



CHOCOLATE, DATE & EVOO FUDGE

with banana gelato and raspberry curd

FUDGE INGREDIENTS

- 2 egg whites
- 85 ml extra virgin olive oil (EVOO)
- 45g cocoa powder
- 65ml boiling water
- 250g deseeded fresh dates
- 75g almond meal
- 25 g plain flour
- 5g vanilla essence
- 2.5g baking powder

SERVES 8

METHOD

- 1 Preheat oven to 180 degrees celcius.
- 2 Whisk egg whites and extra virgin olive oil until thick and pale.
- 3 Mix cocoa into the boiling water making a paste.
- 4 Cover the dates with hot water and soak for 15 mins, then strain and process in a blender, making a puree.
- 5 Mix egg mixture with the cocoa paste, add date puree, almond meal, plain flour, baking powder and vanilla essence. Whisk to make the batter.
- 6 Grease 8 ramekins (ideally 125ml each) and pour the batter in. Cook for about 12 mins ensuring the centre is still soft. Set aside for 10 mins and remove from ramekins before they are cold.



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BANANA GELATO INGREDIENTS

- 6 ripe bananas
- 65g crunchy peanut butter
- 30g honey

RASPBERRY CURD INGREDIENTS

- 125g butter
- 200g fresh raspberries
- 3 egg yolks
- 90g caster sugar
- 20ml fresh lemon juice

METHOD

1 The gelato will need 6.5 hours to be ready so consider making it in advance.

2 Peel bananas, cut into chunks and freeze for 2 hours.

3 In a blender process the frozen bananas with the peanut butter and honey until smooth and freeze for about 4 hours.

1 Melt butter in a saucepan, add berries, egg yolks and sugar.

2 Cook on medium heat while mashing berries.

3 Stir frequently with a wooden spoon for 2 mins then constantly until thickened (about 8 mins).

4 Pour mixture through a coarse strainer, then cover and cool to room temperature. Then stir in the lemon juice.