. The egg whites are ready when stiff peaks form.

Making the cake

6- Slowly start adding the melted chocolate to the egg yolk mixture, then mix with a spatula to create a thick and smooth chocolate cream.

Note:
Make sure that the egg whites contain no traces of the yolks, otherwise they will not fluff.

7- Add a third of the whipped egg whites to the chocolate mixture, then gently mix with a spatula in circular movements, from top to bottom, then cutting across.

PREPARATION

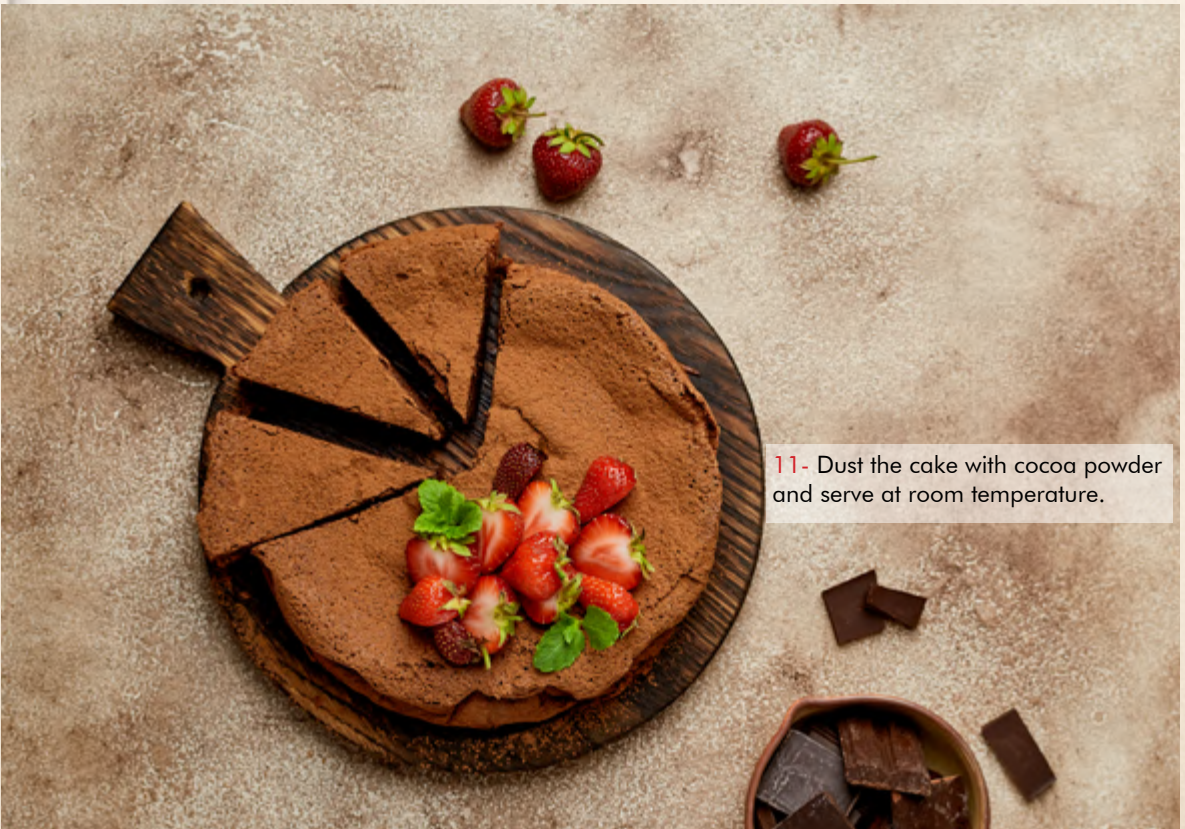


8- Add the remaining egg whites in two batches, then continue gently mixing to keep the mixture fluffy.



9- Butter a 23cm (9-in) circular pan and line it with parchment paper.

10- Pour the cake mixture in the pan and bake for 25 minutes. To check if the cake is ready, gently touch the center with your fingers, the cake should feel firm but springy. Allow the cake to cool completely before removing it from the pan.



11- Dust the cake with cocoa powder and serve at room temperature.

CHOCOLATE TART



INGREDIENTS



For the tart crust

- 125g (1/2 cup) unsalted butter, at room temperature
- 80g (1/2 cup + 2 1/2 tablespoons) powdered sugar
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 1 egg
- 30g (1/3 cup) almond powder
- 250g (1 1/2 cups + 1 tablespoon) all purpose flour

For the tart filling

- 150g (5.3 ounces) dark chocolate (65% cocoa content)
- 140g (2/3 cup) unsalted butter
- 3 tablespoons heavy cream (35% fat content)
- 50g (1/2 cup) unsweetened cocoa powder
- 4 eggs
- 2 tablespoons honey
- 120g (2/3 cup) light brown sugar
- 1 teaspoon ground cinnamon

PREPARATION

Preparing the crust

1- In a large bowl, combine the butter, powdered sugar, salt and vanilla extract using a whisk.

2- Add the egg, then whisk to combine.

3- Add the almond powder and flour, then combine with your hands to form a dough.

4- Cover the bowl with plastic wrap and refrigerate for 30 minutes.



5- Lightly flour your work surface, then roll out the dough to a 3mm (1/8-in) thickness.



6- Place the dough in an 23cm (8-in) pie plate and cut out any excess dough that is hanging off the dish. Freeze the crust for 15 minutes.



bake it:

1. Preheat the oven to 160°C / 320°F.
2. Bake the crust for 25 minutes, then set it aside to cool.

PREPARATION



7- Place a large heatproof bowl over a saucepan filled with boiling water. Add the butter and chocolate.



8- Whisk the mixture until the chocolate is fully melted.



9- Add the heavy cream and mix to combine.

10- Sift the cocoa powder into the bowl, and whisk until the mixture is smooth.



11- In a separate bowl, whisk together the eggs, honey and sugar.



12- Add the egg mixture to the chocolate mixture and continue whisking over low heat for 2 minutes.



13- Turn off the heat, then add the ground cinnamon and whisk to combine.



14- Pour the filling in the cooked crust, then bake for another 10 minutes. Allow the tart to cool completely before serving.

CHOCOLATE FONDANT



INGREDIENTS



For the Fondant

- 120g (4.2 ounces) dark chocolate (65% cocoa content), roughly chopped
- 110g (1/2 cup) butter, melted
- 120g (2/3 cup) light brown sugar
- 3 eggs
- 1 tablespoon milk
- 40g (1/3 cup) all purpose flour
- 1 teaspoon unsweetened cocoa powder

For the ramekins

- 2 tablespoons butter, at room temperature
- Cocoa powder

For decoration

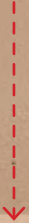
- Unsweetened cocoa powder

PREPARATION



1- Preheat the oven to 180°C / 356°F.

2- Place the chocolate in a microwave safe bowl. Microwave in 30 second shots while mixing in between until the chocolate is fully melted.



3- Add the melted butter and brown sugar, then whisk to combine.



4- In a separate bowl, whisk the eggs until the yolks and whites are fully combined.

PREPARATION



5- Add the eggs and milk to the chocolate mixture, then whisk to combine all the ingredients.



6- Sift the flour and cocoa powder into the bowl, then whisk until the batter is smooth.



7- Butter the inside of the 8cm x 5cm (3in x 2in) ramekins, then dust them with the cocoa powder.

8- Add 3 tablespoons of the batter into each ramekin, then bake for 12 minutes. Allow to cool for 2 minutes.

9- Run a knife along the edges of the ramekins to separate the fondant from the edges of the ramekins.

10- Invert one ramekin onto each serving plate to release the fondant, then remove the ramekins. Dust the fondant with cocoa powder and serve immediately.



ULTIMATE BROWNIE



INGREDIENTS



- 200g (7 ounces) dark chocolate (65% cocoa content)
- 130g (1/2 cup + 2/3 tablespoon) unsalted butter
- 3 eggs
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 150g (2/3 cup) light brown sugar
- 70g (1/2 cup) all purpose flour
- 1 teaspoon baking soda
- 100g (3.5 ounces) walnuts, roughly chopped

PREPARATION

1- Preheat the oven to 170°C / 338°F.



2- Place the butter and chocolate in a microwave safe bowl. Microwave in 30 second shots while mixing in between until the chocolate is fully melted. Set aside to cool for a few minutes.

3- Place the eggs in a separate bowl. Add the salt and vanilla extract, then beat with an electric egg beater until the mixture is light and pale yellow in color.



4- Add the light brown sugar slowly into the egg mixture while continuing to beat with the electric beater.

5- Add the chocolate and butter mixture to the egg mixture, then whisk to combine.

PREPARATION



6- Sift the flour and baking soda into the bowl, then whisk until the mixture is lump free.



7- Add the walnuts and mix with a spatula until well combined.



8- Pour the mixture into a square 18cm x 18cm (7in x 7in) pan lined with parchment paper, then bake for 20 minutes. Allow the brownies to cool completely before serving.

CHOCOLATE RASPBERRY MILKSHAKE



INGREDIENTS



For the milkshake

- 350g (2 1/2 cups) chocolate ice cream
- 1 medium banana, peeled, sliced, and frozen
- 60g (1/2 cup) raspberries
- 250ml (1 cup) milk

For decoration

- Whipped cream
- Raspberries

PREPARATION



1- Place the ice cream, frozen banana slices, raspberries, and milk in a blender. Blend until smooth.



2- Pour the milkshake in the serving cups. Top with whipped cream and raspberries, then serve immediately.

ORANGE ANISE HOT CHOCOLATE



INGREDIENTS



For the hot chocolate

- 100g (3.5 ounces) dark chocolate (65% cocoa content), chopped
- 500ml (2 1/2 cups) whole milk
- 5 star anise pods
- 1 teaspoon roasted anise seeds
- Peel of an orange

For decoration

- Star anise pods
- Candied orange slices

PREPARATION



1- Place a large saucepan over medium heat. Add the milk, star anise pods, anise seeds, and orange peel. Bring the mixture to a boil.

2- Remove the saucepan from the heat and allow the spices to infuse for 10 minutes.

3- Strain the milk into another saucepan, and discard the spices and orange peel.



4- Place the saucepan over medium heat and bring the milk to a gentle simmer.



5- Add the chocolate and continue cooking while whisking until the chocolate is completely melted. Turn off the heat.



PREPARATION

6- Serve the hot chocolate in mugs. Decorate with candied orange slices and star anise pods, then serve immediately!



ORANGE CHOCOLATE MHALABIA



INGREDIENTS



For the Mhalabia

- 40g (1.4 ounces) dark chocolate (65% cocoa content), roughly chopped
- 500ml (2 cups) whole milk
- 200ml (1 cup) orange juice
- 60g (1/3 cup) light brown sugar
- 60g (1/2 cup) cornstarch
- Orange peels
- 40g (1/3 cup) unsweetened cocoa powder

For decoration

- Dark chocolate (65% cocoa content), finely chopped
- Orange zest

PREPARATION



1- Place the light brown sugar, cornstarch, orange peels, milk, and orange juice, in a large saucepan.



2- Sift the cocoa powder into the saucepan, then whisk to combine.

3- Place the saucepan over medium heat and cook while whisking for 5 minutes until the mixture starts to thicken.

4- Add the chocolate to the saucepan and whisk until the chocolate is fully melted. Turn off the heat.

PREPARATION

5- Pour the Mhalabia into the serving cups, then set aside to cool at room temperature for 10 minutes.



6- Cover the cups with plastic wrap then refrigerate for 30 minutes. Decorate with chocolate and orange zest, then serve cold.



CHOCOLATE MOUSSE



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INGREDIENTS



For the mousse

- 200g (7 ounces) dark chocolate (65% cocoa content), roughly chopped
- 60g (1/4 cup) unsalted butter
- 2 tablespoons powdered sugar
- 4 tablespoons heavy cream (35% fat content)
- 6 medium eggs, yolks and whites separated
- Pinch of salt

For decoration

- Dark chocolate (65% cocoa content), shaved
- Berries

PREPARATION

1- Fill 2/3 of a large saucepan with water and place it over medium heat. Bring the water to a boil, then lower the heat to low.

2- Place a large heatproof bowl over the saucepan making sure that the bottom of the bowl does not touch the water.

3- Add the butter and chocolate to the bowl and cook until the chocolate is fully melted.

4- Add the powdered sugar, heavy cream, and egg yolks to the chocolate and whisk until well combined.



5- Remove the bowl from the saucepan and set it aside to cool for 10 minutes.

PREPARATION

6- In a second bowl, add the egg whites and salt, then beat with an electric egg beater until firm peaks are formed.



8- Pour the mousse mixture into serving cups, then refrigerate for 4 hours. Decorate with the shaved chocolate and berries, then serve immediately.

7- Add the whipped egg whites to the chocolate mixture in three batches, making sure to gently fold the mixture each time using a spatula.

MINT CHOCOLATE FONDUE



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INGREDIENTS



For the chocolate fondue

- 170g (6 ounces) dark chocolate (65% cocoa content), roughly chopped
- 130ml (1/2 cup) heavy cream (35% fat content)
- 10 mint leaves
- 1/4 teaspoon salt
- 2 teaspoons honey (or to taste)
- 1 tablespoon unsalted butter

For dipping

- *Berries:* strawberries, raspberries, blueberries, blackberries
- *Fruits:* cherries, grapes, green apples, oranges or mandarin, melon, pineapple, bananas, kiwis
- *Sweets:* marshmallows, mini croissants, mini cookies, mini waffles, brownie bites, vanilla cake bites
- *Salty snacks:* pretzels, potato chips
- *Skewers*

PREPARATION

1- Place the heavy cream in a saucepan over medium heat and bring the cream to a boil.

2- Turn off the heat, then add the mint leaves; Allow to infuse for 15 minutes.



3- In the meantime, prepare the fondue board. Place a large bowl in the middle of a board or tray, then place the fruits and other dipping items around the bowl.



4- When the cream is infused, remove the mint leaves, then add the salt and honey. Whisk to combine.

PREPARATION



5- Place the saucepan back on medium heat, then bring the cream to a boil. Turn off the heat.

6- Add the chocolate to the cream and whisk until fully melted.



7- Add the butter to the chocolate mixture, then whisk to combine.

8- Pour the chocolate fondue in the bowl and serve immediately. Use the skewers to dip your favorite fruits, cookies, and marshmallows in the mint chocolate fondue, then enjoy!



CHOCOLATE TRUFFLES



INGREDIENTS



For the truffles

- 100g (3.5 ounces) dark chocolate (65% cocoa content)
- 100g (3.5 ounces) heavy cream
- 1/2 teaspoon honey
- 1 tablespoon butter

Choice of flavors:

- Peel of an orange
- 1 cinnamon sticks
- A pinch of saffron threads
- A bag of black or green tea
- 1 teaspoon vanilla extract or vanilla sugar

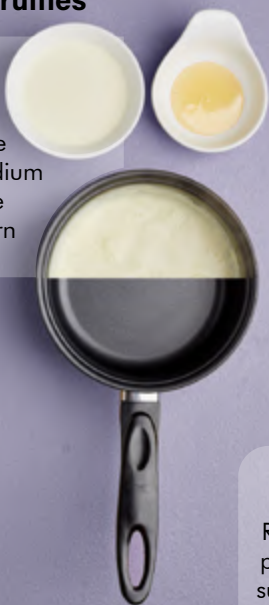
For decoration

- 100g (1 cup) unsweetened cocoa powder

PREPARATION

Preparing the truffles

1- Combine the cream and honey in a medium saucepan. Place the saucepan over medium heat, then bring the cream to a boil. Turn off the heat.



2- Immediately add your choice of flavoring to the cream mixture. Mix and set aside to infuse for 10 minutes.



Note:

Remove any large pieces of flavoring such as the orange peel or cinnamon stick from the cream mixture. Skip this step if you used saffron or vanilla.

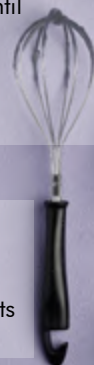
3- Place the saucepan back on medium heat, then bring the cream to a simmer.



4- Place the chocolate in a medium bowl. Pour the cream over the chocolate, then set it aside for 1 minute.

5- Whisk the chocolate and cream vigorously until the chocolate is completely melted and the ganache is smooth and shiny.

6- Add the butter and whisk well. Refrigerate the ganache until it starts to firm up.



PREPARATION

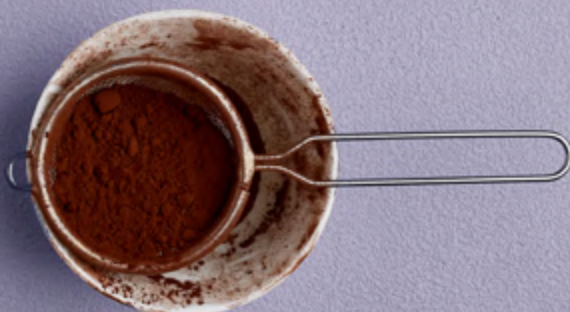
7- Place the ganache in a pastry bag. Cut off the top of the bag, then pipe small mounds onto a baking sheet covered with parchment paper. Refrigerate until the truffles are completely set.



Decorating the truffles

8- Place the cocoa powder in a bowl. Add the refrigerated truffles and roll them in cocoa powder until they are fully covered.

9- Place the truffles in a sieve and shake to remove excess cocoa powder, then serve.



A blank, cream-colored page with a white, torn-edge paper overlay at the top. The word "NOTES" is printed in a large, black, serif font on the white overlay. Below the overlay, the page is ruled with horizontal dotted lines.

The logo for 'OhDelices CREATIVE' is centered on a textured, light beige background. The word 'OhDelices' is written in a dark brown, hand-drawn style font. The 'O' is stylized with three short lines radiating from its top-left, resembling a lightbulb. The 'l' in 'Delices' is replaced by a small, dark brown fork icon. Below 'OhDelices', the word 'CREATIVE' is written in a clean, dark brown, all-caps sans-serif font.

OhDelices

CREATIVE

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Recipe development: Wiame El Bouhali
Food styling and photography: Mariana Medvedeva
Design and augmented reality implementation: Hamza Dahmouni

