



**GUYLIAN**

The World's Favourite  
Belgian Chocolates

GUYLIAN

FINISHING

TOUCHES

Delicious treats to make everyday  
occasions that little bit more special

Photo credit @jane\_littlesugarsnaps

# SPRING FORWARD WITH GUYLIAN

Welcome to 2021's first edition of Finishing Touches. After a challenging year in 2020 when we all missed out on so many occasions with our friends and families, we're looking forward to helping you celebrate the everyday in 2021 with this collection of recipes to make everyday moments that little bit sweeter.

We're hopeful that there's light at the end of the tunnel, but for the meantime we're still staying safe and staying home. In the past year, we've all learned to cherish a slower pace and the simple pleasures in life, and cooking and baking at home have been high on everyone's agenda. We're delighted to bring you our latest collection of sweet and delicious home creations, all beautifully finished with your favourite Belgian chocolate.

This season, we've worked with a selection of talented bakers and foodie friends and created a recipe collection most of which are easy, some might challenge but all will deliver that perfect finishing touch. From the quintessentially British Summer pudding with a twist, Chocolate Eton Mess for summer lunches in the garden, to the individually-portioned Triple Chocolate Panna Cottas, ideal for socially-distanced family picnics. We've even included a special occasion worthy Chocolate Victoria Sponge Cake, which might just fit the bill for an "end of lockdown" garden party for friends and family.

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 creations featuring Guylian chocolates to celebrate your everyday moments, and please do share them with us @Guylian\_uk on Instagram.



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# CHOCOLATE ETON MESS

by Jane Saunders @jane\_littlesugarsnaps

This recipe for chocolate Eton mess gives the classic dessert a delightful makeover. Homemade meringues flavoured with chocolate and hazelnuts pair exceptionally with fresh raspberries, cream and the crowning glory, a creamy hazelnut praliné Guylian Sea Shell Chocolate.

## INGREDIENTS

Makes 6

### INGREDIENTS

- 2 egg whites (medium)
- 125g caster sugar
- ½ tsp cider or white wine vinegar
- 1 tsp cornflour
- 1 tbsp cocoa powder
- 1 tbsp finely grated chocolate
- 50g hazelnuts (blanched)
- 450g raspberries
- 450ml double cream
- 1 tsp vanilla bean paste
- 2 tbsp icing sugar
- 6 Guylian Sea Shell or Sea Horse chocolates

## METHOD

1. Preheat the oven to 120C/ 250F/ Gas Mark 0.5 and line 2 baking sheets with baking parchment
2. Finely chop the hazelnuts
3. Mix half the cocoa into the caster sugar (sieve the cocoa if it is lumpy)
4. Use electric beaters to whisk the egg whites in a medium-sized bowl until foamy. Beat in the vinegar, followed by the cornflour, then continue to beat until the whites form firm peaks
5. Add the sugar mix to the egg whites 1 dessert spoon at a time, beating continuously (this will take 2-3 minutes). Once all the sugar has been added, continue to beat the eggs for a further minute, by which time the mixture should be thick and glossy
6. Sieve the remaining cocoa powder into the bowl and scatter half of the hazelnuts onto the top. Use a large metal spoon to fold them through briefly, then add half of the grated chocolate and fold through again
7. Spoon the mixture into a large piping bag fitted with a wide star nozzle and pipe 12 rosettes approx. 4cm in diameter onto the baking sheet. Use the remaining meringue to pipe as many 2cm diameter rosettes as possible. Scatter 1 tsp of the grated chocolate over the rosettes
8. Bake in the oven for 40 minutes. The smaller meringues will be crisp throughout by this stage, but the large meringues will have a little chewy softness inside of them, adding extra texture to the final dessert. Set aside to cool
9. Take half of the raspberries and place in a fine-meshed sieve suspended over a bowl. Add 1 tbsp of icing sugar and use a metal dessert spoon to press the fruit through the sieve to form a coulis. Keep on pressing until all of the pulp has fallen through the sieve into the bowl and just the seeds are left behind. Scrape the back of the sieve into the bowl and stir the sauce well
10. Put the cream into another bowl along with the remaining icing sugar and the vanilla bean paste. Whip until soft peaks form
11. Gather 6 serving glasses and layer up the dessert, starting with a little cream, a few fresh raspberries, a drizzle of the raspberry coulis, a few chopped hazelnuts and some meringue rosettes. Keep on layering up until all of ingredients have been used up. Garnish with the remaining grated chocolate and a Guylian Sea Shell or Sea Horse Chocolate
12. These desserts are best served immediately but can be stored in the fridge for up to 24 hours. Remove from the fridge 30 minutes prior to serving to take the chill off and let the flavours come through

@jane\_littlesugarsnaps



# TRIPLE CHOCOLATE PANNA COTTA

by Rachel Phipps @missrachelhipps

This easy yet impressive Triple Chocolate Panna Cotta with layers of milk, white and dark chocolate panna cotta is made extra special with the finishing touch of a Guylian Sea Horse for an elegant but super simple make-ahead dessert.

## INGREDIENTS

Makes 6

### For the Milk Chocolate Layer

- 175ml double cream
- 60ml semi-skimmed milk
- 30g golden caster sugar
- 30g milk chocolate (approx. 35% cocoa solids)
- 1 leaf platinum grade gelatine

### For the White Chocolate Layer

- 175ml double cream
- 60ml semi-skimmed milk
- 30g golden caster sugar
- 30g white chocolate
- 1 leaf platinum grade gelatine

### For the Dark Chocolate Layer

- 175ml double cream
- 60ml semi-skimmed milk
- 20g golden caster sugar
- 40g dark chocolate (approx. 70% cocoa solids)
- 1 leaf platinum grade gelatine
- 6 x Guylian Sea Horse chocolates

## METHOD

1. Start with the milk chocolate layer. Combine the cream, milk and sugar in a small saucepan. Gently warm it over a medium high heat until very, very hot, but not quite boiling. Meanwhile, finely chop the chocolate and leave the gelatine leaf to soak in a small dish of ice-cold water.
2. Whisk the chocolate until fully melted and no bits remain. Switch to a heatproof spatula to make sure there are no large pieces of chocolate stuck to the bottom.
3. Squeeze any excess liquid out of the gelatine sheet - now, it should be soft and totally limp. Stir it into the chocolate mixture until dissolved. Use the spatula to do this as the whisk will create bubbles that will be captured in your panna cotta.
4. Divide the chocolate mix between 6 small glasses (I used measuring scales to ensure even layers) and chill in the fridge for at least an hour.
5. Once the milk chocolate layer is set (it should have a bit of wobble but be solid, not liquid), repeat with the white chocolate layer. When it comes to pouring the hot chocolate mix over the cooled milk chocolate layer, pour it on as fast as you can to keep even layers.
6. Once you have added the dark chocolate layer chill for at least another 2 hours. Remove from the fridge for 1 hour before adding the finishing touch of a Guylian Sea Horse chocolate just before serving.

@missrachelhipps



# HAZELNUT AND CHOCOLATE BABKA

by Rachel Scott @FoodNerd4Life

These hazelnut and chocolate babkas are an enriched dough with a swirl of dark chocolate filling, plenty of chopped hazelnuts and chocolate chunks to complement the finishing touch of the rich hazelnut praliné of Guylian Sea Shell chocolates. Perfect for any afternoon tea treat.

## INGREDIENTS

MAKES 8 INDIVIDUAL BABKAS

### For the Dough

- 2 tsp dried fast active yeast
- 330g strong white bread flour
- 40g caster sugar
- A pinch of table salt
- 1 large free-range egg
- 85ml whole milk, at room temperature
- 90g unsalted Butter, at room temperature

### For the Filling

- 65g unsalted butter, melted
- 125g caster sugar
- 50g cocoa powder
- 55g hazelnuts, skinned, toasted and roughly chopped
- 35g dark chocolate, roughly chopped

### For Finishing Touches

- 2tbsp apricot jam
- 2 tbsp hazelnut spread
- 8 Guylian Sea Shell chocolates

## METHOD

1. First, make the dough. In a stand mixer bowl, mix the yeast, flour, sugar and salt with a hook attachment. Add the egg, milk and butter to the flour mixture, mix at a medium speed until combined and starting to form into a ball. Knead the dough for 5-6 minutes. Cover the bowl and chill in the fridge overnight.
2. The next day, make the filling, mix all the ingredients in a bowl except the chopped hazelnuts and chocolate, to a spreadable paste.
3. Roll the chilled dough on a lightly dusted surface and roll into a rectangle about 50cm x30cm. Spread the cocoa/sugar/butter filling over half of the dough, along the width of the dough and right into the corners. Scatter over the chopped hazelnuts and chocolate.
4. Carefully lift the dough with no spread, up and over to cover the spread and hazelnuts, lightly press down. Using a pizza cutter or sharp knife, trim the two edges. Then measure out strips of the dough measuring 4cm in width.
5. Keeping the fold at the top, cut along the middle of the dough but keeping the dough intact for 1cm at the top. Fold the two sides up so the filling is facing upwards. Plait the dough over each strand and press the ends together.
6. Gently stretch the plait to be approx. 25cm in length, form the strand into a circle. Take the right-side end over the left and tuck the end under the bun to the middle. Then take the remaining end up and over into the hole of the circle, pressing firmly together with the other end on the bottom of the bun. Some of the filling will fall out but you can tuck in any nuts or chocolate.



7. Place the buns into a giant muffin tin tray or on a parchment-lined baking tray. Loosely cover with cling film. Leave to prove, until doubled in size, this can take up to 2 hours if your kitchen is cold, but normally takes about an hour and a half.
8. Preheat oven to 180C/350F/Gas Mark 4. Remove the cling film from the babkas and bake for 20 mins until golden, if it looks at any point they are browning too quickly, cover with some foil so it doesn't catch early. Remove from the oven and allow to cool slightly before removing from the tin and putting on a cooling rack.
9. When cooled, gently warm the apricot jam in a small pan and brush over the babkas for a shiny glaze. Dab on half a teaspoon of the hazelnut spread on the top of each babka and add the finishing touch of a Guylian Sea Shell chocolate to each one.
10. Serve as the perfect afternoon tea treat.

@FoodNerd4Life

# CHOCOLATE VICTORIA SPONGE WITH FRESH CREAM

by Marjella @pavlovaandcream

## INGREDIENTS

SERVES 8

- 225g unsalted butter (at room temperature)
- 225g caster sugar
- 175g self-raising flour
- 50g dark or milk cocoa powder
- 4 medium eggs
- 250 ml double cream
- 100g cherry jam
- 8 Guylian Sea Horse chocolates
- Edible flowers if required

## Equipment required:

- 2 x 20cm sandwich tins
- Piping bag and tips

## METHOD

1. Pre-heat the oven to 180°C or gas mark 4
2. Lightly grease 2 x 20cm (8 inch) sandwich tins.
3. Cream together the butter and the sugar.
4. Gradually beat in the eggs one by one. If the mixture starts to curdle, sieve in a tablespoon of flour.
5. Using a metal spoon, fold in the rest of the sieved flour and cocoa powder.
6. Divide the mixture between the 2 tins and bake for approx. 25 minutes until golden brown and firm to the touch. Remove from oven and leave to cool for about 25 minutes before turning out onto a cooling rack.
7. If your bottom layer is slightly raised, trim the raised part to make it even all over. Spread a layer of jam 2-3mm thick on the bottom base. A knife is useful for this.
8. Whisk the cream until quite stiff and put into the piping bag. A handy tip is to place the piping bag over a tall glass, while you fill it up.
9. For the top layer, evenly pipe 8 rosettes on the outer edge of the layer. Place a Guylian Sea Horse on top of each one of the rosettes. To add a splash of colour, you can add edible flowers.
10. For the middle, pipe the remaining cream on top of the jam layer. Gently place the top layer on top of the bottom.
11. Serve and enjoy. Due to the fresh cream, this cake is best eaten within 24 hours.

@pavlovaandcream



# CHOCOLATE, CARAMEL AND HAZELNUT ICE CREAM BITES

by Clover Hutson @Clovermoon00

This is a really easy and delicious recipe, simple to do and premade means it can be used for get togethers all year round or if you simply fancy a treat! You will need a shaped silicone mould, I've used squares for mine.

Prep time 30 to 35 minutes

Freezing time 3 hours

## INGREDIENTS

MAKES 12

- 350g dark chocolate
- 12 tsp chocolate & hazelnut spread
- 12 tsp good quality vanilla ice cream
- 100g chopped hazelnuts (some extra for decorating)
- 12 tsp caramel sauce
- 12 Guylian Sea Shell and Sea Horse chocolates to decorate
- 150g white chocolate
- 20g freeze dried powdered strawberry (optional)

## METHOD

1. Break the dark chocolate into pieces and melt over a bain marie. Once melted, drizzle it into the silicone moulds to line them, you can use a pastry brush to get into the corners and get even coverage. Pop in the fridge to set.
2. Now take the vanilla ice cream out of the freezer and allow to soften a little. Next, add a teaspoon of caramel sauce into the chocolate case, a sprinkle of chopped hazelnuts, once the ice cream is softened, pop a spoonful into the chocolate case, and finally a teaspoon of chocolate & hazelnut spread on the top, pop these in the freezer to set for 10 minutes. Now using the remaining melted chocolate (melt again if necessary) cover the top and to seal them in. Put them into the freezer for at least 3 hours.
3. When you are ready to use them, take them out and carefully pop them out of the moulds, place on a plate, and put them in the freezer whilst you melt some white chocolate in the microwave for 40-50 seconds and stir well.
4. Now drizzle the chocolate over the top of each ice cream square and pop a Guylian Sea Horse or Sea Shell on the top of each square with a final sprinkle of chopped hazelnut and freeze-dried strawberries.
5. Enjoy immediately or freeze again until required.

@Clovermoon00



# CHOCOLATE & HAZELNUT CREAM DOUGHNUTS

by Catrin Komor – Owner @Fwdge

These soft, fluffy doughnuts take a little time to prepare, but can be whipped up with minimal effort on a slow weekend morning. The centres of the lightly spiced doughnuts are filled with a rich and velvety chocolate hazelnut cream, which makes them perfect with an afternoon cup of coffee, or as a decadent after dinner treat.

INGREDIENTS  
MAKES 12

## DOUGHNUTS

- 70g butter
- 700g strong bread flour, plus extra for dusting
- 375ml whole milk
- 75ml warm water
- 2 large eggs
- 14g fast acting dried yeast
- 50g caster sugar
- 1tsp ground cinnamon
- 3 litres vegetable oil for frying
- 150g sugar for coating the doughnuts

## FILLING

- 150ml double cream
- 125g mascarpone cheese
- 100g dark chocolate chips
- 2tbsp hazelnut milk
- 1tbsp cocoa powder
- 12 Guylian Sea Shell chocolates

## METHOD

### DOUGHNUTS

1. Melt the butter and milk together in a small pan over a low heat until the butter is completely melted. Set aside to cool for a few minutes.
2. Tip the flour into the bowl of a large stand mixer, and add the sugar, salt and cinnamon to one side, and the dried yeast to the other. Add the milk/butter mixture in slowly, followed by the warm water and begin mixing on a low speed with a paddle attachment.
3. Add in the eggs one at a time while the mixer is running, then gradually increase the speed setting until all ingredients are combined.
4. Swap the paddle attachment for a dough hook and knead the dough on medium speed for 5-8 minutes, until smooth and elastic. You can add a little more flour gradually if you think the dough is too sticky, try to do this in small amounts (50g at a time) to avoid overloading the dough with flour.
5. Turn the soft, stretchy dough into a large, oiled bowl and cover with a tea towel/cling film. Leave to rise in a warm spot for two hours until the dough has at least doubled in size.
6. Once the dough has risen, tip it onto a well-floured surface and gently roll with a rolling pin until it is approximately 1 inch thick. Cut the rolled dough into circles using a large circle cutter, then lay the circles of dough on two well-floured baking trays. Leave the doughnuts to rise for about half an hour in a warm spot, until puffed up and doubled in height – about 45 minutes.
7. Carefully heat 3 litres of vegetable oil in a large pot over a medium heat until it reaches 180°C, this will take about ten minutes. Fry the doughnuts 2-3 at a time for 40-50 seconds on each side, taking care when dropping the dough into the hot oil to avoid splashes. Remove the golden doughnuts from the pan with a slotted spoon and place on a cooling rack lined with paper towels.
8. Roll the doughnuts in caster sugar when they are still warm, then leave to cool completely.



## FILLING

1. Heat 75ml of the cream over a medium heat until bubbling, then pour over the chocolate chips and stir to combine. Set aside to cool to room temperature.
2. Whip the remaining cream with the mascarpone, hazelnut milk and cocoa powder until soft peaks form. Add in the cooled chocolate ganache and gently fold through until combined, then transfer the filling to a piping bag with a star nozzle.
3. To fill the doughnuts, cut a small hole in the side of each one using a knife, then pipe in the chocolate & cream mixture, finishing with a swirl at the top of the opening. Top each doughnut with a Guylian Sea Shell chocolate and chopped hazelnuts. Doughnuts can be stored in an airtight container for up to two days.

@Fwdge

# CHOCOLATE CHOUX BUNS

by Angela Field @patisseriemakesperfect

Choux pastry isn't something to be scared of, it's actually really easy to make and even if your piping isn't that great, the craquelin will hide all of that. Filled with a delicious chocolate Chantilly cream and finished with a Guylian Sea Shell Chocolate, these really have the wow factor.

## INGREDIENTS

Makes 12

### Craquelin

- 60g granulated sugar
- 60g plain flour
- 50g unsalted butter, diced

### Choux Pastry

- 60g unsalted butter, diced
- 1/2 tsp salt
- 1 tsp caster sugar
- 40g plain flour
- 45g strong white bread flour
- 3 medium eggs
- 120ml water

### Chocolate Chantilly Cream

- 260g double cream
- 290g 50-70% cocoa chocolate

### To Decorate

- Guylian Sea Shell chocolates

## METHOD

### FOR THE CRAQUELIN

1. First prepare the craquelin, put all the ingredients into a bowl and rub with your fingertips until it resembles breadcrumbs. Continue to mix with your hands until it comes together and forms a ball of dough. Place the craquelin between two sheets of greaseproof paper and roll it out to about 3mm thick.
2. Place this on a board or baking tray and put in the freezer to firm up for 30 mins. Then take the craquelin out of the freezer and using a 5cm round cookie cutter, cut out 12 rings, then return them to the freezer for later.

### FOR THE CHOUX PASTRY

1. Next make the choux pastry, preheat the oven to 190C/170C Fan/Gas 4 and line two baking trays with baking parchment, draw 6 x 5cm circles on each tray, evenly spaced apart. You will have 12 circles in total.
2. Put the butter, salt, sugar and 120ml water in a medium pan over a medium-high heat. Once the butter has melted and the mixture is boiling, add the flour and stir quickly with a wooden spoon until the mixture forms a dough.
3. With the pan still on a low heat, stir for a few minutes, then tip the dough into a bowl and beat for a few minutes more.
4. Add the eggs, one at a time, beating until fully absorbed before adding the next. If you use medium eggs you will need all three. If you use large eggs you may not need all of the eggs, so that is why you need to add them gradually.
5. Put the choux pastry into a piping bag with a 1.5cm plain round piping tip fitted.
6. Pipe rounds of choux onto the prepared baking sheets, you want to just fill the circles, don't pipe too much, or you won't have 12.
7. Top each bun with a circle of craquelin and place the trays of choux pastry in the oven to cook for 40-45 minutes, or until golden, turn off the oven and leave the choux pastry in the oven for 30 minutes to dry out further.

### FOR THE CHANTILLY CREAM

1. Next make the chocolate Chantilly cream, melt the chocolate in a bain marie and once melted place to one side. Take the double cream and whip it until it is at the soft peak stage. Then take the slightly cooled chocolate and fold it gently through the whipped cream until it is evenly mixed. Place the chocolate Chantilly cream into a piping bag fitted with a star nozzle. Don't make this too much in advance as you need to use this straight away.
2. When the choux buns have cooled down, take a sharp knife and poke a hole in the base of the choux bun that is large enough to fit the piping nozzle.
3. Fill the choux buns with the chocolate Chantilly cream and then pipe a swirl of chocolate Chantilly cream on top of the buns. Finish with a Guylian Sea Shells Chocolate.
4. These are best eaten within 24-48 hours of filling as the choux pastry will become soft. Store in the fridge and remove for 5 mins before eating to allow it to come up to room temperature.

@patisseriemakesperfect





# CHOCOLATE HAZELNUT LAYERED CHEESECAKE

by Bethany Price-King @bethypk

An easy but delicious desert that's every chocolate lover's dream. Combining the delicious flavours of Guylian into a well-loved desert with a little twist.

## INGREDIENTS MAKES 8-10

- 600g cream cheese
- 200g digestive biscuits
- 180g chocolate hazelnut spread
- 120g toasted & chopped hazelnuts
- 100g melted unsalted butter
- 80g icing sugar
- 1 tsp of vanilla extract
- A selection of Guylian Sea Horses

## METHOD

1. Put the digestive biscuits into a food processor and start to blitz. Put the crushed digestives into a bowl then add the melted butter and stir until it starts to clump. Add half of the hazelnuts and continue mix until you have a sand-like consistency.
2. Spoon the biscuit base mixture into a 10-inch round springform pan and press down the base using the back of a spoon then place in the fridge to chill.
3. Whisk the cream cheese, icing sugar and vanilla extract until fully combined and then separate into two bowls one with 400g and the other with 200g. Add the chocolate hazelnut spread to the 200g bowl of the cream cheese and beat until fully combined.
4. Take the base out of the fridge and pour the chocolate hazelnut cream cheese mixture onto the biscuit base and smooth using the back of a spoon. Then place in the fridge to set for 2 hours.
5. After 2 hours, take the cheesecake out of the fridge and now finally add the vanilla cream cheese mixture on the top. Place into the fridge to chill overnight.
6. Take the cheesecake out of the fridge and pop it out of its pan. Sprinkle the remaining chopped hazelnuts on top of the cheesecake around the edge, then place your Guylian Sea Horses on top as the finishing touch. This is best served chilled!

**@bethypk**

# GUYLIAN

Belgian Chocolates



## The Original

Finest Belgian Chocolates with Hazelnut Praline Filling  
Fine Belgische Chocolades met Hazelnoot Praline Vulling  
Fines Chocolates avec Praline de Haselnut  
Feinste Belgische Schokolade mit Haselnuss Pralinefüllung



We hope that our latest recipe collection inspires you to celebrate the everyday in 2021 with family and friends and to create your own signature homemade creations featuring Guylian Belgian Chocolate. Please do share them with us [@Guylian\\_uk](https://www.instagram.com/Guylian_uk) on Instagram.