

HOMEMADECHOCOLATES

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## CHOCOLATE

## CHOCOLATE USING MILK POWDER

## INGREDIENTS

Cadbury's cocoa powder (plain) - 50 gms

Milk powder - 200 gms

Maida - 25 to 50 gms

White butter - 100 gms

Sugar - 200 to 250 gms

Almond pieces cashew nut bits and raisins - a few



## METHOD

1. Mix maida with the milk powder and cocoa powder. Sieve twice and keep aside.
2. Pour sugar in a thick kadai and add water till the sugar is covered (approximately  $\frac{3}{4}$  to 1 cup).
3. Heat the sugar till it melts, add butter and heat till the raw smell of butter goes (approximately 7 to 8 minutes). Sprinkle sieved flour and go on mixing. Now cut and add the nuts, raisins and mix well.
4. Keep a plate greased with butter, when the consistency is reached, pour it into the plate and level the mixture. When the mixture is cool, cut into desired shapes and store in a container.

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## CHOCOLATE USING CONDENSED MILK

## INGREDIENTS

Condensed milk - 1 tin

Sugar -  $\frac{3}{4}$  cup

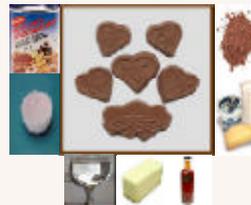
Water -  $\frac{3}{4}$  cup

Plain butter - 200 gms

Vanilla essence - 2 tsps

Milk - 2 tsps

Cocoa or chocolate powder - 3 tsps



## METHOD

1. In a thick kadai mix the condensed milk, sugar and water well. Boil the mixture.
2. Mix the cocoa powder in the milk and prepare a smooth mixture without lumps.
3. After some time add the butter and the essence. Go on mixing till the mixture leaves the sides and reaches the proper consistency.
4. Pour it into a tray, greased with butter, level the mixture and after some time cut into pieces.
5. If you want you can prepare chocolate balls. For balls, you have to remove the mixture a little earlier.

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## CRISPY CHOCOLATES-MILK POWDER

## INGREDIENTS

- Milk powder - 1 cup
- Sugar - 1 cup
- Cocoa powder - 1tbsp
- Plain butter - 1 tbsps
- Water - ½ cup
- Puffed rice - ½ cup
- Roasted peanut bits without skin - 1 tbsps



## METHOD

1. In a thick copper bottomed vessel add sugar and water. Boil till the sugar syrup reaches a one string consistency.
2. Then add the butter to the syrup. After the butter melts, switch off the gas. Mix the milk powder to cocoa nicely. Then add to the syrup and mix thoroughly.
3. Spread the puffed rice and ground nut bits on a plate. Pour the chocolate mixture on the top, when proper consistency is reached. Level, cool it cut into squares and store.

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## CHOCOLATE-MILK CREAM

## INGREDIENTS

- Milk-cream - 1 cup
- Sugar - 1 cup
- Maida - 2 tsps
- Cocoa powder - 2 tsps
- Pista, cashew nuts, almonds - a few



## METHOD

Mix the milk cream, sugar, maida, cocoa powder. Put in a thick bottomed kadai. Heat and stir well continuously until the mixture leaves the sides. Add roughly powdered nut bits. When the mixture reaches the proper consistency, pour in a plate greased with ghee. After fifteen minutes, cut into desired shapes and store.

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## CHOCOLATE-CURDS

## INGREDIENTS

Sugar - 100 gms

Ghee - 6 tsps

Cocoa powder - 3 tsps

Thick curds (after removing the water completely) - 100gms



## METHOD

1. Boil the full fat milk along with the cream on the top. Adding a little curd to the boiled and cooled milk, prepare the curds. Next day, filter the curds with a thin muslin cloth and measure.
2. Put the filtered curds in a thick bottomed vessel, add sugar and place on fire. Keep stirring. Add ghee and cocoa powder and stir continuously.
3. When the mixture leaves the sides, spread on a plate, greased with ghee. Make slices after some time.

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