

# Consultant Tip Sheet - Death by Chocolate Kitchen Show

You can offer the opportunity for chocolate lovers to unite and indulge in a little (or in this case, a lot of) chocolaty goodness. Chocolate fans, however, are a diverse bunch. The "Effective Show Recipes" reflect this by offering desserts that will satisfy those who like the taste combinations of chocolaty-fruity, chocolaty-crunchy-peanuty, and chocolaty-creamy.

## Promoting the Death by Chocolate Kitchen Show Theme

- Pique your audience's interest by asking questions such as, "Does anyone here think chocolate is the fifth food group?" or "When the dessert cart comes by, have you ever wondered how restaurants make those neat chocolate decorations on top of desserts?"
- Entice potential Hostesses by "promising to fill their homes with the comforting aroma of chocolate desserts baking in the oven." Follow up with, "I guarantee you'll be the first to sample these wonderfully silky and luscious creations."

## Creating the Atmosphere

- Create a chocolate building using the **Gingerbread House Kit** or the **Gingerbread School/Post Office Mold**; put it on display by your crate or on a table near guests.
- Crate display ideas: drape with silver shimmer fabric; place chocolate candy such as kisses, suckers, mini-bars around your crate; have a small plate with chocolate-dipped fruit or cookies. Tip: Fill a **1-Qt. Batter Bowl** with kisses. Have guests write down on the back of their survey slips the number of candies they think are in the bowl. Person who guesses right (or closest) gets to take home the kisses.
- Display the "tools of the trade" you'll use in creating chocolate creations such as the **V-Shaped Cutter**, **Vegetable Peeler**, **Deluxe Cheese Grater**, **Covered Micro-Cooker**, etc. Also, showing the **Round-Up from the Heart clay Cookie Mold** allows you to transition into talking about this worthwhile program during your demo.

## Effective Death by Chocolate Kitchen Show Recipes

### Featured Recipe Suggestions:

- *Banana Split Brownie Pizza* (*Pampered Chef Classics*, p. 50)
- *Strawberry Dream Torte* (*Season's Best/Spring '99*, p. 27)
- *Peanut Butter Cup Dessert* (*Season's Best/Spring '99*, p. 29)
- *Brownie Sundae Flan* (*Season's Best/Spring '99*, p. 28)

### Complementary Recipe Suggestions:

- *Chocolate Toffee Flan Cakes* (*Pampered Chef Classics*, p. 61)
- *Peanut Butter Fudge Pudding Cake* (*Stoneware Sensations*, p. 81)
- *Banana Cream Brownie Squares* (*Season's Best/Spring '99*, p. 23)
- *Ooey Goey Caramel Chocolate Dunk* (*Kids in the Kitchen*, p. 66)

## Death by Chocolate Kitchen Show Tips

- Did you know each year in the United States 14 pounds of chocolate per person are consumed?
- One of the most popular myths about chocolate is that it contains a great deal of caffeine. One ounce of milk chocolate contains only 6 mg of caffeine while one cup of coffee contains between 93 mg and 153 mg of caffeine.
- The term white chocolate is actually a misnomer as it is made up of sugar, milk solids, and cocoa butter and contains no chocolate liquor, which is produced when grinding cocoa beans—the main component for chocolate.
- Create an instant icing by sprinkling semi-sweet chocolate morsels over brownies or bar cookies immediately after removing from the oven. Let stand until slightly melted and spread with **All-Purpose Spreader**.
- A convenient, lower fat substitute for 1 ounce (1 square) unsweetened chocolate, melted, in a recipe is 3 level tablespoons unsweetened cocoa powder plus 1 tablespoon vegetable oil or melted shortening.
- Store chocolate in a cool, dry place—about 60°F to 75°F for optimum shelf life. If stored in the refrigerator, tightly wrap to keep it from absorbing odors and to prevent moisture from condensing on its surface.
- Ever notice a powdery gray film on chocolate? This is known as "bloom" and occurs when the cocoa butter rises to the surface of the chocolate when exposed to temperatures higher than 75°F. Bloom does not affect the quality or flavor of chocolate and can be safely used.
- For an impressive and easy dessert, try cookies or strawberries dipped in chocolate. Wash strawberries, gently pat dry, and dip 2/3 of strawberry in melted chocolate to coat. Place on a chilled **Parchment-lined Chillzanne® Platter** to quickly set chocolate. Serve treats to that special someone on the

## Celebration Plate.

- Guests will love this smooth and silky chocolate fondue: Combine 1 package (12 ounces) semi-sweet chocolate morsels, 1 can (14 ounces) sweetened condensed milk (not evaporated), ½ cup whipping cream, and 1 teaspoon vanilla in **Mini-Baking Bowl**. Bake in 350°F oven 10 minutes. Remove from oven; stir with **Bamboo Spoon** until melted and smooth. Serve with fresh fruit, angel food cake, pretzels, or marshmallows. Refrigerate leftover chocolate; heat in microwave oven at 30 second intervals until melted.
- Chocolate is rich in phenylethylamine, a naturally occurring substance in the body, which is believed by some researchers to fight "the blues."
- A delicious chocolate variation to *Orange Dream Delights* (*Busy Mom's*, p. 75) is to substitute chocolate milk for white milk and use chocolate ice cream instead of vanilla. The **Quick-Stir® Pitcher** creates a thick and frothy shake-like treat no child (or adult) can refuse.
- Add chocolate to whipped topping to create a tasty decorative garnish. Combine 1 tablespoon unsweetened cocoa powder with 2 teaspoons cold water; mix until smooth. Gently fold chocolate mixture into 2 cups thawed whipped topping. Fill **Easy Accent Decorator™** and pipe onto any dessert for a chocolate treat.
- Drizzled chocolate adds flair to any dessert plate or a simple bowl of ice cream. Melt 1 cup of semi-sweet chocolate morsels in a clean, dry **Covered Micro-Cooker®** on HIGH for 1½-2 minutes, stirring every 30 seconds until melted and smooth. Be careful when melting chocolate. Excessive heat or water drops can cause it to "seiz" (stiffen). Stirring is necessary to prevent chocolate burning. With **V-Shaped Cutter**, drizzle melted chocolate onto plate in a zigzag fashion for an impressive, simple presentation.
- The **Round-Up from the Heart Cookie Mold** is perfect to mold chocolate in and to give as a Hostess thank-you gift. Chocolate molding instructions are included in the product leaflet.
- No need to break up a 1 ounce square of baking chocolate to grate anymore. The **Deluxe Cheese Grater** was designed to conveniently fit a 1 ounce square of chocolate. Grate over cheesecake, beverages, cakes, cookies, etc.
- Garnish desserts with chocolate curls using the **Vegetable Peeler**. Hold the peeler against the narrow side of a chocolate square. Using even pressure, push the blade away from you to create curls.
- When baking a chocolate cake and the recipe calls for dusting the pan with flour and shortening to prevent sticking, substitute unsweetened cocoa powder for flour. Place cocoa in the **Flour/Sugar Shaker** and sprinkle on the pan. This helps prevent a floury look on the baked cake and will blend into a chocolate cake.
- Everyone loves getting chocolate! Design a chocolate lover's gift basket to include the **Covered Micro-Cooker®**, **V-Shaped Cutter**, **Ice Cream Dipper**, and a **Clay Cookie Mold**. Don't forget the fudge ice cream topping or a package of chocolate morsels.
- Create adorable pancakes using the **Nonstick Bear/Rabbit Pancake Mold** with your children. Add mini-chocolate chips or unsweetened cocoa powder to pancake mix for a special chocolate treat.

**Recruiting Sweet Success:** Thanks Jennifer Ward, Florida Director, for this idea on how to sweet talk our opportunity: using a **Tool Turn-About** full of wrapped candy, tell your story, holding up the candy bar to which you are referring: My family was in a financial **CRUNCH**. We had always dreamed of having **100 GRAND** in our bank account. However, in reality, it was **ZERO**. Then I went to a Pampered Chef Show for an evening out with friends. Well, **BAR NONE**, it looked like the best opportunity to earn money and to be at home with my family. Everyone that night had **MOUNDS** of fun! Oh, and the products, they were **GOOD AND** there were **PLENTY** of them. My family just **SNICKERED** at the thought of me doing this to earn money, having been an educator. However, my **PAYDAYS** changed their minds. The benefits have been **WHOPPERS**, too. It has allowed me to stay at home. I can also set my own schedule for work and play and earn free trips. I've told you a little bit about The Pampered Chef **NOW AND** if you want to know more, you are welcome to ask me **LATER**.