

# THE LITTLE GERANIUM RECIPES

Hell's Kitchen | Steven's little pot au chocolate

## Background Story

A few years I was invited to be in the audience of Hell's Kitchen as an expert chef and taster to judge and enjoy the food and to support my friend Gary Rhodes the well-known chef. He was competing against Jean Cristophe Novelli who I also knew well, he was linked to having an over friendly relationship with my ex-wife!

He barely looked at me and pretended not to recognize me although I had worked with him many years. In the team of celebrity acting chefs was Anthea Turner who was a friend of mine. She always had a hard time from the public but that was because she handled it badly and not because she is a bad person because in fact she is lovely.

Anthea called out to me and I ducked under the kitchen unit to see her but was ushered out by BBC gorillas. Sorry no public in here they said. I was hardly public I was Antheas friend and a Master chef trying to help her and the teams, clearly she was stressed.

Give me your chocolate pot recipe she cried out. Not knowing what she wanted it for but seeing her urgency I wrote it on a paper napkin. I slid the napkin to her and sat with some guests who I had not met before, on my allocated table.

The presenter came over to our table and said hello, what time is it? Chico time the audience called out and I immediately then remembered my table guest from X factor. Didn't you knock Madonna off the number 1 spot in the charts I asked. Sure bro he replied but how could she compete! Lol Chico is a very intelligent man with a passion for religion and a passion for peace and love, almost hippy in his ways but of Moroccan origin. He said my wife (Danni) is a real fan of yours she watches every show and has the hots for you! Really I said? How can she have the hots for me when you have a perfect male physique? Yes, man but you cook with love and passion and I can't do that ...I am jealous bro.

So that night Chico and I became bosom buddies most people didn't get why but this guy is genuine and he can laugh at himself which many of us find difficult.

Did you give Anthea your telephone number? he said. Lol I replied No I gave her a recipe. Now Chico's wife Danni (a real foodie) said wow I want that recipe! and so I started it all over again on the back of a Hell's Kitchen menu. The guy from the table next to us was Aled Jones the

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Welsh boy treble in the nineties that sang the Christmas hit song 'Walking in the Air' also shouted out 'I want that recipe ... Shut up Aled and stick to singing carols!' ... Chico replied

And so every time I hear that song at Christmas it brings back the memories and seeing as that little pot of choc was such a hit with Hell's Kitchen, here it is for you to enjoy especially great at Christmas topped with caramelized chestnuts and a good splash of Amaretto!

### **Ingredients** (makes approx 8-10 small pots)

Because this recipe is so rich but smooth and delicious I often use little espresso cups as the pots

- 4 bars of dark (black) chocolate 125-150g bars
- 750ml of thick cream
- 4 egg yolks
- 4 heaped dessertspoons of white sugar
- 4 dessertspoons of Amaretto or Tia Maria

### **Method**

- Heat the cream but do not boil it
- Break the chocolate into small bite size pieces and melt all of it either on a low heat in the microwave or over a small pan of boiling water
- Beat the egg yolks and sugar together until smooth and creamy-like texture
- Now gently pour in the melted chocolate but carefully and by whisking as you do it
- Now gradually pour in the heated cream carefully and by whisking all the time as adding it
- Whisk it all together, it should be light and airy and about the colour of milk chocolate by now
- Finally stir in the Amaretto or Tia Maria
- Pour the mix into small pots or espresso cups and allow to sit in the fridge for at least 2 hours before serving

- For Christmas I buy cooked chestnuts and caramelize with a little sugar in a small pan over heat watching and stirring all the time until glazed and sticky but not burnt!
- Top the pots with the chestnuts and finish with a little Amaretto on top of each pot and serve.