



SCHOOL OF CULINARY
AND HOME ARTS

Lismullin Hospitality Services Centre

ZUCCOTTO

Ingredients:

1 pint	Cream
2 oz	Caster Sugar
2 oz	Hazelnuts
8 oz	Black cherries (stoned)
4 oz	Dark Chocolate
4 fluid oz	Brandy
2 8-inch	Chocolate Sponge Cake
2 tbsp.	Cocoa powder

You will need 2 x 1pint pudding bowls

Directions

1. Generously line the pudding bowls with cling film, slice the chocolate sponge diagonally and line the bowls, then soak in brandy.
2. Chop the hazelnuts and cut the black cherries in half, blitz the chocolate, or chop very small.
3. Whip the cream when almost thick add in cherries, hazelnuts, chocolate and sugar and beat till stiff consistency.
4. Fill the lined bowls with the filling and top with a round of cake, soak this now in brandy, and cover top with cling. Place in freezer till ready to use.
5. For presentation remove from freezer one hour before it is required and dust with cocoa all over or some icing sugar on top.

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