

Tips for Chocolate Silk Mousse in Crispy Shells

Check the code date when you purchase pre-made crepes: those that are past code crack more easily.

To keep crepes from cracking, store them in the package until you're ready to use them and fold them gently without creasing.

Crepes are also available in 7-inch squares. To use squares, fold each crepe into quarters (instead of eights) and cut two "petals" along each of the two edges.

Decorated Shells

Melt an additional $\frac{1}{4}$ cup chocolate morsels in the Small Micro-Cooker® (reuse without washing so no moisture gets in the chocolate). Place a small resealable plastic food storage bag inside the Measure-All® Cup and pour chocolate into the bag. Twist the top of the bag and secure with a Twixit! Clip. Cut a small tip off the corner of the bag to allow chocolate to flow through. Drizzle insides of shells with melted chocolate.

- For large Kitchen Shows, prepare *Mini Shells*: Fold each round crepe into quarters and trim edges to form a circle, creating four small discs. Repeat with five more crepes, for a total of 24 discs. Press into wells of Deluxe Mini Muffin Pan using Tart Shaper. Bake as recipe directs.
- See *Season's Best® Recipe Collection* for a white chocolate filling and a shell variation made with phyllo dough baked in the Stoneware Muffin Pan.

Tips for Chocolate-Banana Phyllo Bundles

- **This is a Super Starter recipe.** See Recipe for Success "Products & Recipes" chapter for more tips.
- Prepare nine pairs of sprayed phyllo sheets as recipe directs ahead of time, leaving last two sheets unsprayed for demonstration. Cover phyllo sheets with plastic wrap and a damp towel until you're ready to use them.

Tips for Easy Pirouette Cookies

(pictured in front panel)

- To make *Easy Pirouette Cookies*, preheat oven to 325°F. Cut 10 crepes in half, forming 20 half-moon shapes. Tightly roll up each crepe at a diagonal, starting at a rounded edge, forming 6-inch-long sticks. Arrange cookies, seam sides down, on flat baking stone.

The Pampered Chef®

Bake 10-12 minutes or until golden brown. Remove from oven; cool completely. Drizzle with melted chocolate and sprinkle with finely chopped almonds.

Tips for Molten Chocolate Skillet Brownie

- If desired, 1 teaspoon vanilla can be substituted for the Double Strength Vanilla.
- If desired, 4 squares (1 ounce each) bittersweet baking chocolate or 1 cup semi-sweet chocolate morsels can be substituted for the bittersweet chocolate bar.

Tool Tips for Super Starters

(Adapting for your kit products.)

Chocolate Silk Mousse in Crispy Shells

- Grate chocolate with the Deluxe Cheese Grater, using the fine grating drum.
- You can purchase the Easy Accent® Decorator at a special price on paperwork supply.

Molten Chocolate Skillet Brownie

- You can purchase the Professional Family Skillet at a special price on paperwork/supply.

Chocolate Fun Facts

Fun facts for chocolate can be found in the Death by Chocolate speciality Show section, "Building Your Bookings" chapter of Recipe for Success.

Other tempting chocolate desserts include the following:

- *Season's Best® Recipe Collection (Fall/Winter 2005)*: *Velvety Chocolate Truffles*
- *The Pampered Chef® Stoneware Inspirations* cookbook: *Mexican Chocolate Cream Pie*, *Mocha Cappuccino Cake*, *Chocolate Peanut Butter Torte*
- *The Pampered Chef® Let's Eat!* cookbook: *Three-Step Fudge*
- *The Pampered Chef® Easy Pies & Tarts* recipe card collection: *Mint Chocolate Silk Pie*
- *The Pampered Chef® All the Best* cookbook: *Chocolate Macaroon Pizza*, *Cool & Creamy Chocolate Fondue*, *Tiramisu Brownie Squares*, *Turtle Fudge Skillet Cake*