

GREEN & BLACK'S

ORGANIC CHOCOLATE

TASTE THE DIFFERENCE

Green & Black's are passionate about making the ultimate chocolate which includes sourcing the best organically grown cocoa beans, and employing traditional manufacturing techniques in a continuous process from "bean to bar."

In Central America farmers grow trinitario and criollo cocoa beans under the leafy canopy of indigenous rainforest. Mahogany, cedar and teak trees that sprout naturally from the rain forest's fertile soil shade the beans from the sun. Growing the cocoa in the forests helps protect the biodiversity of these sensitive areas. When the cocoa pods are ripe, they are picked and around 40 beans are found in each pod. The beans are fermented in banana leaves for five days to help start development of the complex chocolate flavors. They are then dried under the tropical sun and shipped to Green & Black's factory in northern Italy. Here care is taken at every step whether roasting the beans or "conching" the chocolate (a method of continual stirring) for 24 hours to smooth glossy product.

For over 10 years Green & Black's has supported Fair Trade and their Maya Gold bar was the first product in the world to carry the fair trade symbol. Green & Black's has a long term agreement with Mayan farmers in southern Belize to buy all the cocoa they can produce at a fair trade price. This security has helped them to improve their quality of life and provide better education for their families.

Green & Black's produces 10 different varieties of organic chocolate including Dark 70%, Maya Gold based on an old Mayan recipe with hints of orange, cinnamon and nutmeg, Hazelnut & Currant, Espresso, Mint, Milk, Almond, Caramel, White Chocolate and — new for the Fall — dark chocolate with Ginger.

To learn more about Green & Black's fascinating journey from bean to bar, you can visit www.greenandblacks.com. Look for Green & Black's products wherever natural foods are sold, we know you'll be hooked after one scrumptious nibble.

DARK CHOCOLATE MOUSSE CAKE WITH GOLD DUST



- 1 Tbsp. ground almonds, plus extra for dusting the pan
- Three 3 1/2-oz. bars Green & Black's 70% dark chocolate
- 1 1/2 cups sugar
- 1 1/4 sticks unsalted butter
- Pinch of sea salt
- 5 large eggs
- Confectioner's sugar or gold dust

1. Preheat oven to 350 F. Brush 8- or 9-inch springform or tart pan with a little melted butter and dust with the extra ground almonds, shaking off excess.
2. Melt chocolate, sugar, butter and salt in top of double boiler over barely simmering water, then remove from heat.
3. Beat eggs with ground almonds and fold into chocolate mixture; allow to thicken for a few minutes. Pour into pan and bake for 35 to 45 minutes.
4. Remove sides of the pan and leave cake on bottom part to cool. Brush with edible gold dust or brush with confectioner's sugar, using a sifter. Serves 10.

Hint: This cake will not rise much; it should be rich and thin. If chilled overnight it will be dense, fudgy and wicked!

www.greenandblacks.com

FOR MORE RECIPES, LOOK FOR GREEN & BLACK'S COOKBOOK "UNWRAPPED" AVAILABLE AT ALL LEADING BOOK STORES.

