



# Halloween Wars Contestant RECIPE FORM

*Please use this template to submit all four recipes. All recipes should be listed on the same document.*

Title/Name of Tasting Challenge Recipe: Mouthwatering Mice

Courtesy/Artist Name: Chef Charity

## Ingredients:

1.5 pounds of 45% Couverture Milk Chocolate – tempered

## Blood Orange Caramel:

8 ounces sugar

$\frac{3}{4}$  ounce corn syrup

$\frac{1}{3}$  cup + 1  $\frac{1}{2}$  tablespoons water

6 ounces heavy cream

1  $\frac{1}{4}$  ounces butter

1 teaspoon vanilla extract

$\frac{1}{2}$  teaspoon kosher salt

$\frac{1}{8}$  teaspoon orange oil

2 drops concentrated red food coloring

$\frac{1}{2}$  cup roasted, salted pumpkin seeds

## Gelatin gummy tails:

2 tablespoons powdered unflavored gelatin

$\frac{1}{2}$  cup cold water

3 drops orange oil

## Method:

For the caramel; in a heavy bottom, 4 quart sauce pan, bring the sugar, water and corn syrup to a boil, washing down sides of pan with a wet pastry brush occasionally until mixture is boiling and turns a dark amber color. CAREFULLY and slowly add the heavy cream, stirring with a whisk, then add butter, vanilla, salt. Bring back to a boil and cook for another 2-3 minutes. Let the caramel cool for 10 minutes, then add the red coloring and the orange oil. Let cool completely before using.

For the gelatin gummy tails: in a small liquid measure cup, bloom the gelatin in the cold water for 5 minutes. Warm the mixture in a microwave, on high, for 15 seconds, or until the mixture is liquid and smooth. Add the orange oil,

mixing it in well. Pour the mixture into the tail portion of the mouse molds after the chocolate bodies have set up.

**To assemble:** Fill the mouse molds with the couverture milk chocolate, knock them carefully on a hard surface to release any air bubbles. Pour out the excess chocolate back into the bowl of tempered chocolate. Scrape the flat portion of the mold to clean off the excess chocolate. Allow the mouse shells to cool and harden completely. Place the cold caramel in a piping bag, with a small hole cut in the end. Pack the pumpkin seeds into the body cavities of the chocolate shell mouse molds, then pipe in the caramel until the filling is 1/16 inch below the top. Pour more tempered chocolate over the filling, and scrape the excess again, then let cool and set up completely. Carefully dig out any chocolate that may have gotten into the tail portion of each mouse mold. Clean them with cheese cloth until shiny. Pour the liquid gelatin mixture into the tail portion of each mouse mold. Let cool and set up completely. Release the mice from their molds by gently tapping the mold, right side up, until they all come out. If any of the gelatin tails do not adhere to their chocolate bodies, use a small amount of tempered chocolate to glue them back on.

**Yield:** 12 chocolate mice

**Total Yield:**

**Active Prep Time:** 20 minutes

**Cook Time:** 20 minutes

**Total Prep Time:** 40 minutes

**Cook Notes:**

**Head Notes:**

**Special Equipment:** 2 (6 up) mouse shaped chocolate molds