

Choco Fever Dream

Chocolate Turkeys – Festive Dessert

15 min Prep time	**15 min** Total time	**24** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Main Ingredients

- [ ] 12 oz dark chocolate (60-70% cacao)
- [ ] 2 tbsp unsalted butter
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] ¼ tsp sea salt flakes
- [ ] Edible gold dust optional

Instructions

1. Set a heat-proof bowl over a pot of simmering water, ensuring the bottom doesn't touch the water.
2. Add chocolate and butter, stirring gently until fully melted and smooth.
3. Remove from heat, whisk in sugar, vanilla, and a pinch of sea salt.
4. Transfer the mixture to a piping bag fitted with a small round tip.
5. Pipe turkey shapes onto parchment-lined trays, letting them set for 5-10 minutes.
6. If using, dust lightly with gold and sprinkle extra sea salt just before the chocolate fully hardens.

Nutrition per serving

120 kcal	2 g	12 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Work quickly once the chocolate is melted; it thickens as it cools.
- If the chocolate thickens too much, gently re-warm it over low heat.
- For a glossy finish, temper the chocolate using the seeding method.