

Portuguese Choco-licious Rosemary Custard Mini Tortes + Cozy Rosemary Hot Chocolate



portuguese choco-licious rosemary custard mini tortes

measure + mix + mince + chill

Measure and mix together **1½ C all-purpose flour** or **gluten-free flour**, **¼ tsp salt**, **1 tsp sugar**, and **½ tsp baking powder**. Mince leaves from **1 branch of fresh rosemary** and add those, too. Make a well in the middle of the flour and add **½ C soft butter** and **¼ C milk**. Mix together until flour disappears and dough forms a ball. Cover dough with plastic wrap and chill for 30 minutes to an hour.

preheat + separate + whip + grease

Preheat oven to 300 degrees F. Separate **4 egg yolks** from whites and discard the whites. Whip egg yolks with **1 tsp vanilla extract**. Set them aside. Grease a cupcake tin with butter or non-stick spray.

press + parbake + cool

Divide the chilled dough into 12 equal-sized balls and have kids help press the balls into the cupcake tin. Press the dough up the sides, then bake at 300 degrees for 10 minutes. Take tin out of the oven and set on a cooling rack to let torte crusts cool. Keep the crusts in the muffin tin as they cool.

::recipe continued::

Family Fun Recipes

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add + simmer + whisk

To a small saucepot, add $\frac{1}{2}$ C whole milk, 5 oz semi-sweet chocolate chips, 1 T sugar, and 2 sprigs fresh rosemary. Bring pot to a simmer and whisk until chocolate melts and mixture is smooth! Pluck out rosemary and discard.

add + temper

Temper the eggs by pouring 1 tablespoon of chocolate/milk mixture into the bowl with the egg yolks/vanilla while having kids help you whisk. Do this with a little chocolate custard at a time, slowly, so that the eggs and chocolate incorporate and the eggs don't scramble. Then pour the custard mixture into the baked and cooled torte crusts. Bake at 300 degrees until custard sets.

cozy rosemary hot chocolate

simmer + whisk

Add 3 C whole milk to a saucepot. Pour in 4 oz semi-sweet chocolate chips and a pinch of salt. Bring to a simmer, whisk continuously, and let the chocolate melt. Taste and add sugar to taste. Pour into cups and CHEERS! "Saúde" in Portuguese!



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shopping list!

Portuguese Choco-licious Rosemary Custard Tortes

- 1 ½ C A/P flour or GF
- ¼ C unsalted butter
- flour
- ¾ C milk
- ¼ tsp salt
- 4 eggs (use the yolks)
- 1 T + tsp sugar
- 1 tsp vanilla extract
- ½ tsp baking powder
- 5 oz semi-sweet chocolate chips
- 3 branches fresh rosemary
- Butter or non-stick spray for

Cozy Rosemary Hot Chocolate

- 3 C milk
- 4 oz semi-sweet chocolate chips
- Pinch of salt
- Sugar to taste

::shopping list continued::



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Let's Learn about Baking!

Baking skills & Tools!

Whisking is helpful to combine egg whites and yolks! We also whisk together dry ingredients to remove lumps for a smooth batter. Whisking means stirring or beating with a light, rapid movement using a fork or a wire whisk. It's all in the wrist!

Tempering is a process of gradually pouring hot liquid to eggs or other foods to incorporate into a hot sauce or soup without curdling. This slowly raises the temperature of the eggs so they can be added into the hot mixture..

Tools used in this recipe: **Measuring Spoons, Dry Measuring Cups, Mixing Bowls, Spatula, Wet Measuring Cup, Whisk**

Surprise Ingredient Facts + To Be a Kid in Portugal:

Rosemary was brought to England by the Romans in the eighth century. This herb originally comes from the Mediterranean region - the sea cliffs of Italy, France, Greece, and Spain. Ancient Greeks and Romans used rosemary for medicine and cooking!

Ancient Greeks believed that Rosemary was a magical plant that could strengthen their memory!

The name of Rosemary originates from the Latin word *rosmarinus*, meaning "mist of the sea."

The Portuguese government has a list of 80 names that their citizens are forbidden to name their babies. For example: *Ovnis*, which means "UFO" in Portuguese is on the list!

Family and children are very important in Portugal. Children love to go to the beach during the summer and play games in the street all year long.

Portugal has amusement parks, zoos, mini golfing, swimming pools, and beaches for kids (and adults!) to enjoy.

Time for a laugh!

What's the best thing to put into a pie? **Your teeth!**

Why did the torte go to a dentist? **Because he needed a filling!**

Why did Rosemary get kicked out of the spice rack? **She took too much Thyme!**

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