



GUYLIAN

The World's Favourite  
Belgian Chocolates

# GUYLIAN FESTIVE FINISHING TOUCHES

Festive delights from the world's  
favourite Belgian Chocolatier

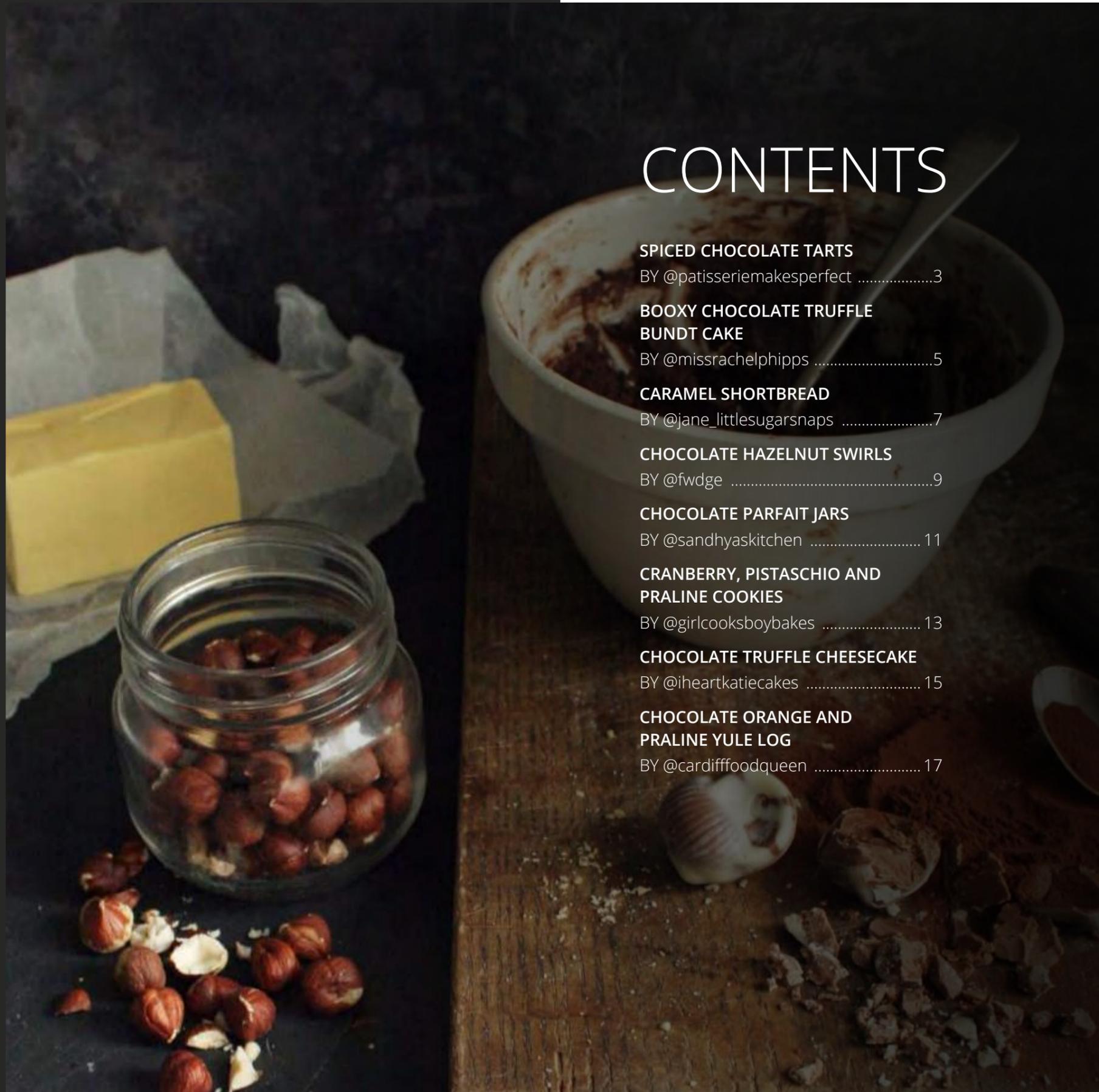
Photo credit @PatisserieMakesPerfect

# GETTING CREATIVE WITH GUYLIAN

Our second festive edition of Finishing Touches comes at the end of what can only be described as a challenging year. With us all spending more time at home, baking has been high on the agenda, so we're delighted to bring you some new and inspiring home bakes, beautifully finished with your favourite Belgian chocolate. As we look ahead with hope to Christmas and beyond, they offer the perfect treat to celebrate precious time with your bubble or drop off on the doorstep of someone you can't be with. And don't worry, there's not a banana bread in sight!

This year, we hope you'll agree, we've worked with an incredible selection of talented bakers and foodie friends to create a beautiful collection of delicious festive treats, from Praline Swirls to Hazelnut Parfait and of course, it wouldn't be complete without a Christmas Yule Log (ours is chocolate, orange and praline!)

The rich flavour and smooth texture that you have come to know and love from Guylian is thanks to an exceptional blend of West African cocoa beans and 100% pure cocoa butter. And the hazelnut praliné filling is still produced according to the unique (and top secret) recipe and traditional method of roasting and caramelising hazelnuts. We hope you are inspired to create your own signature bakes featuring Guylian chocolates and do share them with us @Guylian\_uk on Instagram.



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# SPICED CHOCOLATE TARTS

BY @patisseriemakesperfect

Decadent and deliciously spiced chocolate tarts individually portioned to share with friends and family.

## INGREDIENTS

### BASE:

- 260g digestive biscuits
- 130g unsalted butter, cubed

### FILLING:

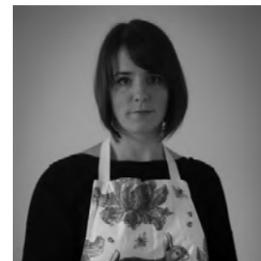
- 300ml double cream, plus extra to top up
- 2 Cardamom pods, bruised
- ¼ cinnamon stick
- 75G granulated sugar
- 300G 70% cocoa chocolate, chopped
- 38g unsalted butter, softened and cubed

### GLAZE:

- 4g gelatine
  - 55g water
  - 75g granulated sugar
  - 25g cocoa powder, sifted
  - 40ml double cream
- 
- 12 Guylian Sea Shells to decorate

## METHOD

1. Begin by greasing 12 x 7.5cm loose bottomed fluted tins and place them to one side.
2. To make the base, place the digestive biscuits in a food processor and blitz until you have fine crumbs. Place the crumbs in a large bowl and put to one side.
3. Place the butter in a saucepan and melt, once melted add to the biscuit crumbs and stir to combine.
4. Take spoonsful of the biscuit and butter mix and place them in the tins, using your fingers or the bottom of a glass to press the biscuit mix into the base of the tin and the sides. Continue until you have done all of the tins and then place them in the fridge to firm up.
5. Next make the chocolate filling, place 300ml of double cream in a saucepan with the cardamom pods and cinnamon stick. Bring the cream to a boil and then place to one side and leave to cool.
6. Place the chocolate in a bowl large enough to fit the chocolate and the cream.
7. Strain the cream through a sieve and then measure it back into a saucepan, top up the cream to 300ml if necessary. Heat the cream until just at a boil, wait a couple of minutes and then pour the cream over the chocolate and stir until completely melted.
8. Add the butter one piece at a time to the chocolate and cream mixture and stir to combine. When the butter is fully incorporated, spoon the chocolate filling into the chilled biscuit cases, be sure to stop a little before the top of the case, so that you have room for the glaze. You will have more chocolate filling than you need, but the excess can be put into shot glasses or similar sized cups and chilled in the fridge to make a rich delicious treat.
9. Leave the chocolate filling to set in the fridge for a couple of hours and make the chocolate glaze.
10. Finally to make the dark chocolate glaze, soak the gelatine in a bowl of cold water for a few minutes until soft. Squeeze out the excess water.
11. Put the water and sugar in a saucepan, bring to the boil, then continue to simmer over a low heat for 2-3 minutes. Add the sifted cocoa powder and the cream, mix thoroughly.
12. Bring back to the boil and simmer for 4-5 minutes. Take the pan off the heat and add the pre-soaked gelatine and stir until dissolved. Strain then leave to cool.
13. Take the tarts and gently prize them out of the tins and place them back in the fridge.
14. When the glaze is around 30C in temperature, take spoonsful of the glaze and pour them over the chocolate tart to lightly cover the surface, you really won't need a lot for each tart.
15. Finally place a Guylian Sea Shell on top before the glaze sets and return the tarts to the fridge for the glaze to set.
16. When serving, take the tarts out of the fridge 15 minutes before eating to allow them to come up to room temperature. They will keep in the fridge in an airtight container for 2-3 days.



@patisseriemakesperfect



# BOOZY CHOCOLATE TRUFFLE BUNDT CAKE

BY @missrachelhipps

A simple, moist chocolate Bundt cake decorated with a boozy cream icing and Guylian Sea Shells – the perfect showstopper cake to serve this Christmas.

## INGREDIENTS

### FOR THE CHOCOLATE BUNDT CAKE

- 65g cocoa powder, sifted, plus extra for dusting
- 120ml boiling water
- 4 large eggs
- 160ml milk
- 230g self-raising flour
- 1 1/2 tsp baking powder
- 130g margarine, plus extra for greasing
- 360g golden caster sugar
- Pinch salt
- 8–10 Guylian Sea Shells truffles, plus extra to decorate the cake plate around the bottom
- 3 squares edible gold leaf
- Tiny gold rice paper stars

### FOR THE BOOZY CREAM ICING

- 150g icing sugar, sifted
- 4 tbsp double cream
- 1 tsp cognac, Irish cream or vanilla extract to keep things booze free!

## METHOD

1. Pre-heat the oven to 160 degrees.
2. Place the cocoa powder and the boiling water into the bowl of your stand mixer and beat until it has formed a thick paste, scraping down the sides if necessary.
3. Add the rest of the ingredients for the sponge to the bowl and beat until the mixture is uniform, again, making sure to scrape down the sides well with a spatula.
4. Grease your Bundt tin well with a piece of kitchen paper and a little more margarine, before dusting the tin with sieved cocoa powder. Tap out the excess over the kitchen sink.
5. Pour the cake mixture into the tin, tapping it firmly a couple of times on the worktop to knock out any big air bubbles. Bake for 50-55 minutes until the sponge is cooked through and is starting to come away a little from the outside of the tin. Use a cake tester or a wooden skewer to check it's cooked through – it should come away clean.
6. Leave the cake to stand in the tin on a wire cooling rack for 10 minutes. Then, use a blunt eating knife to prise the sponge away from the middle hole if necessary, before turning the cake out onto the cooling rack. Allow to cool completely.
7. To make the icing stir together the icing sugar, double cream and your choice of alcohol or vanilla extract until you have a smooth glaze. Drizzle this over the top of your Bundt. If your tin produces a rounded Bundt you'll want to work right around the top and let the icing drip

naturally over the sides. If you have a spiral tin, drop spoonful of the icing near the top of each groove so it runs down each line both on the outside and down the middle of the cake. I like to put a cutting board under the cooling rack to stop icing flowing all over the worktop.

8. Decorate the top of the cake with a ring of Guylian Sea Shells (I like to alternate between the light and dark coloured Sea Shells) or place one in each groove. Use tweezers to tear off little pieces of the gold leaf and stick them to the icing around the Sea Shells (the gold leaf will stick to your fingers otherwise) and sprinkle the finished cake with a dusting of stars.
9. Allow the icing to harden for an hour before transferring the cake to a cake stand or serving plate.



@missrachelhipps



# CARAMEL SHORTBREAD

BY @jane\_littlesugarsnaps

Delicious sweet and buttery squares topped with a Guylian Sea Shell that will store well for up to 4 days in an airtight container.

## TIMINGS:

- 45 minutes preparation
- 40 minutes cooking time

## EQUIPMENT

- A 30cm x 20cm baking tin

## INGREDIENTS

### For the Shortbread

- 125g caster sugar
- 225g butter, unsalted
- 275g plain flour
- 75g cornflour (fine)
- 75g blanched hazelnuts
- Pinch of salt

### For the Caramel

- 1 tin (397g) condensed milk
- 110g dark brown sugar
- 85g butter, unsalted
- 2 tbsp golden syrup
- Pinch salt

### For the Chocolate Topping

- 225g milk chocolate
- 30g dark chocolate
- 12-15 Guylian Sea Shells and Sea Horses

## METHOD

### Make the Shortbread

1. Preheat oven to 150C/ 200F/ GM2 and line a 30cm x 20cm baking tin (at least 2.5 cm/ 1" deep) with baking parchment
2. Roughly chop the nuts and set aside
3. Put the flours, sugar and salt into a large mixing bowl and rub in the butter using your fingertips until it resembles breadcrumbs
4. Stir the nuts through then tip the mixture out onto a worktop, then use your hands to gently press the shortbread mixture together
5. Spread the dough out evenly into the base of the baking tin, press down firmly and evenly. Prick all over with a fork and bake for 30-40 mins until golden then set aside to cool

### Make the Caramel

1. Put all of the caramel ingredients into a heavy based pan set over a medium heat and stir frequently until the sugar has dissolved
2. Turn up the heat slightly and allow to boil gently until the temperature reaches 112°C – 115°C on a food thermometer. If you do not have a sugar thermometer, you can test for readiness by dropping a small amount of the caramel into some chilled water – it should form a firm ball that does not flatten when removed from the water, but squishes when squeezed
3. Once the caramel is ready, take the pan off the heat, stir thoroughly, then pour over the shortbread, spreading it into the corners with a blunt knife if necessary
4. Set aside for 2-3 hours to firm up and cool completely



### For the Chocolate Topping

1. Gently melt the milk chocolate and the dark chocolate (you can temper the chocolate if desired to keep your chocolate topping in tip-top condition as it is stored)
2. Working quickly as the chocolate will quickly begin to set, pour the milk chocolate over the caramel and spread it out to cover it entirely.
3. Pipe or drizzle thin lines of dark chocolate over the milk chocolate and drag a cocktail stick through to create a feathered effect
4. Place Guylian Sea Shells and Sea Horses chocolates neatly and evenly onto the chocolate before it sets (keep in mind how many squares you intend to cut – 12 or 15)
5. Allow to cool and set before cutting into squares (tip: using a warm, dry knife to score through the chocolate helps to stop the chocolate cracking in all directions and gives you neater squares – wipe the knife clean then reheat and dry it between each cut for ultimate neatness)



@jane\_littlesugarsnaps

# CHOCOLATE HAZELNUT SWIRLS

BY @fwdge

A delicious take on a traditional cinnamon swirl made with a delicious hazelnut filling – perfect for any time of day.

## INGREDIENTS:

### Dough:

- 50g butter
- 200ml hazelnut milk, or whole milk
- 500g strong bread flour, plus extra to dust
- 7g fast-action dried yeast
- 50g caster sugar
- 1 large egg, beaten

### Hazelnut Filling:

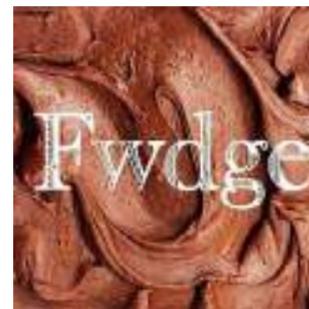
- 50g soft butter, plus extra to grease
- 4tbsp light brown sugar
- 4tbsp cocoa powder
- 2tbsp ground hazelnuts
- 6 praline chocolate truffles

### Glaze:

- 50g caster sugar
- 3tbsp water
- 8 - 10 Guylian Sea Horses or Sea Shells to decorate

## METHOD

1. Melt the butter for the dough in a saucepan, then remove from the heat and add the milk. In a large mixing bowl (or stand mixer), stir together the flour, yeast, caster sugar, salt, then make a well in the centre and add the beaten egg and the buttery milk. Mix together until you have a soft dough, then knead for 10 minutes on a floured surface. When the dough is smooth and elastic, pop it in a clean mixing bowl and cover with a tea towel. Leave to rise at room temperature for two hours or until doubled in size.
2. For the filling, combine the softened butter, hazelnuts, cocoa powder, and brown sugar, mixing well until you have a soft and spreadable chocolate paste. Chop the praline truffles into small pieces.
3. Once the dough has risen, knock the dough back by folding it in on itself a few times, then roll out to a thick rectangle, about 30 x 20cm on a floured work surface. Spread the dough with the chocolate hazelnut mixture, then sprinkle with the chopped truffles.
4. Roll the dough rectangle up from the long side, pinching the seam closed. Trim off the ends, then cut the dough into 8-12 fat slices, depending on how large you want the rolls. Grease and line a 20cm x 30cm baking tin, or individual tins, with a little butter and add the dough slices (if baking the buns in the same tin space 1cm apart to allow room for the second prove). Cover the buns with a tea towel and leave to prove for a second time, this time for about 45 minutes, or until doubled in size. Preheat the oven to 180°C, fan 160°C, gas 4.
5. Brush the risen buns with a little melted butter before baking in the centre of the oven for about 25 mins, or until deep golden brown and cooked through. While the buns are baking make the glaze by mixing the water and sugar together in a pan over a high heat and simmering until the sugar has dissolved.
6. Brush the buns with the sugar syrup when still warm from the oven, this will give them a lovely shiny glaze and help to keep them fresh. Finish off with a Guylian Sea Horse or Sea Shell on top. Once cooled, store the buns in an airtight container and eat within three days.



@fwdge

# CHOCOLATE PARFAIT JARS

BY @sandhyaskitchen

Easy & delicious chocolate mousse parfaits perfect for sharing with your loved ones. This decadent dessert is made with layers of biscuit filling, light airy chocolate mousse, and topped with whipped cream, edible gold dust & Guylian Sea Shells for a finishing touch.

**Prep Time - 30 minutes**  
**Serves 4**

## INGREDIENTS:

### For the Base

- 125g digestive biscuits
- 50g melted butter

### For the Chocolate Mousse

- 200ml cream
- 225g dark chocolate
- 25g unsalted butter
- 3 large eggs, separated
- 25g caster sugar

### For the Toppings

- Whipped cream
- Guylian Sea Shells or Sea Horses, to decorate
- Edible gold dust, to decorate (optional)

## METHOD

### Chocolate Mousse filling

1. Place the double cream in the bowl of a stand mixer with the whisk attachment fitted. Whisk until the cream resembles a stiff peak. Cover and chill the cream until you proceed with the remaining steps.
2. Place the chocolate and butter in a microwave-safe bowl. Melt in bursts of 30 seconds each, stirring in between until it is smooth. Set it aside to cool a bit.
3. In the meantime, place the egg white and sugar in the bowl of a stand mixer with the whisk attachment fitted and whisk until you have a firm peak.
4. Fold the egg yolk into the double cream with a silicone spatula, until combined.
5. Pour in the melted chocolate and butter to the double cream mixture and fold it through.
6. Now add 1/3 of the beaten egg to the mixture and fold until incorporated. Add the remaining beaten egg in 2 steps and fold until well incorporated.

### Parfait Base

1. Place the digestive biscuits in a plastic zipper bag and seal it. Crush them with a rolling pin and transfer the crumbs to a small bowl. Pour over the melted butter and mix through.

### Assembly

1. Divide the biscuit filling between 4 jars. Press it with the back of the spoon.
2. Spoon or pipe the chocolate mousse filling into the jars.
3. Allow it to set for a minimum of 4 hours.
4. Just before serving, pipe whipped cream, dust with edible gold dust (if using any) and decorate with Guylian Sea Shells or Guylian Sea Horses for a final finishing touch.



@sandhyaskitchen

# CRANBERRY, PISTACHIO AND PRALINE COOKIES

BY @girlcooksboybakes

Light and fluffy cookies topped with a decadent Guylian Sea Shell, perfect as a handmade gift for loved ones this Christmas.

## INGREDIENTS:

- 120g unsalted butter, softened
- 60g caster sugar
- 60g light brown soft sugar
- 1 large egg, lightly beaten
- 1 tsp vanilla extract
- 220g plain flour
- 75g pistachio kernels, roughly chopped
- 75g dried cranberries, roughly chopped

## To decorate:

- 1x 250g box of Guylian Sea Shell chocolates

## METHOD

1. Preheat the oven to 180°C. Beat the butter and sugars together using a handheld mixer until light and fluffy.
2. Then add in the egg and vanilla extract and mix.
3. Then add flour, pistachios and cranberries and gently combine to form a cookie dough.
4. Line a baking tray with greaseproof paper and roll mixture into small golf ball sized portions in the palm of your hand and lightly press down onto a baking tray, keeping them spaced apart.
5. Bake for 15-18 minutes, until golden around the edges and still slightly soft in the middle.
6. Once out of the oven, transfer to a wire rack to cool. Whilst cooling down, decorate by adding a Guylian Sea Shell to the top of each cookie.



@girlcooksboybakes



# CHOCOLATE TRUFFLE CHEESECAKE

BY @iheartkatiecakes

A showstopping triple layered truffle cheesecake topped with chocolate sprinkles and Guylian original Sea Shells.

## INGREDIENTS:

### For the crust:

- 200g chocolate sandwich cookies
- 125g unsalted butter, melted
- 1/4tsp salt

### For the Cheesecake Layers:

- 450g full fat cream cheese
- 225g soured cream
- 150g caster sugar
- 450ml double cream, divided
- 1tsp vanilla extract
- 8 leaves of gelatine
- 180g plain chocolate, melted
- 180g milk chocolate, melted
- 180g white chocolate, melted
- 100g chocolate sprinkles

### For decoration:

- 250ml double cream
- 50g icing sugar
- 1 tsp vanilla extract
- Guylian Sea Shells

## METHOD

### For the Crust:

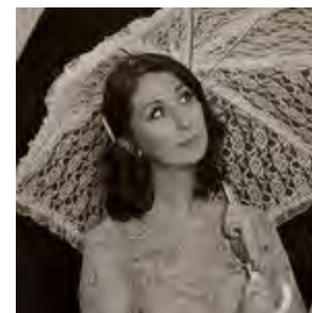
1. Line the bottom of a 9" springform pan with baking parchment.
2. Using a food processor or a freezer bag and a rolling pin crush the chocolate sandwich cookies to fine crumbs. Transfer the crumbs to a large mixing bowl and combine with the melted butter, sugar and salt. Mix until well combined. Press the mixture in an even layer into the bottom of the pan and place in the fridge to chill while you make the filling.

### For the Cheesecake Layers:

1. Place the gelatine leaves in a bowl of ice-cold water and allow to soak.
2. In a large mixing bowl beat the cream cheese, sugar and soured cream together until well combined and smooth. Set aside.
3. In the bowl of an electric mixer fitted with the whisk attachment whip the double cream and vanilla extract until stiff peaks form.
4. Carefully fold the whipped cream into the cream cheese mixture in two parts until well combined.
5. Pour the remaining 150ml double cream into a small pan and heat until just barely warm to the touch, do not allow to get hot. Squeeze all of the cold water out of the soaking gelatine sheets and add them to the warm cream. Stir until the gelatine has dissolved.
6. Pour the cream and gelatine mixture into the cheesecake mixture and mix until everything is well incorporated.
7. Place 1/3 of the cheesecake mixture into a large mixing bowl and combine with the plain chocolate. Mix until fully combined and pour the plain chocolate cheesecake over the prepared crust. Spread out in an even layer using an offset spatula. Repeat the process with the milk chocolate, pouring the cheesecake mixture carefully over the plain chocolate layer and spreading it evenly over the top. Repeat again with the white chocolate.
8. Sprinkle the top of the cheesecake with the chocolate sprinkles then pop in the fridge for 6hrs or overnight to set firm.

### To Decorate:

1. To finish off the cheesecake, run a sharp knife under a hot tap before running it around the cheesecake pan to release the filling. Remove the sleeve and the bottom of the pan and place the cheesecake onto a cake plate.
2. Add the double cream, icing sugar and vanilla extract to the bowl of an electric mixer fitted with the whisk attachment. Whip on a high speed until stiff peaks form.
3. Pipe swirls of whipped cream around the edge of the cheesecake. Top with Guylian Sea Shells. Refrigerate until ready to serve.



@iheartkatiecakes



# CHOCOLATE ORANGE AND PRALINE YULE LOG

BY @cardifffoodqueen

A festive favourite with an orange twist – a Christmas table centrepiece finished with Guylian Sea Shells

## INGREDIENTS

### For the cake

- 3 medium sized eggs
- 85g golden caster sugar
- 75g plain flour
- 2 tbsp cocoa powder
- 1/2 tsp baking powder

### For the filling

- 50g butter
- 75g icing sugar
- 1 tbsp cocoa powder
- 1 tsp valencian orange extract

### For the icing

- 75g butter
- 75g icing sugar
- 75g dark orange chocolate

### To decorate

- Guylian Sea Shells
- A dusting of icing sugar

## METHOD

1. Heat oven to 200c / 180C fan / gas 6. Grease and line a 23 x 32 cm Swiss roll tin with baking parchment.
2. Beat the eggs and golden caster sugar together with a whisk until thick, creamy and lighter in colour.
3. Mix together flour, cocoa powder and baking powder then sift this into the egg mixture. Fold this through gently with a metal spoon until all the dry ingredients have been fully combined. Pour the mixture into the prepared tin, spreading it out to the edges and corners by tipping the tin from side to side. Bake for 10 minutes.
4. Place a clean tea towel on your work surface and turn out your cake onto it. Peel off the baking parchment and roll the cake from the longest edge with the tea towel inside. Leave to cool.
5. To make the filling, place the butter into a bowl and beat until light and fluffy.
6. Sieve the icing sugar and cocoa into the bowl and add the orange extract, then beat until combined and soft.
7. Gently unroll the cooled sponge and spread the filling all over the inside. Roll the filled sponge cake carefully back into a log shape using the tea towel.
8. To make the icing, put the butter into a bowl and beat until light and fluffy.
9. Sieve the icing sugar into the bowl and beat until combined.
10. Gently melt the chocolate and mix this into the bowl.
11. Cut a thick diagonal slice from one end of the log. Place your log on to a plate and arrange the cut slice on the side to make a branch. Spread the icing over the log and branch, then drag a fork through to create a log texture.
12. Finish with a dusting of icing sugar and some Guylian Sea Shells on top.



@cardifffoodqueen



Photo credit sandhyaskitchen

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The World's Favourite  
Belgian Chocolates



We hope you are inspired to create your own signature bakes featuring Guylian chocolates and do share them with us **@Guylian\_uk** on Instagram.