

# Australian Native Food Education Kit

## Anise Myrtle 5 Spice Choc Lollipops

Serves 2-4

Such a cool and simple way to make a standout sweet treat that's heaps of fun too. Flavour combos are endless, especially with the Creative Native freeze-dried fruit powders available. Using a high gloss acetate plastic sheet or strip will offer you a lovely shine if the chocolate is correctly tempered. But using basic chocolate instead of couverture chocolate is also possible.

The Anise Myrtle 5 Spice adds a lovely Christmassy note to these chocolates

100g dark, milk or white couverture chocolate buttons

1 tsp (3g) Creative Native Anise Myrtle 5 Spice

If you're using ordinary chocolate, you can simply melt the chocolate very carefully in a microwave or over hot (not boiling) water.

To temper couverture chocolate its ideal to have a probe thermometer. Take 1/3 of the couverture chocolate and microwave in short 10 to 20 second bursts, stirring in between each burst, until it is melted and completely smooth. The temp should only go up to about 45 degrees. Add the remaining 2/3 of the chocolate and stir constantly until it is all completely melted and smooth. The temperature should be reduced down to about 31 degrees C. If too cool, warm up a little, if too hot, stir in a little more chocolate to lower the temp.

You are now ready simply to stir in the spice and immediately pour the chocolate onto a small piping bag.

A small paper or plastic piping bag  
2 x A4 Aetate sheets  
6-8 small bamboo skewers  
A large very flat tray or chopping board

Place the first sheet onto the flat tray or board. Pipe nice even dollops of chocolate approx. 3-4 cm in diameter onto the sheet, leaving plenty of space for the chocolate to spread. Place a skewer into the centre of each circle with the sticks pointing outwards. Then top with the next acetate sheet and tap down gently to spread each chocolate dollop into a beautiful round lollipop. Allow to set in a cool place or the refrigerator if it's a hot day. Lift off the acetate and you can arrange your lollipops stuck into a fruit like an orange or grapefruit, to present to your guests.