

# Desserts





## CAROLANS FROSTED CHOCOLATE CAKE

### INSTRUCTIONS:

- Prepare cake accordingly to the instructions and let cool
- Cut in half through the centre to create two layers
- To make the buttercream - in a large bowl, use an electric mixer to beat the butter until light and fluffy
- Gradually add the icing sugar then the Carolans
- Beat the mixture on high speed until very light, fluffy, and smooth - about 3 minutes
- If it is too thick, add a splash more Carolans
- If it's too thin, add more icing sugar
- Place one cake layer on a serving plate and spread generously with buttercream, as this will become the filling
- Top with the other cake layer, flat side up and add more buttercream
- With a spatula, spread a very thin layer of buttercream all around the cake
- For the smoothest buttercream icing, return the cake to the fridge or freezer until firm to the touch
- Spread the remaining buttercream all over the cake and top with chocolate shavings

### INGREDIENTS:

- 1 Double Chocolate Boxed Cake Mix
- 450g or 4 Sticks of Unsalted Butter, at room temperature
- 725g or 6 cups Icing Sugar, sifted
- 60ml or 1/4 cup plus 2 tablespoons Carolans Irish Cream
- Chocolate Shavings for the topping







## CAROLANS CHOCOLATE TRIFLE

### INSTRUCTIONS:

- Prepare the boxed brownie mix according to package instructions and let cool
- Cut brownies into bite-sized pieces
- Separately, in a bowl combine Carolans Irish Cream, milk, and chocolate pudding mix powder
- Stir together as directed on the pudding packaging
- Set aside
- To make the whipped cream, add all remaining ingredients to a large mixing bowl and whip until stiff peaks form
- To assemble, first layer half the brownie pieces to the bottom of your dish
- Sprinkle 30g or 1/4 cup of the mini chocolate chips on top
- Next add about half the pudding and spread into an even layer
- Add about half of the whipped cream and spread into an even layer
- Repeat another layer of brownie, mini chocolate chips, pudding and whipped cream
- Top off the trifle with remaining chocolate chips and remaining brownie crumbs
- Store the trifle in the fridge prior to serving

### INGREDIENTS:

- 1 box of Brownie Mix
- 300ml or 1¼ cup Carolans Irish Cream
- 530ml or 2¼ cups Milk
- 230g or 8oz. Instant Chocolate Pudding or Dessert mix
- 355ml or 1½ cups Whipping Cream, cold
- 60ml or ¼ cup Carolans Irish Cream
- 120g or 1 cup Icing Sugar
- ½ tsp Vanilla Extract
- 90g or ¾ cup Mini Chocolate Chips





## CAROLANS MOUSSE PIE

### INSTRUCTIONS:

- In a mixing bowl, whip cream cheese until it has become creamy
- Add in icing sugar and vanilla extract and whisk to combine
- Add in whipped cream and whisk to combine
- Pour into the pre-made pie crust
- In a medium-sized saucepan, add 350ml or 1 1/2 cup cream, over low heat and allow it to warm up. Do not let it boil
- In a mixing bowl, add egg yolks and sugar
- Whisk on high until your eggs turn light yellow and frothy
- Continue whisking on medium speed while pouring in warmed cream
- Place mixture back into the saucepan and heat stirring consistently until mixture reaches 75 °C or 165°F.
- Remove from heat
- Add in salt, vanilla, and chocolate chips
- Stir to combine until chocolate is melted
- In a clean mixing bowl, whisk the double cream until stiff peaks form
- Gently fold whipped cream and Carolans into the chocolate egg mixture, until the cream is combined
- Allow for the chocolate filling to cool to room temperature
- Pour on top of the cream filling in the pie crust
- Decorate the top of the pie with piped whipped cream and mini chocolate chips
- Allow the pie to chill in the freezer for at least 2 hours before serving

### INGREDIENTS:

- 1 pre-made Chocolate Pie Crust
- 225g or 8 oz Cream Cheese
- 225g or 8 oz Whipped Cream
- 150g or 1 1/4 cup Icing Sugar
- 1 tsp Vanilla Extract
- 60g or 1/3 cup Granulated Sugar
- 6 large Egg Yolks
- 700ml or 3 cups Whipping Cream
- 120ml or 1/2 cup Carolans Irish Cream
- 1/4 tsp Salt
- 1 tbsp Vanilla Extract
- 220g or 1 1/4 cup Dark Chocolate Chips
- Extra Chocolate Chips (for the topping)
- Extra Whipped Cream (for the topping)







## CAROLANS IRISH CREAM TIRAMISU

### INSTRUCTIONS:

- Mix cooled espresso with 175g or  $\frac{3}{4}$  cup of Carolans in a shallow bowl and set aside
- Separate the eggs, but keep only one of the whites
- In a medium bowl, whisk the egg yolks and sugar together until the mixture is thick, pale and yellow, and forms a ribbon when the whisk is lifted out of the bowl, about a minute.
- Add the remaining Carolans and mascarpone and whisk until the mixture is smooth.
- In a separate bowl, vigorously whisk single egg white until soft peaks form when lifting the whisk out of the bowl
- Fold the egg white into the mascarpone mixture. It will seem thin but it will set in the fridge
- Dip the sponge fingers one at a time, into the espresso/Carolans mixture.
- Let them soak long enough to become damp, but not soggy.
- Line the bottom of a 22cm or 9-inch square glass dish with a layer of soaked cookies.
- Spread half the mascarpone mixture over top.
- Repeat with another layer of soaked cookies, then top with the remaining mascarpone mixture.
- Cover the dish with cling film and leave in the fridge until the mascarpone mixture is set, 8-10 hours or overnight.
- When ready to serve, dust cocoa powder over the top of the tiramisu.

### INGREDIENTS:

- 370ml or  $1\frac{1}{2}$  cups Espresso or very strong Black Coffee, cooled
- 240g or 1 cup Carolans Irish Cream
- 400g or 14 oz Trifle Sponge Fingers (you won't use them all)
- 2 large eggs
- 65g or  $\frac{1}{3}$  cup Caster Sugar
- 450g or 1 pound Mascarpone Cheese
- $2\frac{1}{2}$  teaspoons natural unsweetened Cocoa Powder

