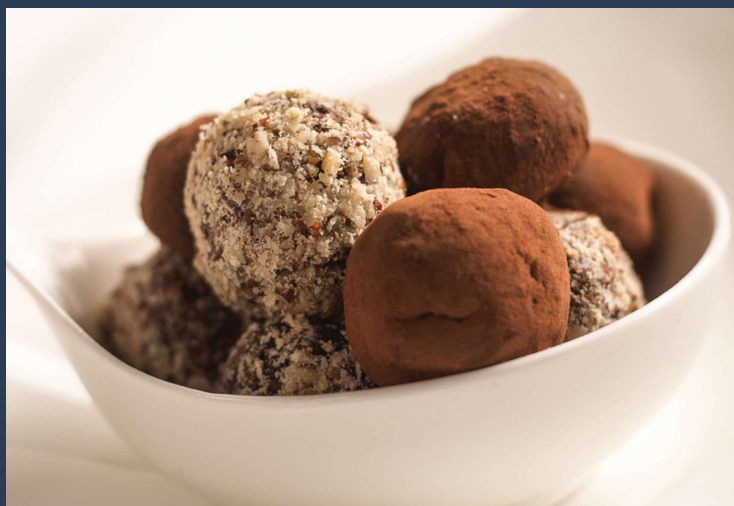


VIKING PRESENTS  
*Chocolate Lovers' Cookbook*





## INDULGE IN DELECTABLE CHOCOLATE TREATS FROM AROUND THE WORLD

A rich, dense cake that gives way to an irresistible molten chocolate center. Gluten-free cake with a deliciously fudgy center. Brandy and coffee topped with whipped cream and dark chocolate shavings. This Valentine's Day, treat your taste buds to some of our guests' favorite deluxe chocolate desserts and drinks from around the world.

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*A Delightful Italian Classic*

# CHOCOLATE HAZELNUT PANNA COTTA

Our take on this Italian classic is light and creamy. Historically, *panna cotta* (“cooked cream”) was thickened with egg whites and baked, but this no-bake version uses gelatin. When whisking together the cream, chocolate and hazelnut mixture, we drizzle in a whisper of Amaretto to add a delightfully nutty flavor.

## VIDEO: Italian Sojourn



This 8-day cruise from Rome to Venice (or the reverse) allows you to experience the legacies of civilizations as you journey around Italy’s boot, and an overnight in Venice lets you explore this romantic city in depth.



## CHOCOLATE HAZELNUT PANNA COTTA

### INGREDIENTS

**2 sheets leaf gelatin**

**2 oz (57 g) bittersweet  
chocolate, finely chopped**

**$\frac{3}{4}$  C (135 g) chocolate hazelnut  
spread, like Nutella**

**2 C (473 ml) heavy cream**

**1 tsp (5 g) Amaretto liqueur**

#### *Garnish:*

**1 C (118 g) sweetened whipped  
cream**

**$\frac{1}{4}$  C (25 g) chocolate shavings**

### DIRECTIONS

Submerge gelatin leaves in ice water and let soak until softened, about 10 minutes. Place chocolate and chocolate hazelnut spread in a large bowl, stir to combine; set aside. Place cream in a medium saucepan and let just barely come to a boil; remove from heat. Pull softened gelatin sheets from water; squeeze out excess liquid. Add gelatin to cream, swirling to melt and combine. Immediately pour cream mixture over chocolate mixture. Allow cream and chocolate mixture to stand a few minutes, then whisk until smooth and blend in Amaretto. Transfer to 6 individual serving glasses. Refrigerate at least 2 hours before serving; cover with plastic wrap if refrigerating overnight. Garnish with whipped cream and chocolate shavings.

*Prep time: 15 minutes.*

*Chill time: 2 hours.*

*Makes 6 servings.*

*These Indulgent Bites Will Melt in Your Mouth*

# CHOCOLATE TRUFFLES

Delightfully easy to make, these chocolate truffles are a fabulous Valentine's Day gift. Rich and decadent, they can be a dessert unto themselves, or an excellent accompaniment to an espresso. Be sure to use a good quality of chocolate as the flavor of the final candies will be dependent upon this.

**VIDEO:** Baci, the Original Chocolate Kiss



Karine joins Chocolate Master Massimiliano Guidubaldi at the Perugina School of Chocolate to learn to make Baci, Italy's original chocolate "kiss," invented on Valentine's Day in 1922.



## CHOCOLATE TRUFFLES

### INGREDIENTS

**16 oz (454 g) Valrhona or Scharffen Berger semisweet or dark chocolate**

**1 C (237 ml) heavy cream**

**½ tsp (2.5 g) black currant extract**

**½ C (56 g) Valrhona or Scharffen Berger unsweetened cocoa powder\***

### DIRECTIONS

Line a baking sheet with waxed paper; set aside. In a food processor, pulse chocolate into small pieces. Heat cream in a small heavy saucepan over medium low until bubbles begin to appear around pan edges and cream begins to steam. Pour cream over chocolate in food processor. Let stand 10 minutes, then blend until smooth. Add extract; pulse to blend. Pour into a shallow bowl, cover and refrigerate until firm, about 3 hours. Using a spoon, scoop out mixture and quickly roll into rough balls. Place on baking sheet; if very soft, refrigerate another 30 minutes. Place cocoa powder in a shallow bowl; roll balls in cocoa to coat. Refrigerate in an airtight container up to 2 weeks. Serve at room temperature.

\*You can also replace the cocoa powder with hazelnut or walnut meal.

*Prep time: 20 minutes.*

*Chilling time: 3 hours.*

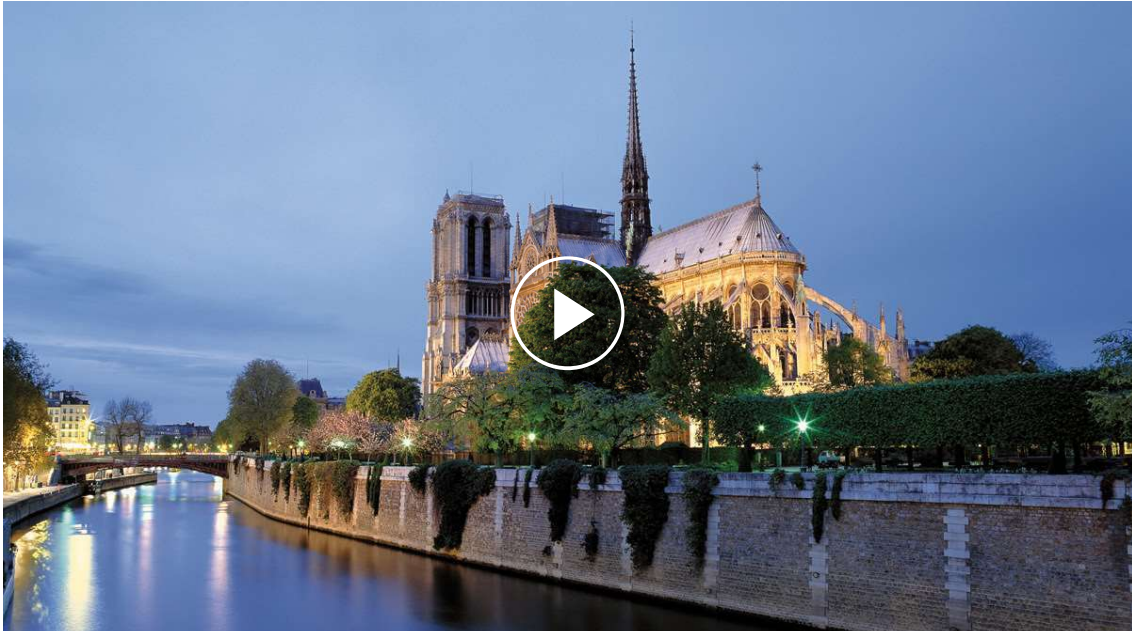
*Makes 2 dozen.*

*This Decadent Dessert Is Hard to Resist*

## CHOCOLATE LAVA CAKE

This rich dessert combines a soufflé with the decadence of molten chocolate. It is every chocolate lover's ultimate dream, with crusty cake edges and a gooey, soft center. The cake batter can be frozen for up to a month before baking (do not thaw before baking). Offset the richness by garnishing with crème fraîche, a specialty of France's Normandy region, and fresh raspberries.

**VIDEO:** Paris & the Heart of Normandy



This 8-day cruise from Paris to Paris (roundtrip) celebrates history, art, food and customs in the country's most elegantly urbane and beautifully pastoral settings of Paris and the Normandy region.



## CHOCOLATE LAVA CAKE

### INGREDIENTS

**3 T (43 g) butter, melted**  
**Cocoa powder**  
**1 C (180 g) good quality dark chocolate, chopped into small pieces**  
 **$\frac{3}{4}$  C (172 g) plus 2 T (29 g) butter, in small pieces**  
**4 lg eggs**  
**4 lg egg yolks**  
**1 C (192 g) fine granulated sugar**  
 **$1\frac{1}{2}$  C (187 g) flour**

### DIRECTIONS

Brush melted butter on the inside of eight 1-C (225-ml) capacity molds; place in refrigerator or freezer to chill, then brush more melted butter over cold butter. Sprinkle a little cocoa powder in molds; shake to completely coat molds and tap to remove any excess. Slowly melt chocolate and butter together in a saucepan over a pan of barely simmering water. Remove from heat; stir until cool; let stand 10 minutes. In a large bowl, beat together eggs, yolks and sugar until so thick that a spoon dragged through mixture leaves a trail. Sift flour into egg mixture; beat to incorporate. Pour melted chocolate into egg mixture one third at a time, beating well between additions, until completely combined. Evenly divide mixture among molds. Chill molds at least 20 minutes or up to overnight before baking. Heat oven to 375°F (200°C). Place molds on a baking sheet and cook for 10-12 minutes (add 5 minutes if baking from frozen). Remove when tops are crusty and start to pull away from sides; loosen gently until you can easily unmold them on serving plates, garnish and serve. The “lava” centers will remain soft.

*Prep time: 35 minutes.*

*Cook time: 10-12 minutes.*

*Makes 8 servings.*

*Savor This Rich Dessert with a Classic Red Wine*

# FLOURLESS CHOCOLATE CAKE

This dense moist cake is like a giant chocolate truffle—crunchy on top with a deliciously fudgy center. Extremely rich yet so simple to make, it is popular all year round. It is gluten-free and you can even make it in advance—just take it out of the refrigerator an hour before serving. It tastes even better the second day.

**VIDEO:** The Fundamentals of Wine



Join world-renowned Master of Wine Susie Barrie and Karine to learn about the fundamentals of enjoying fine wine, from opening and pouring to decanting and storing.



## FLOURLESS CHOCOLATE CAKE

### INGREDIENTS

**8 oz (227 g) dark chocolate,  
chopped**

**3 T (21 g) unsweetened cocoa  
powder**

**¼ tsp (1 g) baking powder**

**¼ tsp (1 g) salt**

**6 T (86 g) unsalted butter, room  
temperature**

**1 C (192 g) sugar**

**4 lg eggs**

**1¼ tsp (6 ml) vanilla extract**

**½ C (43 g) walnuts, ground**

**¾ C (87 g) walnuts, chopped**

#### *Garnish:*

**¾ C (165 g) heavy cream,  
whipped**

**¼ C (25 g) chocolate shavings**

**1 C (125 g) raspberries or  
raspberry sauce**

### DIRECTIONS

Preheat oven to 350°F (177°C). Grease an 8-inch springform pan with a small amount of butter. Melt chocolate in a microwave on high in 30-second intervals, stirring in between, until chocolate is fully melted and smooth; set aside. Combine cocoa, baking powder and salt in a medium bowl. In a separate bowl, beat together butter and sugar; add eggs one at a time, beating well after each addition, and continue beating until mixture is pale and creamy, about 5 minutes. Beat in vanilla. Add chocolate; beat until just blended. Fold in ground walnuts, chopped walnuts and cocoa mixture. Pour into prepared pan and bake until cooked through, about 35 minutes. Let cool completely on a wire rack. Run a small knife around edges of springform pan before releasing cake. Serve at room temperature, topping with one or more garnishes to taste.

*Prep time: 15 minutes.*

*Cook time: 35 minutes.*

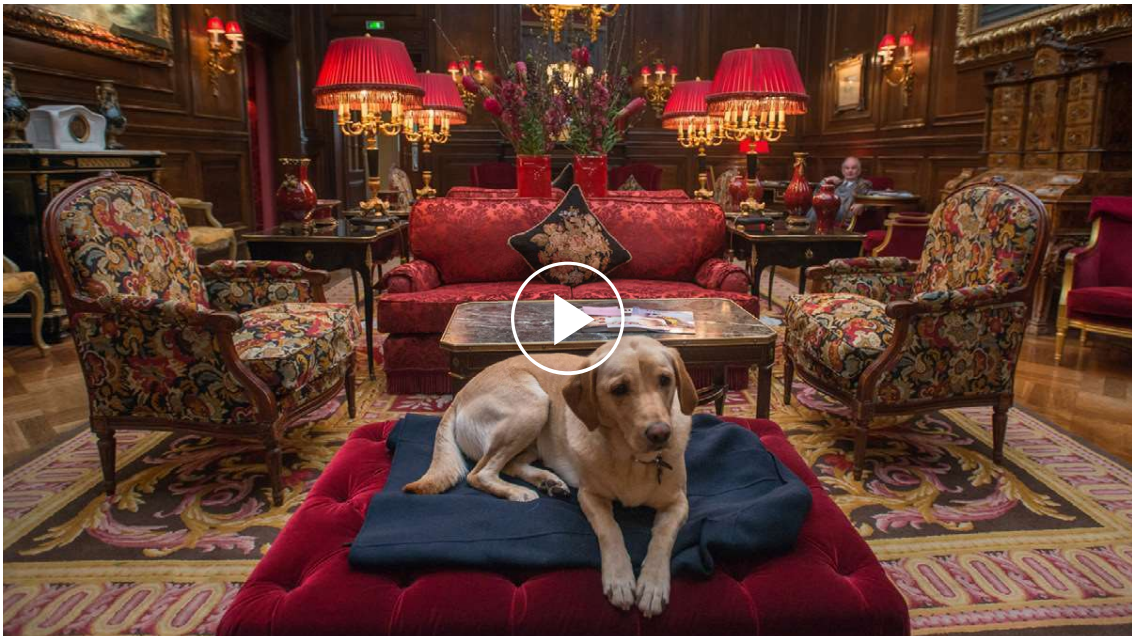
*Makes 8 servings.*

*A Viennese Favorite*

# SACHERTORTE

Here is a version of the decadent Austrian classic, the eponymous Sachertorte (pronounced “SOCCER tort”) found in many of Vienna’s coffeehouses and originally served in Vienna’s Hotel Sacher. You can sample this on our ships, or try our delightful interpretation of this Viennese treasure at home. Just close your eyes, and you will hear the faint strains of a Strauss waltz.

**VIDEO:** Austria’s Hotel Sacher and Torte



Join Karine (and her beloved dog Finse) and step into the spirit of old Europe at Vienna’s iconic Hotel Sacher to learn the story behind the Sachertorte, its legendary handmade cake.



## SACHERTORTE

### INGREDIENTS

#### *Cake:*

**10 T (143 g) softened butter**  
**½ C (65 g) sifted confectioners' sugar**  
**8 egg yolks**  
**8 egg whites**  
**5 oz (142 g) bittersweet chocolate, chopped**  
**⅔ C (82 g) flour**  
**½ C (96 g) sugar**  
**2 T (44 g) apricot jam**

#### *Glaze:*

**8 oz (227 g) bittersweet chocolate, chopped**

**2 T (29 g) butter**

#### *Garnish:*

**Whipped cream**

### DIRECTIONS

Preheat oven to 375°F (190°C). Cream together butter and confectioners' sugar. Add 1 egg yolk at a time, mixing until creamy. Melt 5 oz bittersweet chocolate; add gradually to the creamed mixture; fold in flour. In a separate bowl, beat egg whites and sugar until stiff; fold into chocolate mix. Pour batter into a lined 9-inch springform pan; bake 50-65 minutes. Remove from pan and cool on a wire rack. Heat apricot jam and smooth over entire torte, including sides, or alternatively, slice cake in half crosswise and also add jam between layers. Make glaze by melting chocolate with butter, then pour over cake; let dry before slicing and garnish with whipped cream.

*Cook time: 50-65 minutes.*

*Makes 8 servings.*

*Perfect for a Cold Winter Day*

## VIENNESE HOT CHOCOLATE

Elevate humble hot cocoa to a decadent indulgence! This recipe is a bit more work than just opening a packet of instant cocoa, but so very worthwhile. Melt high-quality chocolate into the milk and top it with real whipped cream, creating “slow food” that will bring a touch of the elegant Old World into your home.

**VIDEO:** Vienna Coffeehouses



Relax and enjoy a cup of Viennese coffee with an exquisite pastry at Café Demel, one of Vienna’s oldest coffeehouses. Established in 1786, it has satisfied the cravings of Austrians for more than 220 years.



## VIENNESE HOT CHOCOLATE

### INGREDIENTS

**3 C (710 ml) low fat milk, divided**

**7 oz (198 g) premium dark chocolate, grated**

**1 T (12 g) sugar**

**1 C (237 ml) heavy cream, chilled**

**½ tsp (2½ ml) vanilla extract**

**1 T (8 g) confectioners' sugar**

**Cocoa powder or chocolate shavings**

### DIRECTIONS

Place 1 C (237 ml) of the milk and chocolate in a small saucepan over medium low; reduce to low and simmer until chocolate has melted, about 4 minutes. Place granulated sugar and remaining milk in another saucepan over medium low, whisking until sugar dissolves. Pour chocolate mixture into milk, whisking to combine, and simmer on low. Combine cream and vanilla together in a large bowl; add confectioners' sugar and beat until peaks form. Pour chocolate into cups and top with a generous dollop of whipped cream and pinch of cocoa or chocolate shavings.

*Prep time: 10 minutes.*

*Cook time: 12 minutes.*

*Makes 4 servings.*

*Sip on a Warm Pick-Me-Up*

## RÜDESHEIM COFFEE

Hans Karl Adam, a German television chef, invented this delicious beverage to promote Asbach Uralt brandy—a famous German brandy dating back to 1892, and one of the best you will ever drink. The coffee is named after Rüdesheim am Rhein, Germany, a storybook village known for its vineyards, and is served in many of the local restaurants there.

### RÜDESHEIM'S DROSSELGASSE



Rüdesheim's charming Old Town is filled with cafés and restaurants offering a wide array of German cuisine.



## RÜDESHEIM COFFEE

### INGREDIENTS

**3 sugar cubes**

**3 T (44 ml) Asbach Uralt brandy,  
very warm**

**5 oz (148 ml) coffee**

*Garnish:*

**Sweetened whipped cream**

**Dark chocolate shavings**

### DIRECTIONS

Place sugar cubes in a coffee cup, pour brandy over the cube and light with a long match. Stir until all the sugar has melted. Allow to burn for 1 minute, then pour hot coffee into the cup and top with whipped cream and chocolate shavings.

*Prep time: 5 minutes.*

*Cook time: 1 minute.*

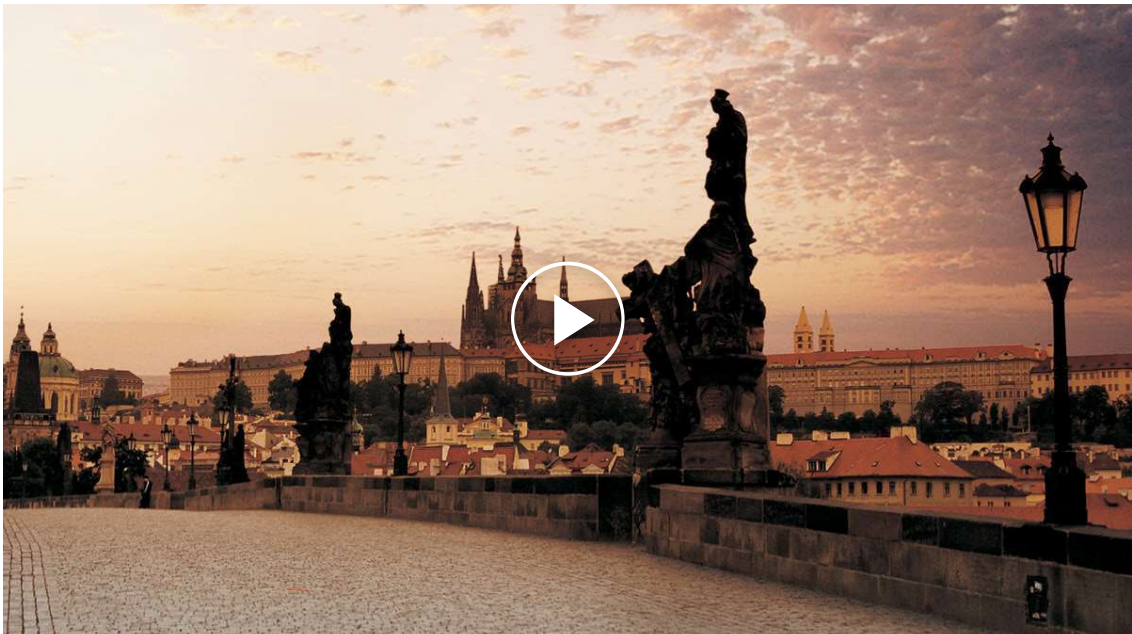
*Makes 1 serving.*

*These Meringue-Based Cookies Are a Delicious Treat*

## CHOCOLATE MACARONS

French macarons (from the Italian *maccherone*, or meringue) are typically a sweet meringue confection filled with preserves, caramel or buttercream; these chocolate ones are a light-as-a-feather French treat. The sugar syrup method results in a delicate, delicious meringue subtly flavored with almonds, and the filling is intensely rich and decadent.

### VIDEO: Cities of Light



This 12-day journey from Paris to Prague (or the reverse) celebrates Europe's most luminous ports along its most iconic rivers: the winding Moselle; the Rhine, lined with castles and fortresses; and the meandering Main.



## CHOCOLATE MACARONS

### INGREDIENTS

#### *Macaron Part I:*

**$\frac{3}{4}$  C (64 g) almond meal**  
 **$\frac{3}{4}$  C (98 g) confectioners' sugar**  
**1 T (7 g) unsweetened cocoa**  
**1 lg egg white**

#### *Macaron Part II:*

**1 lg egg white**  
**2 T (30 ml) water**  
 **$\frac{3}{4}$  C (144 g) sugar**

#### *Filling:*

**$\frac{3}{4}$  C (177 g) heavy cream**  
**7 oz (198 g) dark chocolate  
(between 66% and 72%),  
chopped**  
 **$3\frac{1}{2}$  T (50 g) unsalted butter,  
melted**

### DIRECTIONS

Preheat oven to 340°F (170°C). Line a baking sheet with parchment paper. Place a damp kitchen towel on kitchen counter.

*Part I:* Place almond meal, confectioners' sugar and cocoa in medium bowl, stirring to combine. Place 1 egg white in a medium bowl and beat with an electric mixer until firm, shiny peaks form. Spoon into almond mixture; gently fold to combine.

*Part II:* Place remaining egg white in a medium bowl, beating until soft peaks form; set aside. Place water and sugar in a small saucepan over medium-low heat, stirring frequently until sugar has dissolved. Increase heat to medium and continue to boil until mixture reaches 245°F (120°C) on a candy thermometer. Very gradually pour sugar syrup into egg white, constantly beating with an electric mixer until shiny peaks form. Fold into almond mixture. Spoon mixture into a large pastry bag fitted with a large round tip and squeeze out 24 disks about 2 inches across onto parchment paper, leaving 1 inch between each. Let stand at room temperature for 20 minutes, then bake for 12 minutes.

*(continued on next page)*

# CHOCOLATE MACARONS



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## DIRECTIONS

Remove from oven and, leaving macarons on parchment paper, move paper on top of damp kitchen towel. Let cool to room temperature.

### *Filling:*

Place cream in a small heavy saucepan over medium heat; cook until bubbles begin to appear around the edges. Remove from heat; add chocolate and butter, stirring until smooth. Let stand, stirring occasionally, until cool. To assemble, spoon a dollop of filling between two macarons, forming a sandwich.

*Prep time: 55 minutes.*

*Cook time: 20 minutes.*

*Makes 12 servings.*