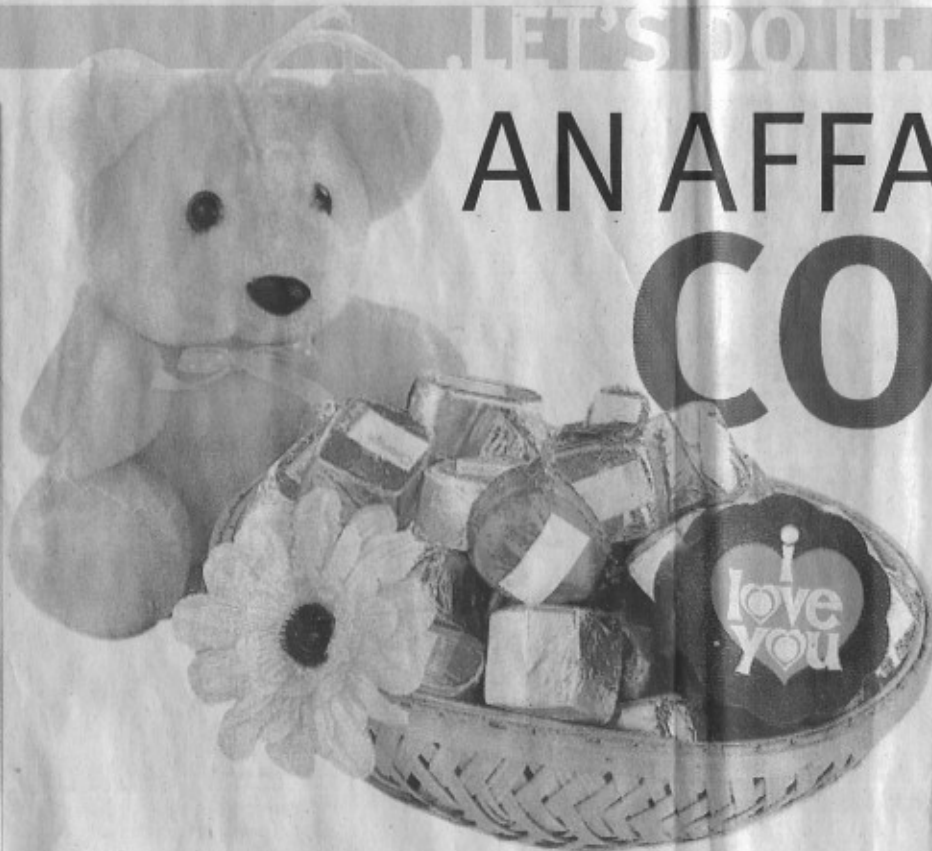


LET'S DO IT.

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www.dnaindia.com

AN AFFAIR WITH COCOA



They're like manna to some, aphrodisiac to many and a source of energy to most. Whatever it might be, chocolate is one weakness most people don't care about covering up...

JUST FOR YOU

Jus Trufs call themselves 'Customised Chocolatiers', and tailor-make chocolates to suit every occasion; be it a wedding or a birthday. They can make chocolates with your photograph, company logo or even a special message on it in colour. They also make chocolates moulded in the shape of a logo or a

picture of your choice. Their customisation doesn't end there. The starting range at Jus' Trufs is Rs 50 (approximately) for 100 grams of chocolate and their most expensive Belgian range is priced at Rs 500 for 100 grams. Jus' Trufs also has milk chocolate lollipops, which are priced at just Rs 10.

FIND IT HERE

Jus' Trufs, log onto www.justrufs.com, call 23624324

The Sweet Chocolate Factory, log onto www.thesweetchocolatefactory.com

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WHETHER 60 or six years old, chocolates are a preferred treat for all. And what more, cocoa is also known to have many anti-oxidant properties. How often do you come across this combination of taste and goodness? So, feast on some cocoa goodies, guilt free.

Chocolate-making has grown into a flourishing business for many. Jus' Trufs is one such place where you can get handmade chocolates in a varied variety. Chenddyna Schae from Jus' Trufs says, "We specialise in chocolate truffles with a range of fillings, and hence the name Jus' Trufs." They have a wide assortment of truffles ranging from — pure truffles, mint, coffee, Baileys Irish crème, rum and more. "We also ensure the packaging is given due attention, where minute details such as the colour and design are also taken into account," she says. The diabetic and weight conscious can also delight their taste buds, as they also have a range of sugar-free chocolates on board.

The Sweet Chocolate Factory in Vayalikalaval, too, has a wide choice. "We have an array of chocolates at our store — from plain chocolates, soft fillings, fruit fillings to liquor and fudges," says Sunita S, Sweet Chocolate Factory. They have over 150 flavours which are all home-made. Chocolate Factory caters to individual buyers and corporate clients. At the Sweet Chocolate Factory, 100 grams of the assorted range is priced at Rs 100, while the premium chocolate will cost you Rs 40 (approximately) per piece.

MAKE IT YOURSELF

CHOCOLATE RUM BALLS

Ingredients

- 1 packet of arrowroot biscuits
- 400g tin of sweetened condensed milk
- 2 tablespoons of cocoa
- 1 cup of coconut (desiccated)
- 3 drops of rum essence or one teaspoon of sweet sherry

Method

- Crush arrowroot biscuits with a rolling pin or a food processor
- Add ½ cup of coconut and cocoa
- Stir mix well
- Add condensed milk and essence
- Stir and mix well
- Using your hand pick up approx. one teaspoon and roll into a ball
- Place ball and roll in the remainder of coconut
- Place on a tray and set in the fridge
- Keep refrigerated for up to 1-2 weeks



CHERRY COCONUT BALLS

Ingredients

- 125g butter
- 2.5 cups icing sugar
- 2.5 cups coconut
- ¼ cup evaporated milk
- 100g red glace cherries
- 1 tablespoon cherry brandy
- few drops of pink food colouring
- 2 tablespoons full cream milk powder

Method

Melt butter over low heat, cook until golden brown, remove from heat and pour in evaporated milk. In a large bowl combine icing sugar, coconut, full cream milk and chopped cherries, mix well. Pour butter and evaporated milk over dry ingredients, add cherry brandy

