

PRODUCT OF TRINIDAD & TOBAGO

TRINITARIO[®]

Fine Flavour Cocoa

✦ TRINITARIO AT HOME

Chef Lovell's Decadant
Trinitario Recipies



Recipes By Chef Lovell



RECIPE GUIDE

TRINITARIO TRIPLE CHOCOLATE MUFFINS

DOUBLE CHOCOLATE COOKIES

CHOCNUT SCONES

TRINITARIO CHOCOLATE MUFFINS



INGREDIENTS LIST

- 1 cup mashed bananas
- 1/3 cup buttermilk
- 1 tsp vanilla extract
- 1 cup call purpose flour
- 1 tsp baking powder
- 1 tsp cinnamon powder
- 1 cup chopped walnuts
- 1 cup Trinitario 4K Baking Chips
- 1 large egg
- 1/2 cup melted buter
- 3/4 cup brown sugar
- 2/4 cup Trinitario Cocoa Powder
- 1 tsp baking soda
- 1/2 tsp salt
- 3/4 cup cream cheese (cubed)
- 1 cup Trinitario Dark Chocolate Chips

TRINITARIO CHOCOLATE MUFFINS

INSTRUCTIONS

Step 1: Place muffin liners into muffin tins and set aside.

Step 2: In a mixing bowl, mash bananas then add egg, buttermilk, melted butter and vanilla. Set aside.

Step 3: In a separate bowl, whisk together flour, Trinitario cocoa powder, baking powder, baking soda and salt.

Step 4: Add sugar to wet ingredients and then add dry ingredients all at once. Gently mix to combine but do not over-mix the batter.

Step 5: Fold in cream cheese, nuts and Trinitario Dark Chocolate chips. Use a 2 ozs scoop to portion into prepared liners.

Step 6: Bake at 400F/200C for 5 mins then 350F/170C for 12 mins.



TRINITARIO DOUBLE CHOCOLATE COOKIES



INGREDIENTS LIST

- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{2}$ cup salted butter (softened)
- 2 tbsp granulated sugar
- 2 tsp vanilla extract
- 1 cup Trinitario 4k Baking Chocolate Chips
- $\frac{1}{2}$ Trinitario Dark Chocolate Chips
- $\frac{1}{2}$ Cup Trinitario Cocoa Powder
- $\frac{1}{2}$ tsp salt
- $\frac{3}{4}$ cup brown sugar
- 1 large egg

TRINITARIO DOUBLE CHOCOLATE COOKIES

INSTRUCTIONS

Step 1: Preheat oven to 350F. Line two baking sheets with parchment/ greaseproof paper.

Step 2: In a bowl, sift together flour, Trinitario Cocoa Powder, baking soda, and salt.

Step 3: Using a paddle attachment, beat butter and sugars on medium speed until around 3 minutes. Add egg and vanilla and beat for about 1-2 minutes, scraping down the sides of the bowl as needed.

Step 4: With the mixer on low speed, gradually add the flour mixture, mixing just until combined. Stir in Trinitario Chocolate Chips. Chill for at least half an hour.

Step 5: Use a 2 oz scoop to place dough on cookie sheet, about 2 inches apart.

Step 6: Bake for 13 - 15 minutes or until cookie edges are firm and the center appears dry. Let cool on the sheets for 10 minutes. Transfer to wire racks to continue cooling and enjoy!



TRINITARIO CHOENUT SCONES



INGREDIENTS LIST

- 2 cups flour
- ½ tsp salt
- ½ cup COLD butter
- ½ cup UHT milk
- 2tsp vanilla extract
- ¾ cups chopped nuts
- 1 tbsp baking powder
- ⅓ cup sugar

- 1 large egg
- ¼ cup sour cream
- ½ cup Trinitario Baking Chocolate Chips

- For Ganache:
- ¼ cup Trinitario Dark Chocolate
- ¼ cup heavy cream

TRINITARIO CHOENUT SCONES

INSTRUCTIONS

Step 1: In a mixing bowl, whisk flour, baking powder, salt and sugar. Grate in cold butter and make sure to toss around in flour to prevent from melting.

Step 2: In another bowl, combine egg, UHT milk, sour cream and vanilla extract. Make a well in the center of dry ingredients and add wet ingredients

Step 3: Gently mix, then fold in chocolate chips and chopped nuts



Step 4: Use a 2 oz scoop to portion out onto a silicone mat or greased cookie sheet.

Step 5: Bake at 375F/190C for 15 - 20 minutes.

Step 6: For ganache, place chocolate and heavy cream into a measuring cup and melt in microwave for about 30 - 60 seconds. Pipe onto scones then topped with chopped nuts and enjoy!

THANK YOU

We would like to extend our heartfelt gratitude to the Digicel team for making this all happen. Be sure to follow us and Chef Lovell on social media to see all the other chocolatey items we have in store!

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