

FOOD THE CHEF

Chocolate syrup was used to fake liquid in the legendary shower scene in Alfred Hitchcock's Psycho

General selection

Create a sweetly sensual box of delights with these bite-sized home-made treats



MARTIN WISHART

These petits fours are appropriate to Easter time and make a welcome change after all those chocolate eggs. They also make a nice gift for relatives as people will always appreciate home-made treats more than a generic box of chocolates bought from a shop. Two of the recipes – the ginger logs and armagnac truffles – came from my pastry chef Rikki Preston. For the former, I recommend you buy the best quality chocolate you can find – it really makes a difference.

The watercress soup is one I sometimes serve on the lunch menu at Restaurant Martin Wishart, with goat's cheese and soft quail's egg ravioli. Watercress, which has a slightly peppery flavour and bright green colour, is just starting to come into season. The soup can be served hot or chilled, depending on your preference. ☞

TURKISH DELIGHT

675g caster sugar
300ml water
50g liquid glucose
2tbsp rose water
75g cornflour
7 leaves gelatine, soaked in iced water
Icing sugar to dust

Put the sugar, water and glucose in a pan. Bring to the boil and cook until it reaches softball stage; the temperature needs to be exactly 121°C so if you are able to, check with

a sugar thermometer. If it is any lower, it won't set; any higher and it will start to caramellise.

Add the rose water and cornflour (moistened with cold water) and cook for a further 3 minutes. Dissolve the gelatine in the liquid and pour into lined trays to set in the fridge.

Cut into the desired shapes and roll in a mixture of half cornflour and half icing sugar.

GINGER LOGS

150g fresh root ginger
770ml double cream

1kg dark chocolate, broken into small pieces

100g candied stem ginger
Cocoa powder to coat

Finely grate the root ginger, put it in a pan with the cream and bring to the boil. Whisk in the chocolate until fully melted. Strain through a fine sieve into a bowl and discard the ginger.

Cut the candied ginger into 1-2mm dice and work evenly into the chocolate mix.

Transfer the mix to a piping bag and set aside until firm enough to hold its shape. Pipe the mix onto a tray lined with silicone paper into long tube shapes.

Place the trays in the fridge until the mix has fully set. Cut the pieces into small logs 2-3cm long and roll in cocoa powder to finish.

ARMAGNAC GANACHE TRUFFLES

575g dark chocolate
160ml double cream
75ml armagnac
75g butter at room temperature
Cocoa powder or chocolate vermicelli, to coat



Wow your dinner party guests with these delicious home-made petits fours. Ginger logs, turkish delight and armagnac truffles also make an attractive gift. PHOTOGRAFIA KANDONZEL/WWW