

CHILLI CHERRY RIPE

I read every article that tells me dark chocolate and red wine are good for me – it's great to be affirmed in my life choices ;)

I was already a serious Thermo-fan when I realised I could do chocolate work in it. That new realisation struck me like a thunderbolt and definitely amped up my passion.



INGREDIENTS

500 grams (17.6 oz) dark chocolate pieces
130 grams (4.5 oz) dried sweet or sour cherries
40 grams (1.5 oz) desiccated coconut
2 tsp chilli flakes, or to taste



METHOD

1. Place the dark chocolate pieces into the mixing bowl and chop **5 sec/speed 8**.
2. Heat the chocolate **8 min/50°C (120°F)/speed 1**, stopping to scrape down as necessary to ensure all the chocolate is melted. Stir for **1 min/speed 1** (no heat), or until the temperatures fall to 37°C (100°F).
3. Add dried cherries, desiccated coconut and chilli flakes. Stir **30 sec/speed 2**. Dark chocolate sets quickly, so it's important to work swiftly, before the mixture becomes too stiff. Tip mixture onto a lined baking tray and spread with the spatula. Set aside in a cool place or in the refrigerator. When set, snap into bite-sized pieces.

Tips

- Dark chocolate and chilli are good friends and I love to get them together in this easy chocolate slab. I use sour cherries when I can for the lovely lip-puckering dimension they bring to this treat.
- If you're looking for more decadent chocolate inspiration check out my special [Chocolate page](#) where we dig into all things choc!
- This recipe is from my second book, [In the Mix 2: More Great Thermomix Recipes](#), page 166.

Variations

- At Christmas time I replace the cherries with cranberries and the chilli with allspice for a festive variation. It makes a great gift!



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SHOPPING LIST:

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- Dried sweet or sour cherries (130 grams / 4.5 oz)
- Desiccated coconut (40 grams / 1.5 oz)
- Chilli flakes (2 tsp)



NOTES & TIPS: