



LOUISBOURG HOT CHOCOLATE BEIGNETS (MAKES ABOUT 15 BEIGNETS)

These spiced chocolate ganache beignets are Borealia's take on the historic Louisbourg Hot Chocolate. In the 1700s, Louisbourg was the site of the French fortress built in Cape Breton, Nova Scotia. It was a military base that grew to be a colonial capital and well-connected trade port that saw merchants from France mingle with the Mi'kmaw, and traders from New England and Acadia deal with visitors from Quebec and the Caribbean. Chocolate was a new colonial food from the West Indies; hot chocolate was a fashionable drink with medicinal purposes. It came in a hard chocolate ball melted over the fire, added to milk or water, sugar, spices and egg yolk. Our ganache is spiced with cinnamon, nutmeg and a bit of clove, coated in beer batter and fried before being dusted liberally with lemon icing sugar.

Spiced Ganache:

120g	chocolate, chopped
100g	whipping cream
	pinch of cayenne
	pinch of nutmeg
	pinch of ground clove
	pinch of ground cinnamon

Bring the whipping cream to a boil. Pour over the chocolate and whisk until smooth and homogenous. Add spices chill in fridge. Once chilled, divide into tablespoon-sized portions and form into balls. Place in freezer.

Beer Batter:

200 g	AP flour
200 g	beer
1 T	instant yeast
1 T	sugar
	pinch of salt

Combine all ingredients and allow to rise for 2 hours at room temperature.

Lemon Sugar:

¼ C	powdered sugar
	zest of ½ lemon

Combine sugar and lemon and set aside.



To Assemble:

Oil for frying

1 egg

AP flour

Panko or breadcrumbs

Fill a 2L saucepot about 1/3 with oil, and heat to 350F. While the oil is heating, beat the egg in a small bowl. Put the flour in a separate bowl, and the panko in yet another. Lightly coat each chocolate ganache ball in flour, dip in the egg wash and coat with panko. Drop each chocolate ball into the beer batter and place in fryer, one at a time. Fry until golden brown and remove with a slotted spoon. Dust liberally with lemon sugar.

For additional information, visuals, recipes and to arrange a restaurant visit or an interview with Chef Morris or Evelyn Wu of Borealia please contact Susan Willemsen or Chantelle Kilpatrick at The Siren Group. Tel: (416) 461-5270. E-mail: chantelle@thesirengroup.com
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