

Double Chocolate Hot Cross Buns

Ingredients:

625g Master Martini Choc Bake Stable Filling	7 1/2 cups of milk
5 tbs of cocoa powder	5 tbs cinnamon
1.25kg plain flour	5 eggs, lightly beaten
10 x 8 sachets dried yeast	1 2/3 cup water
salt	Master Martini Choc Ganache for cross top
1.25kg chocolate chips	
500g sugar	

Directions

Wisk together milk, yeast, salt and a pinch of sugar. Cover with plastic and stand in a warm place for 5-10 minutes. Sift flour, cocoa and cinnamon together in a large bowl. Add sugar, yeast mixture, butter, egg & Master Martini choc bake stable filling. Stir with a wooden spoon until mixture almost comes together. Then mix to a soft dough with your hands. Need for 10 minutes until dough is smooth. Place in a lightly oiled bowl and cover with plastic wrap. Leave in a warm place for 1 1/2 hours or until dough has doubled in size.

Punch dough down to its original size, add chocolate chips and knead through until combined. Divide dough into 12 even portions and shape into balls. Place in a tin lined with baking paper and cover with plastic wrap. Set aside in a warm place for 30 minutes or until buns double in size.

Bake buns in a 200 degrees celcium oven for 20 minutes. When buns are cool pipe over Master Martini Choc ganache to form a cross.



Chocolate Easter Cake

Ingredients:

1.5kg Master Martini Choc Bake Stable Filling	750g ground hazelnuts
450ml milk	300g plain flour
925g butter	25 eggs, separated
925g sugar	Master Martini Choc Ganache for topping

Directions

Combine butter, sugar, hazelnuts, flour, egg yolks and Master Martini Choc Bake Stable Filling. Beat on low speed until smooth. In another bowl beat egg whites to soft peaks. Fold 1/4 egg whites into chocolate mixture and blend well. Fold in remaining egg whites. Spread mixture evenly into greased cake tin. Bake in a moderate oven for about 50 minutes. When cake is cool spread with Master Martini Choc Ganache, sprinkle with hazelnuts and decorate with small easter eggs.