

VOLUME 4

Islands CHOCOLATE

THE DEFINING INGREDIENT

THE ISLANDS WAY	2
A WORD FROM WILF	3
37% WHITE RECIPES	4
55% MILK RECIPES	10
75% DARK RECIPES	16
HOT CHOCOLATE POWDER RECIPES	22
HOT CHOCOLATE FLAKE RECIPES	26

THE ISLANDS WAY



At Islands, our story is as unique as our chocolate. With our own farms in St Vincent and farmers we work with on the ground in the Dominican Republic, we are in the exceedingly rare minority of the chocolate industry who are both cocoa farmers and chocolatiers.

Treating our cacao like a fine wine, every tree is nurtured from seed, pods individually hand-harvested, beans carefully fermented and dried to curate the finest flavour, purest quality, Caribbean cocoa.

With this cocoa, we craft award winning chocolates. Bold fruit flavours and savoured acidity make for outrageously good hot chocolates, next level bakes and Michelin standard desserts, beloved by the UK's top chefs, baristas, bakers and connoisseurs.

By managing every step of our chocolate's journey, we can guarantee that the atrocities of deforestation, child labour and slavery, too often the norm with chocolate, are completely absent from our supply chain.

**FARMING THE FINEST FLAVOUR COCOA,
WE CRAFT CHOCOLATES WITH CONSCIENCE.**

A WORD FROM WILF



Islands Chocolate has been the defining ingredient on menus at some of the UK's finest Michelin starred restaurants, bakeries, and cafes since 2018. Top chefs and baristas recognised the unique provenance and quality of our chocolate from the start, and we are so excited to finally be able to truly share this with at-home cooks!

37% WHITE CHOCOLATE BUTTONS



Our white chocolate revolutionises expectations. Natural, Caribbean cocoa butter offers complex, chocolatey flavours and well balanced sweetness, combined with creamy whole milk and a hint of sea salt for a uniquely sophisticated white chocolate flavour.

WHITE CHOCOLATE SET GANACHE

An irresistibly delicious white chocolate ganache recipe, perfect for rolling into truffles, layering into show-stopping desserts or dipping strawberries into!

INGREDIENTS:

- 110g double cream
- 15g milk
- 250g Islands 37% White Chocolate Buttons

METHOD:

- Place the milk and cream in a saucepan and bring to a simmer
- Pour the hot dairy over the Chocolate Buttons and allow to stand for 10 seconds
- Stir in small circles until the chocolate has melted, making sure to avoid incorporating air bubbles
- Use a stick blender to strengthen the emulsion. Make sure you have a deep, narrow vessel to do this - if the blade of your stick blender is too close to the surface of the ganache it will aerate
- Cool in the fridge



WHITE CHOCOLATE CHEESECAKE

An unfathomably velvety, rich cheesecake recipe, elevated by the creamy-cocoa virtues of our 37% White Chocolate.

INGREDIENTS:

BISCUIT BASE:

- 85g butter
- 100g caster sugar
- 107g plain flour
- 1g salt
- 25g butter

CHEESECAKE:

- 150g Creme Fraiche
- 250g Cream Cheese
- 3 eggs
- 50g sugar
- 185g Islands 37% White Chocolate Buttons
- Optional: 1/2 vanilla pod

WHITE CHOCOLATE GANACHE:

- 220g Islands 37% White Chocolate Buttons
- 50g water



METHOD:

BISCUIT BASE:

- Psst! You can just use shop-bought biscuits, but if you're looking to up your cheesecake game, read on...
- Cream the 85g butter, sugar and salt together until soft
- Sift the flour and combine this with the butter
- Mix until just combined then bring the dough together by hand
- Roll out the dough between two pieces of parchment paper (it will be a bit too sticky to roll directly with a rolling pin) to around 0.5cm thick
- Rest the dough in the fridge for at least 20 minutes
- Cook at 160° for 18 minutes
- Once the biscuits are cool, place half of them in a food processor and crush to crumbs (reserve the other half for snacking!)
- Place 25g butter in a saucepan and heat high until the butter browns (it will bubble first, and then settle down to a brown colour with a nutty aroma)
- Mix the brown butter with the biscuit crumbs together to a wet sand consistency
- Line the sides of your baking ring (either a springform or loose ring) snugly with parchment paper
- Spread the biscuit mixture over the base of your tin and press down as evenly possible making sure it's pressed right into the sides. Place in the fridge to chill while you make the cheesecake

CHEESECAKE:

- Pre-heat the oven to 110°
- Melt the Islands 37% White Chocolate, either in the microwave or bain-marie
- Place all the other ingredients into a food processor and blend together until smooth
- Pour in the melted chocolate and blend until fully incorporated
- Pour the cheesecake mix over your chilled biscuit base and place in the oven
- Cook for approximately 40-50 minutes until just set - the cheesecake should still slightly wobble in the middle when tapped
- Remove from the oven and chill

CHOCOLATE GANACHE:

- Combine the other White Chocolate Buttons and water in a small saucepan
- Place on a gentle heat and stir until the chocolate has melted
- Remove from the heat and allow to cool slightly
- Pour over the top of your chilled cheesecake
- Return to the fridge to chill until ready to serve

BLONDIE

It must be said that we're team brownie all the way. BUT, every now and then, the hankering for something unashamedly sweet arises and BLONDIES are without a doubt, the perfect fix. Nestled in a wormhole between cookie dough, cake and brownie, sits the blondie. A butterscotch-sugary batter studded with chunks of white chocolate and especially delicious laced with fruity bursts of raspberries.

INGREDIENTS:

- 2 large egg yolks
- 400g light brown sugar
- 50g dark brown sugar
- 300g plain flour
- 255g unsalted butter, melted
- 1 tsp vanilla extract
- 1 tsp baking powder
- Pinch of sea salt
- 200g Islands 37% White Chocolate Buttons
- Optional: 150g frozen raspberries

METHOD:

- Line a brownie pan with parchment paper and preheat the oven to 160° fan
- Melt the butter (either in a microwave or bain-marie) and allow to cool slightly
- Lightly mix the eggs, sugar, vanilla and salt until just combined
- Add the flour, baking powder and melted butter and mix until combined
- Finally, fold through the White Chocolate Buttons
- Pour into your lined brownie tin and spread to the edges. If your using frozen raspberries, stick them into the batter at this point
- Bake for around 30-35 minutes
- Allow to cool completely in the tin before devouring!



When one chocolate simply isn't enough, use two. These gluten-free morsels of chocolate heaven are the perfect vessel for enjoying the intensity of our 75% Dark alongside the ultra-creaminess of our 37% White Chocolate! The dough is also very happy sat in the freezer wrapped in cling film for a few weeks, sliced and cooked to order for a constant drip-feed of freshly baked pick me ups!

INGREDIENTS:

- 220g Islands 75% Dark Chocolate Buttons
- 20g unsalted butter
- 2 eggs
- 160g caster sugar
- 23g cornflour
- 7g cocoa powder
- 2g baking powder
- Pinch of sea salt
- 120g Islands 37% White Chocolate Buttons

METHOD:

- Melt the Dark Chocolate Buttons and butter together (either in the microwave or in a bain-marie)
- Beat eggs and sugar until just combined, then pour in melted chocolate mixture and bring together
- Sift together the dry ingredients and fold this through the chocolate mixture
- Finally, fold through the White Chocolate Buttons
- Cool the mixture in the fridge until set enough to handle (around half an hour) then, using clingfilm, roll it into a log shape and rest in the fridge overnight
- Slice roughly 1.5cm thick - and make sure you remove all the cling film!
- Cook at 160° for 12 minutes
- Allow to cool completely on the tray (if you can!) before devouring

55% MILK CHOCOLATE BUTTONS



Our 55% Dark Milk revolutionises the expectations of a milk chocolate. Intense aromas of toffee and malt lead to an explosion of caramel butterscotch flavours, the rich creaminess is balanced by light, fruity banana notes.

55% MILK CHOCOLATE SET GANACHE

If you've been scouring the internet for the perfect milk chocolate truffle recipe, look no further! Once set, lightly scoop and roll your truffles into balls and dust with natural cocoa powder for pure truffle perfection.

INGREDIENTS:

- 110g double cream
- 15g milk
- 250g Islands 55% Milk Chocolate Buttons

METHOD:

- Place the milk and cream in a saucepan and bring to a simmer
- Pour the hot dairy over the Chocolate Buttons and allow to stand for 10 seconds
- Stir in small circles until the chocolate has melted, making sure to avoid incorporating air bubbles
- Use a stick blender to strengthen the emulsion. Make sure you have a deep, narrow vessel to do this - if the blade of your stick blender is too close to the surface of the ganache it will aerate
- Cool in the fridge



55% MILK CHOCOLATE QUEEN OF TARTS

A baked chocolate tart that should be just ever so slightly underbaked for ultimate indulgence. It takes a little while to cook, but is without-a-doubt, worth the wait!

INGREDIENTS:

- 500g Islands 55% Milk Chocolate Buttons
- 315g double cream
- 115g milk
- 90g glucose (buy in the baking aisle or online)
- 165g egg yolk
- A 22cm x 4.5cm tart case

METHOD:

- Preheat your oven to 110°
- Place the cream, milk and glucose into a saucepan and bring to a simmer. Pour this over the Milk Chocolate Buttons and allow to stand for 10 seconds, then stir to make a smooth ganache
- Slowly pour the ganache into the egg yolks, stirring constantly to combine - avoid incorporating too much air into the mixture
- Warm your prepared tart case in the oven
- Pour the mixture into the tart case and cook until just set with a slight wobble in the middle. Check after 60 minutes, depending on your oven it may take between 60-70 minutes
- Allow to cool completely before slicing and serving. Best enjoyed on the day it's made!



55% MILK CHOCOLATE FUDGE

We LOVE this chocolate fudge. It keeps for about a month and makes the best gift, bagged up with a bow. Made with our 55% Milk Chocolate, it's devilishly sweet (is there any other way with fudge?!), so it's best enjoyed in treat-sized morsels.

INGREDIENTS:

- 170g Islands 55% Milk Chocolate Buttons
- 210g double cream
- 340g caster sugar
- 170g liquid glucose (buy in the baking aisle or online)
- 60g unsalted butter
- Tin/mould 20cm x 20cm or similar
- You will need a food-grade thermometer

METHOD:

- Prepare your tin/mould by either lining with parchment, or spraying with non-stick baking spray
- Place the double cream, caster sugar and liquid glucose into a saucepan and whisk together (make sure the pan is big enough for the mixture to bubble up when hot!)
- Place on a moderate-high heat and allow to come up to 120° - avoid stirring the mixture at all
- While the fudge is cooking, melt your Milk Chocolate Buttons - either in a microwave or a bain-marie
- Once the fudge comes to temperature, immediately pour in the chocolate and add the butter. Take off the heat and whisk quickly and vigorously so that the chocolate is incorporated as soon as possible, then stop whisking
- Pour into your prepared container and allow to set for at least 4 hours before slicing

55% MILK CHOCOLATE CREMEUX

A dessert of custard set to a silken consistency with chocolate, equally comfortable as the proud star of a plate or plumping up patisserie. A great pre-plate dinner party hack, set into serving pots and simply finished with fresh berries and crème fraîche to serve.

INGREDIENTS:

- 370g Islands 55% Milk Chocolate Buttons
- 250g double cream
- 300g milk
- 90g egg yolk
- You will need a food grade thermometer

METHOD:

- Pour the milk and cream into a saucepan, then heat to a simmer
- Place your egg yolks in a bowl
- Slowly pour the hot dairy over the yolk mixture, stirring constantly
- Return the mixture to the pan and cook to 82° (thick enough to coat the back of spoon), then immediately remove from the heat
- Place your Milk Chocolate Buttons in a deep, narrow vessel such as a jug and pour the hot anglaise over the chocolate
- Stir to melt, then emulsify with a stick blender
- Transfer the cremeux to a container and place cling film/parchment to contact on top
- Place in the fridge and allow to set for at least 4 hours before serving



75% DARK CHOCOLATE BUTTONS



Our 75% is a beautifully rounded chocolate, indulgently dark and deliciously smooth. Aromas of jammy dried fruit and caramelised honey lead on to fresh citrus and ripe banana flavours, notes of dark caramel and sweet spices with a warming finish.

75% DARK CHOCOLATE BROWNIES

Brownies. A recipe synonymous with chocolate, and rightly so. We tested hundreds of recipes to crown this one KING. However, the recipe can't take full credit! It's the beautiful balance of natural cocoa acidity celebrated in our chocolate which perfectly balances with the outrageous quantities of butter and sugar required for the ultimate brownie indulgence. You're welcome world!

INGREDIENTS:

- 185g 75% Islands Dark Chocolate Buttons
- 185g unsalted butter
- 70g plain flour
- 40g Islands Cocoa Powder
- 3 eggs
- 275g golden caster sugar
- 50g 37% Islands White Chocolate Buttons

METHOD:

- Melt the butter and the Dark Chocolate Buttons together, either in the microwave or a bain-marie
- Beat the eggs and sugar until just incorporated
- Fold the melted chocolate mixture into the eggs and sugar
- Sift the dry ingredients together and fold this through the mixture
- Mix in the 37% White Chocolate Buttons
- Pour into a brownie tray, lined with parchment
- Cook at 160° for 20-25 mins
- Go to heaven



75% DARK CHOCOLATE MOUSSE

Super light, super satisfying. The secret weapon in your recipe armoury for whipping up a last minute show-stopper in a flash. A recipe you won't want to give away.

INGREDIENTS:

- 150g Islands 75% Dark Chocolate
- 230g egg white
- 35g egg yolk
- 50g milk
- 40g caster sugar

METHOD:

- Melt the Chocolate Buttons and milk together in a bain-marie
- Once melted, leave to cool slightly then thoroughly mix in the egg yolk
- Whisk together the egg whites and sugar together to soft peaks
- Take one third of the egg whites and mix this into the chocolate mixture. Use a stick blender to ensure this is fully emulsified
- Fold through the rest of the egg whites
- Chill for at least 3 hours before serving
- Share with friends, or don't



Inspired by the River Cafe's infamously delicious Chocolate Nemesis, we bring you the Islands Chocolate Torte. Unashamedly dark and decadent, this is a show-stopping dinner party dessert that will leave your guests BEGGING for the recipe.

INGREDIENTS:

- 340g Islands 75% Dark Chocolate Buttons
- 225g unsalted butter
- 5 eggs
- 210g caster sugar
- 60g ground almonds
- A 22cm x 4.5cm cake ring/tin

METHOD:

- Preheat your oven to 110° and prepare your cake tin/ring by lining with parchment
- Melt chocolate and butter together, either in a bain-marie or in the microwave
- Using a stand mixer, whisk together the eggs and 70g caster sugar on high for 10 minutes until light and fluffy
- Heat the remaining sugar with 125g water and boil to a light syrup
- Pour this into the chocolate, then whisk this all into the eggs
- Finally, fold through the ground almonds
- Pour into your prepared cake tin/ring and bake for 40 minutes until the torte is set with a slight wobble in the middle
- Allow to cool completely before removing from the tin/ring
- Dust with cocoa powder and slice with a hot knife to serve
- Works beautifully with thick greek yoghurt or crème fraîche yet equally stands proud alone

BIG BUTTON BIG FLAVOUR

75% HOT CHOCOLATE

ON THE HOB

Our Chocolate Buttons Hot Chocolates are a level up. Luxuriously smooth, intensely flavourful, decadently rich with a bountiful of Caribbean cocoa fruitiness that adds a whole sense of refinement to the proceedings. Satisfy coffee connoisseurs or sweet treat cravers alike, we've a hot chocolate to suit EVERY palette.

INGREDIENTS:

For a single serving of a Big Button Big Flavour Hot Chocolate, you will need:

- 16 Islands Chocolate Buttons (40g) (37% White, 55% Milk or 75% Dark Big Buttons)
- A splash of water (around 25ml)
- 120ml milk (dairy or alternative)

METHOD:

- Place the Chocolate Buttons and water into a small saucepan
- Heat gently until the chocolate has melted and made a smooth ganache with the water
- Gradually add 1/3 of the milk, stirring constantly until the ganache is smooth
- Add the remaining 2/3 of the milk and turn up to a moderate heat
- If you have a small whisk or frothing whisk, use it now to whisk the hot chocolate vigorously while it heats - this will give your hot chocolate a more luxurious mouthfeel
- When hot, pour into a mug and serve immediately
- If you're feeling EXTRA decadent, a couple of marshmallows or dollop of whipped cream would make the ultimate crown of glory



HOT CHOCOLATE POWDER



Indulge in a pure Caribbean cocoa experience. Crafted with the finest natural Caribbean cacao, British sugar and a sprinkling of Cornish sea salt. An indulgent, complex hot chocolate, bountiful in natural cacao flavours for barista grade hot chocolates at home.

PERFECT HOMEMADE 45% HOT CHOCOLATE IN THE MILK FROTHER

Starting its life as a trade customer exclusive, our 45% Hot Chocolate Powder won the hearts of baristas all over the country. Now available in our 200g retail tins, you can re-create that ultimate independent café vibe at home. Our Hot Chocolate Powder blends 45% natural cocoa with homegrown British sugar and a sprinkling of Cornish Sea Salt for an indulgently rich, lively hot chocolate.

INGREDIENTS:

- 20g 45% Hot Chocolate Powder
- 25ml boiling water
- 140ml milk (dairy or alternative)

METHOD:

- Place your milk and Hot Chocolate Powder in the milk frother
- Heat on the appropriate setting (this will depend on your particular machine, but we would recommend the setting with a small amount of froth)
- If you're in the market to dial up the indulgence, some Islands 55% Dark Hot Chocolate Flakes on top wouldn't go a miss...



SENSATIONAL SUMMER ICED CHOCOLATE

There's more to our 45% Hot Chocolate Powder than just hot chocolates... Follow this recipe to create the ultimate, barista-grade Iced Chocolate summer cooler.

INGREDIENTS:

- Ice (lots!)
- 15g 45% Hot Chocolate Powder
- 20ml boiling water
- 110ml milk (dairy or alternative)

METHOD:

- First, you'll need to make a Chocolate Syrup. Place your Hot Chocolate Powder in a jug and pour over the boiling water. Stir to make a smooth paste
- Add a splash of cold milk and stir this in to loosen the paste, then add the remaining milk and stir well
- Fill your cup with large ice cubes and pour the chocolate milk over



ICED MOCHA

Make your Iced Mochas EXTRA with this super simple recipe.

INGREDIENTS:

- Ice (lots!)
- 8g 45% Hot Chocolate Powder
- 1 single shot of espresso
- 110ml milk (dairy or alternative)

METHOD:

- Spoon your Hot Chocolate Powder into a jug and brew the espresso directly over this. Stir until smooth
- Add cold milk and stir
- Fill a cup with large ice cubes and pour the mocha over



HOT CHOCOLATE FLAKES



An indulgently luxurious hot chocolate like no other. Notes of rich caramel, zesty orange and cream are expertly complemented by deep cocoa flavours for barista grade hot chocolates at home.

BEST EVER HOT CHOCOLATE FLAKES MICROWAVE EDITION

Our 55% Dark Flakes are the secret weapon in your hot chocolate armoury! Richly chocolatey with subtle notes of heavenly caramel and zesty orange, our flakes create a crowd-pleasing hot chocolate to complete an indulgent moment of gastronomic delight. Little palates will LOVE it as much as bona fide cocoa connoisseurs.

INGREDIENTS:

- 35g (roughly 3 heaped tbsps) 55% Dark Hot Chocolate Flakes
- 140ml milk (dairy or alternative)

METHOD:

- Spoon your Hot Chocolate Flakes into a mug and pour in a splash of the milk (around 25ml)
- Place your mug in the microwave and heat on full power for 20 seconds, stirring halfway through to prevent burning the chocolate
- Remove the mug and stir the chocolate mixture until you have a smooth ganache
- Gradually add the remaining milk, stirring constantly
- Return the mug to the microwave and heat on full power for 50 seconds until your molten melted flakes have fully combined with the rich, creamy milk
- If you want to make it a truly magic moment, lean into the marshmallows, whipped cream AND Islands 55% Dark Hot Chocolate Flakes



MARSHMALLOWS

Top your winter warmer with a luxury and elevate your already delicious Islands Hot Chocolate with our super soft, cloudy marshmallow recipe!

INGREDIENTS:

- 100g water
- 45g glucose
- 250g caster sugar
- 14g gelatine leaf
- 60g egg white
- (optional 60g flavoured syrup or 30g alcohol)
- 50g icing sugar
- 50g cornflour
- You will need a sugar thermometer and a stand mixer

METHOD:

- Soak the gelatine leaves in cold water to soften
- Place the water, glucose and sugar into a pan and bring to 126°
- Whisk the egg whites to hard peaks and slowly pour in the hot sugar mixture (be careful to pour just down the side of the stand mixer bowl to avoid spreading the sugar all over the bowl)
- Place your softened gelatine leaves into the sugar pan (along with flavoured syrup or alcohol if using) to further dissolve and pour this into the egg white mixture
- Whisk until cool
- Line a baking tin (approximately 20cm x 20cm) and pour in the marshmallow mixture and allow to set
- Sift together the icing sugar and cornflour
- Slice the marshmallow with a hot knife and immediately coat in the icing sugar mixture
- Keep in a sealed container for up to a week



THE RANGE



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