



DARK ICING

Ideal for covering a sophisticated chocolate cake

100g (3½ oz) dark chocolate,
minimum 60% cocoa solids, chopped
50g (2oz) unsalted butter, cubed

Melt the chocolate in a heatproof bowl suspended over a saucepan of barely simmering water. Remove from the heat, add the butter and stir until the butter has melted and the sauce has the consistency of thick pouring cream.

Use the back of a teaspoon to spread over the top and sides of the cake. Allow to set. If refrigerated the icing will lose its sheen.

CHOCOLATE GLAZE

A traditional, sweet chocolate glaze

100g (3½ oz) dark chocolate,
minimum 60% cocoa solids, chopped
40g (1½ oz) unsalted butter, cubed
3 tablespoons water
75g (3oz) icing sugar

Melt the chocolate in a heatproof bowl, suspended over a saucepan of barely simmering water. Leaving the bowl over the hot water, sift the icing sugar and add it to the melted chocolate, stir well, then add the butter and stir until fully incorporated. Remove the bowl from the heat and add the water, 1 tablespoon at a time. Use the glaze while it is still warm – it will run if it is too hot and it will not spread if it is too cold.

DUSKY BUTTER ICING

Ideal for filling and covering a children's cake.

100g (3½ oz) milk chocolate
175g (6oz) unsalted butter
175g (6oz) icing sugar

Melt the chocolate in a heatproof bowl suspended over a saucepan of barely simmering water. Set aside to cool until tepid. Beat the butter until softened, add the sugar and beat together well. Add the chocolate to the mixture and beat together well.

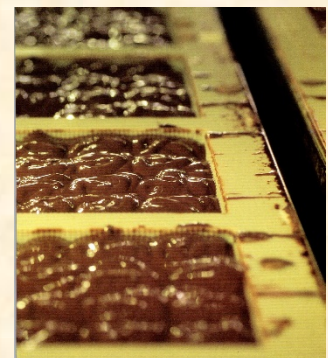


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From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

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