

# luxe . chocolate . recipes

by *Jodie V.*

## LA MUSCADINE

### INGREDIENTS

230g thickened cream  
300g dark chocolate  
230 milk chocolate  
50g honey  
50g gianduja (small diced)  
30ml orange liqueur (like Grand Marnier or Cointreau)

### METHOD

Bring cream and honey to boil.

Pour over chocolate and diced gianduja.

Stir in spiral motion from centre to outside of bowl, and reverse motion and whisk back to centre of bowl.

Set aside to cool for a couple of hours (or refrigerate briefly), until ganache is still soft but not runny, then beat ganache to lighten, whip and aerate.

Pipe long strips of ganache onto lined baking tray.

Set overnight, or in fridge for at least an hour.

Alternatively scoop ganache and roll into balls, set for several hours, then roll into small sausage shapes

Dip in tempered dark chocolate and drop into confectioners (icing) sugar to cover chocolate.