



Long Livo

Chocolate Turkeys – Festive Dessert

15 min

Prep time

Easy

Difficulty

15 min

Total time

American

Cuisine

24

Servings

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

Calories

2 g

Protein

12 g

Carbs

9 g

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.