



Chocolate Ice Cubes

Ingredients

- 8 ounces (200 grams) good quality bittersweet chocolate (or can use semisweet --Ed.)
- 1 teaspoon ground (good quality) coffee beans
- 1/4-1/2 teaspoon cayenne pepper or chili powder (recommend starting slow and tasting...can be quite spicy!!!! --Ed.)
- 1 teaspoon orange oil or dried orange peel

Optional Ingredient

Roasted hazelnuts (4 in each cube)

Directions

1. Warm chocolate over double boiler.
2. Stir in all ingredients.
3. Stir well to ensure the ingredients are well infused into the chocolate.
4. Pour into ice cube trays (if using the hazelnuts, add them to the chocolate at this point.) and place in freezer.
5. Freeze until solid.

Source: Chocoholic.com (<http://www.chocoholic.com/chocoholic/recipes/recipe.html>)

For more information on the West Coast Chocolate Festival, please visit www.chocolatefestival.ca or email us at info@chocolatefestival.ca.