



Death By Chocolate

A recipe guide to Valentine's Month

Plant Based Chocolate Mousse

Serves 6



Ingredients

16 oz. silken tofu, drained	3 tbsps maple syrup
10.5 oz. (300g) dark chocolate, melted and slightly cooled	1 tsp vanilla extract
3 tbsps unsweetened cocoa powder	Pinch of Kosher salt

Method

Place the drained silken tofu in a food processor and blend until completely smooth with no lumps remaining, about 1-2 minutes.

Add the cocoa powder, maple syrup, vanilla extract, and salt to the food processor. Blend until fully incorporated and the mixture is smooth.

Pour in the melted dark chocolate and process until the mousse is silky and uniform in color, scraping down the sides as needed. Taste and adjust sweetness with additional maple syrup if desired.

Divide the mousse evenly among 6 serving glasses or ramekins (about 5 oz. each).

Cover and refrigerate for at least 2 hours before serving to allow the mousse to set and the flavors to meld.

Recipe Note: For an extra-special presentation, top with fresh berries, a dollop of coconut whipped cream, or a sprinkle of flaky sea salt just before serving.



Double Chocolate Pistachio Crème Stuffed Cookies

Yields 12 Cookies



Ingredients

12 tbsps pistachio cream spread	1 tsp Kosher salt
½ cup (113 grams) unsalted butter, room temperature	1¼ cups (150 grams) all-purpose flour
½ cup (100 grams) white sugar	½ tsp baking powder
½ cup (100 grams) light brown sugar	1 tsp baking soda
1 large egg, room temperature	½ cup (28 grams) cocoa powder
1 large egg yolk, room temperature	⅔ cup (55 grams) semisweet chocolate chips
1 tsp vanilla extract	⅔ cup unsalted pistachios, chopped
	Flaky sea salt, for topping

Method

Line a baking tray or large plate with parchment paper. Scoop out 12 tablespoons of pistachio cream and place them on the paper, then freeze for at least 30 minutes, or until firm.

In a stand mixer fitted with the paddle attachment, or in a large bowl with a hand mixer, beat the butter with both sugars for 2 minutes until light, fluffy, and slightly paler in color.

Stop the mixer and use a rubber spatula to scrape down the sides and bottom of the bowl. Add the egg, egg yolk, and vanilla extract, then beat again on medium speed for 1 minute until combined.

Stop the mixer and add the flour, baking powder, baking soda, salt, and cocoa powder. Beat on low speed to incorporate. Stop the mixer and scrape the sides and bottom of the bowl again to ensure everything is mixed together.

Stir in the chocolate chips and chopped pistachios. Reserve some of the chocolate chips to top the baked cookies later.

Using a large cookie scoop, scoop out 3 tablespoons of cookie dough and place on a parchment-lined baking sheet. Chill in the refrigerator for 2 to 3 hours.

Preheat the oven to 350°F and line 2 baking sheets with parchment paper.

Use your hands to flatten each cookie dough ball. Remove the pistachio cream from the freezer and place one frozen pistachio cream ball into the center of each flattened cookie dough. Wrap the cookie dough around the pistachio cream, completely enclosing it.

Place the stuffed cookie dough balls back on the parchment-lined baking sheet. For a dramatic cracked appearance with visible pistachio cream, add ½ to 1 tablespoon of pistachio cream on top of each cookie dough ball.

Bake the cookies one sheet at a time for 9 to 12 minutes. While one sheet is baking, keep the other sheet in the refrigerator.

Remove from the oven and immediately top with the reserved chocolate chips and a sprinkle of flaky sea salt. Allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack.

Recipe Note: For the best results, make sure your pistachio cream is completely frozen before stuffing the cookies, as this prevents it from melting into the dough during baking. The cookies can be stored in an airtight container at room temperature for up to 4 days, or frozen for up to 3 months. If you prefer a less dramatic pistachio cream reveal, skip the additional pistachio cream topping and simply enjoy the hidden center. These cookies are best enjoyed slightly warm when the pistachio cream center is at its most gooey and delicious.



Espresso Chocolate & Raspberry Thumbprint Cookies

Yields 36 Cookies



Ingredients

2 sticks (1 cup) unsalted butter, softened	½ cup unsweetened cocoa powder
1 cup granulated sugar	1½ teaspoons kosher salt
1 egg	1 to 2 tbsps heavy cream, optional
2 tsps vanilla extract	¾ cup good quality raspberry jam
1 tsp instant espresso powder	¼ cup crushed freeze-dried raspberries
2 cups all-purpose flour	

Chocolate Ganache

8 oz's semi-sweet or dark chocolate, chopped	1 tsp vanilla extract
½ cup heavy cream	1 to 2 tsps instant espresso powder

Method

Preheat the oven to 350°F. Line a baking sheet with parchment paper.

In a large bowl using an electric mixer, beat together the butter and sugar until light and fluffy. Add the egg, vanilla, and espresso powder and beat until incorporated. Add the flour, cocoa powder, and salt, beating until just combined. If the dough feels dry, add 1 tablespoon of heavy cream.

Roll the dough into 2 teaspoon-sized balls and place 1 inch apart on the prepared baking sheet. Using the back of an oiled ½ teaspoon measuring spoon, press gently in the center of each cookie to create an indentation.

Transfer to the oven and bake, rotating the sheets halfway through, until the cookies are just set, about 7 to 8 minutes. If the indentations lose their definition during baking, gently press the centers in again while the cookies are still warm. Cool slightly on the baking sheet, then transfer cookies to wire racks and let cool completely.

Once cooled, dollop 1 teaspoon of raspberry jam into the indentation of each cookie and place in the freezer until the jam is firm to the touch, about 10 to 15 minutes.

Meanwhile, in a microwave-safe bowl, combine the chopped chocolate and cream. Microwave in 30-second intervals, stirring between each interval, until melted and smooth. Stir in the vanilla and espresso powder until dissolved.

Spoon the ganache into the center of each cookie over the jam. Decorate the tops of the cookies with a sprinkle of crushed freeze-dried raspberries over each cookie. Allow the ganache to set before serving.

Recipe Note: These cookies can be stored in an airtight container for up to 1 week. For the best results, use good quality raspberry jam as it makes a significant difference in flavor. The freeze-dried raspberries add a beautiful pop of color and concentrated raspberry flavor, but they can be omitted if unavailable. If you prefer a more intense coffee flavor, use 2 teaspoons of espresso powder in the ganache; for a milder coffee note, use just 1 teaspoon. These cookies are best enjoyed at room temperature when the ganache has fully set but remains soft and creamy.



Dulce de Leche Swirl Brownies

Yields 12 Brownies



Ingredients

12 tbsps (6 oz/170 g) unsalted butter, cut into pieces

8 oz (225 g) semisweet or dark chocolate, chopped

1½ cups (300 g) granulated sugar

2 tsps vanilla extract

4 large eggs, at room temperature

½ cup (70 g) all-purpose flour

1 cup (240 ml) dulce de leche, slightly warmed

Method

Preheat the oven to 350°F (175°C). Line a 9x13-inch baking pan with parchment paper or aluminum foil, leaving an overhang on two opposite sides to act as handles. Lightly spray with nonstick cooking spray.

In a medium saucepan over low heat, melt the butter. Add the chopped chocolate and stir continuously until the chocolate is completely melted and smooth. Remove from heat.

Stir in the sugar and vanilla extract until well combined. Add the eggs one at a time, beating well after each addition.

Add the flour and stir vigorously for 1 full minute, until the batter becomes smooth, glossy, and slightly pulls away from the sides of the pan.

Pour the batter into the prepared pan and spread evenly. Warm the dulce de leche slightly in the microwave (about 15-20 seconds) until it's pourable but not hot. Drop spoonfuls of dulce de leche randomly over the brownie batter, or transfer to a zip-top bag, snip off one corner, and pipe it over the surface.

Using a butter knife or wooden skewer, gently swirl the dulce de leche into the batter, creating a marbled pattern. Don't overmix—you want distinct swirls.

Bake for 25-30 minutes, until the center feels almost set and the edges just begin to pull away from the sides of the pan. The brownies should still be slightly soft in the center.

Let cool completely in the pan on a wire rack. For the cleanest cuts, refrigerate for at least 1 hour before slicing.

Using the parchment or foil overhang, lift the brownies out of the pan. Cut into 12 squares using a long serrated knife, dipping the blade in hot water and wiping clean between each cut.

Recipe Note: Store brownies in an airtight container at room temperature for up to 4 days, or freeze for up to 1 month.



Vegan Chocolate Hazelnut Cupcakes

Yields 22 Cupcakes



Ingredients

2 cups (280 g) all-purpose flour

$\frac{3}{4}$ cup (75 g) unsweetened cocoa powder

1 tsp baking powder

1 tsp baking soda

$\frac{1}{2}$ tsp salt

2 cups (480 ml) plant-based milk (oat, almond, soy, or coconut)

$\frac{1}{2}$ cup (120 ml) canola or vegetable oil

1 cup (200 g) granulated sugar

$\frac{1}{2}$ cup (120 ml) pure maple syrup

2 tsps apple cider vinegar

2 tsps vanilla extract

Ganache Ingredients

340 ml (1 $\frac{1}{3}$ cups) full-fat coconut milk

600 g (21 oz) dark chocolate (at least 60% cacao), chopped

Topping Ingredients

2 cups (240 g) hazelnuts, toasted and roughly chopped

Method

Preheat the oven to 350°F (175°C). Line two standard 12-cup muffin tins with cupcake papers.

In a large bowl, whisk together the flour, cocoa powder, baking powder, baking soda, and salt until well combined.

In a separate bowl, whisk together the plant-based milk, oil, sugar, maple syrup, apple cider vinegar, and vanilla extract until smooth.

Add half of the dry ingredients to the wet ingredients and stir until just combined. Add the remaining dry ingredients and mix until everything is incorporated and the batter is smooth. The batter will be thin and runny—this is normal.

Fill each cupcake liner about two-thirds full. Bake for 18-20 minutes, rotating the pans halfway through, until a toothpick inserted into the center comes out clean or with just a few moist crumbs.

Remove from the oven and let the cupcakes cool in the tins for 5 minutes, then transfer to a wire rack to cool completely before topping with ganache.

Ganache Method

Place the chopped chocolate in a heatproof bowl set over a pot of gently simmering water (double boiler method), making sure the bottom of the bowl doesn't touch the water.

Once the chocolate begins to melt, gradually add the coconut milk while whisking continuously until the mixture is smooth, glossy, and fully combined.

Remove from heat and let the ganache cool to room temperature, stirring occasionally, until it reaches a thick but pourable consistency.

Assembly

Transfer the cooled ganache to a zip-top bag and snip off a small corner. Drizzle or pipe the ganache over the tops of the cooled cupcakes in a decorative zigzag pattern.

While the ganache is still wet, sprinkle the toasted chopped hazelnuts generously over each cupcake.

Allow the ganache to set at room temperature for 30 minutes, or refrigerate for 5-10 minutes to speed up the process.

Recipe Note: Store brownies in an airtight container at room temperature for up to 4 days, or freeze for up to 1 month.

Store cupcakes in an airtight container at room temperature for up to 3 days, or refrigerate for up to 5 days.



Dairy Free Chocolate Truffles

Yields 20 Truffles



Ingredients

¾ cup (170 ml) plant-based milk (oat, almond, soy, or coconut milk)

10.5 oz (300 g) dark chocolate (at least 60% cacao), finely chopped

1 tsp vanilla extract

5 tbsps unsweetened cocoa powder, for coating

Method

Place the finely chopped chocolate in a heatproof bowl set over a pot of gently simmering water (double boiler method), making sure the bottom of the bowl doesn't touch the water.

Once the chocolate begins to melt, slowly pour in the plant-based milk while whisking continuously until the mixture is completely smooth, glossy, and well combined.

Remove the bowl from heat and stir in the vanilla extract until fully incorporated.

Pour the chocolate mixture into a shallow container with a lid or cover with plastic wrap. Refrigerate for at least 1 hour until firm enough to scoop. For best results, you can chill overnight.

Place the cocoa powder in a shallow bowl or plate. Using a tablespoon or small cookie scoop, scoop out portions of the chilled chocolate mixture and quickly roll them between your palms to form balls about 1 inch in diameter. Work quickly as the chocolate will soften from the heat of your hands.

Immediately roll each truffle in the cocoa powder until completely covered, gently shaking off any excess. Place the finished truffles on a parchment-lined plate or tray.

Once all truffles are rolled and coated, return them to the refrigerator for at least 15 minutes to firm up before serving.

Recipe Note: Storage: Store truffles in an airtight container in the refrigerator for up to 2 weeks. Remove from the refrigerator about 5-10 minutes before serving to allow them to soften slightly for the best texture. For longer storage, truffles can be frozen for up to 2 months—just thaw in the refrigerator before enjoying.

Tip: If you find the chocolate mixture too soft to roll, simply chill it for an additional 15-30 minutes. You can also dust your hands with a bit of cocoa powder to prevent sticking while rolling.



Salt & Honey Catering + Events

About Us

At Salt & Honey, we believe every occasion should be a celebration! We are passionate about creating fun, memorable and effortless events. Located in the San Francisco Bay Area, we service all parts of the greater Bay Area from Napa to Silicon Valley.

Our approach is simple: Take the best ingredients at the height of their season and let them shine. We believe using locally sourced and sustainably raised-and-caught produce, meat and seafood creates the best meals that are satisfying for the palate and responsible for the environment. Our style is driven by the bounty of Northern California, finding inspiration in Mexican, French, Italian and Caribbean flavors.

Our dedicated team believes in sourcing seasonal ingredients, working with professional and service-oriented staff and creating simple, rustic and elegant presentations.

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