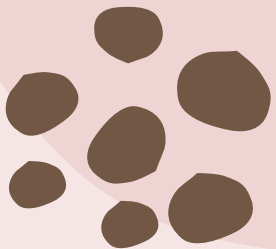


# Sweet temptations *macadamias* *+ chocolate*



A selection  
of outstanding  
chocolate &  
macadamia  
recipes



# Sweet temptations *macadamias* *+ chocolate*

A selection  
of outstanding  
*chocolate &  
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Indulge your senses and embark on a journey of culinary bliss with this tantalizing recipe book. In this collection, we celebrate the heavenly union of two delectable powerhouses - macadamias and chocolate. Although originating from different corners of the world, these ingredients have forged an unbreakable bond in the kitchen.

Whether you find yourself irresistibly drawn to the silky smoothness of milk chocolate, the deep richness of dark chocolate, or the velvety sweetness of white chocolate, prepare to be enchanted as your favourite chocolate meets its perfect match: the unique, creamy crunch of Australian-grown macadamias.

From decadent brownies that melt in your mouth to indulgent buttery fudge, from luscious cakes that demand centre stage to irresistible slices that tempt you with every bite - this fabulous flavour combination will never fail to satisfy your taste-buds.

The versatility of macadamias and chocolate together is truly remarkable. With premium-quality macadamias and the finest chocolate at your fingertips, you have the power to create heartfelt handmade gifts that will be cherished, show-stopping desserts that will leave guests in awe, and indulgent sweet treats that will transport you to a world of pure delight.

Please enjoy this recipe collection with our compliments. May it bring you countless sweet macadamia moments shared with those you hold dear.

# Chilli chocolate macadamia tart

[Recipe over page >](#)

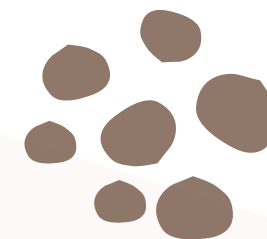


Makes 10 servings



# Chilli chocolate macadamia tart

This recipe is rich in taste but spicy in style. Enjoy this with cream and berries to experience a true flavour explosion.



Preheat oven to 180°C, fan-forced.

To make the pastry, in a food processor blend the macadamias until finely chopped (be careful not to over blend) set aside. Blend the flour, salt, sugar and butter until they resemble breadcrumbs, add the chopped macadamias. Lightly whisk the eggs and water together and add to the food processor with the motor running. As soon as the pastry starts to form a ball, stop blending and wrap in cling wrap shaping into a disc and place into the fridge for an hour.

Roll out the pastry between two sheets of non-stick baking paper until 3mm thickness and line a 26cm (10 inch) fluted removable base tart tin and trim the edges. Place into the freezer for an hour. Line with non-stick baking paper and fill with pastry weights or uncooked beans

or rice and bake for 10 minutes. Remove the weights and paper and place back into the oven for a further 10 minutes or until the pastry is golden.

Reduce the oven heat to 150°C, fan-forced.

Place the egg yolks and sugar into a medium sized bowl and whisk until the sugar is dissolved. Add the macadamias and chilli flakes and stir to combine.

Heat the cream in a saucepan over medium heat and just bring to the boil, remove from the heat and add the chocolate and stir until smooth. Pour over the egg mixture and fold through. Pour into the tart shell and bake for 15-20 minutes or until just set. Allow to cool completely before slicing and serving with whipped cream and mixed berries.

## Pastry

- 50g unsalted macadamias
- 200g plain flour, sifted
- 1 teaspoon salt
- 1 tablespoon caster sugar
- 100g cold un-salted butter, cut into cubes
- 1 egg
- 2 teaspoons water

## Filling

- 7 egg yolks
- 2 tablespoons caster sugar
- 1 teaspoon chilli flakes
- 1 cup macadamias, roasted, roughly chopped
- 150ml thickened cream
- 200g dark chocolate, finely chopped

Makes 20 servings



# Chocolate and macadamia brownie

It's hard to beat a good brownie. Sweet, gooey and chewy all at once, they're the ultimate fix for chocolate lovers everywhere. The only thing that beats a chocolate brownie is a macadamia chocolate brownie – the buttery taste and velvety crunch of macadamias works so well with chocolate. We think this recipe is the best of the best – try it and see if you agree!

- 450g dark chocolate
- 300g unsalted butter
- 4 eggs
- 300g sugar
- 180g macadamias roughly chopped
- 250g flour
- 150g self raising flour
- 100g white choc chips
- 100g dark choc chips

Preheat oven to 180°C. Melt chocolate and butter together over a low heat.

Beat the eggs and sugar together until pale. Slowly pour the melted chocolate mixture into the egg mixture, beating until combined.

Gradually fold the flour into the chocolate and egg mixture, stirring until completely combined, then fold in the macadamias and chocolate chips.

Pour into a greased and baking paper lined 20cm x 30cm tin. Bake for 25-30 minutes or until a skewer comes out clean from the edge and while brownie is still sticky in the middle.

Cool completely before cutting.



# Chocolate macadamia cookies

*Makes 12 cookies*

A delightful treat that combines the richness of chocolate with the buttery crunch of macadamia nuts. These cookies are the epitome of indulgence, with their irresistible aroma and melt-in-your-mouth texture.

- $\frac{3}{4}$  cup firmly packed brown sugar
- $\frac{1}{2}$  cup sugar
- 1 cup margarine or butter, softened
- 1 teaspoon almond extract
- 1 egg
- 2 cups plain flour
- $\frac{1}{4}$  cup unsweetened cocoa
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  cup macadamias, coarsely chopped

Heat oven to 190°C.

In large bowl, combine brown sugar, sugar and butter; beat until light and fluffy. Add almond extract and egg; blend well. Add flour, cocoa, baking soda and salt; mix well. Stir in macadamias.

Drop dough by rounded tablespoons 5cm apart onto ungreased cookie sheets.

Bake for 8 to 12 minutes or until set. Cool for 1 minute before removing from tray.

# Macadamia fudge

Makes  
40 small  
hearts

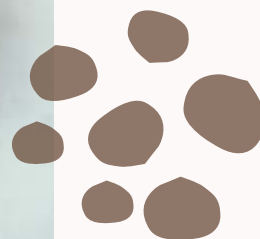
These cute treats are great as gifts!

- 100g butter, chopped
- 2 tablespoons glucose syrup
- 1 ½ cups brown sugar, firmly packed
- 395g can sweetened condensed milk
- 180g dark chocolate, finely chopped
- ½ cup unsalted macadamias, roasted, roughly chopped
- icing sugar mixture, to decorate

Grease a 3cm-deep x 19cm square cake pan. Line base and sides with non-stick baking paper, with a 2cm overhang on all sides.

Place butter, glucose syrup, and sugar in a medium saucepan over a low heat. Cook, stirring, until butter is melted. Add the condensed milk and cook, stirring, for 3-5 minutes or until the sugar dissolves and mixture is smooth. Increase heat to medium-high. Cook, stirring constantly, for 10-15 minutes or until mixture is thick and becomes caramel in colour. Remove from the heat.

Quickly stir in dark chocolate and macadamias until combined. Spread the mixture into prepared pan and refrigerate for 2 hours or until set. Use a 4cm heart-shaped cutter to cut out hearts and re-roll the leftover fudge to the same thickness to cut out more hearts. Decorate with icing sugar before serving.



# Chocolate, macadamia & raspberry tiramisu

Laced with coffee, liqueur and macadamias, this is the perfect do-ahead dessert for entertaining.

Makes 8 servings

- 6 egg yolks
- 75g caster sugar
- 1 ½ cups Marsala wine
- 500g mascarpone cheese
- 250ml single cream
- 2 cups strongly brewed coffee cooled
- 1 large packet sponge finger biscuits (savoiardi) about 19 fingers
- Dutch cocoa for dusting
- ½ cup macadamias roasted, roughly chopped
- 2 punnets raspberries
- dark chocolate flaked
- chocolate coated macadamias\* for topping

For the zabaglione, whisk the egg yolks, sugar and ½ cup of the Marsala wine in a bowl over a saucepan of gently simmering water for about 8 to 10 minutes, until the mixture has doubled in size. Set aside and allow to cool.

In another bowl, whisk the mascarpone and cream until soft peaks form. Fold through the cooled zabaglione and combine well. Set aside.

In a jug, combine the coffee and remaining Marsala and mix well. Cut the sponge fingers to fit your glasses or bowl, dip them in the coffee mixture for 10 seconds and place in the bases of 8 individual 250ml glasses or a 2-litre glass bowl. Dust with cocoa, sprinkle with a tablespoon of macadamias, 2 tablespoons of zabaglione and a tablespoon of raspberries. Repeat with another layer, cover and refrigerate for at least 3 hours or overnight.

Serve topped with raspberries, chocolate flakes and chocolate coated macadamias.

*\*Find our recipe for chocolate coated macadamias on page 18 >*





Gluten free  
chocolate  
macadamia cake  
with macadamia  
maple cream

Recipe over page >

# Gluten free chocolate macadamia cake with macadamia maple cream

Soft and fudgy chocolate cake with a maple and macadamia cream, topped with fresh strawberries and buttery macadamias. This recipe is free from gluten, grains, dairy and refined sugar.



*\* Macadamia butter is easy to make - see the recipe here >*

## Cake

- 3 cups almond meal
- ½ cup tapioca flour
- ¾ cup coconut sugar
- 1 cup cacao raw
- 2 tsp baking powder
- 4 large eggs
- 1 ½ cups macadamia nut milk
- ½ cup macadamia oil
- 2 tsp vanilla extract
- ½ cup macadamias chopped

## Frosting

- 1 can full fat coconut milk refrigerated overnight
- 2 heaped tbsps macadamia nut butter\*
- 2 tbsps pure maple syrup
- ½ cup strawberries sliced
- ⅓ cup macadamias chopped



Pre-heat oven to 175°C. In a mixing bowl combine almond meal, tapioca flour, coconut sugar, cacao and baking powder.

In a separate bowl whisk eggs and add milk, oil and vanilla. Add wet mixture to dry mixture and combine.

Stir through chopped macadamia nuts. Pour into a lined/ greased round cake tin. Bake in oven for 40 minutes or until cooked through. Allow to cool.

Meanwhile, to make the frosting, remove the can of coconut milk from fridge. Scoop out the solids that have risen to the top (reserve liquid for another use). In a mixing

bowl whip the coconut cream solids with the macadamia nut butter and maple syrup using electric beaters until thickened. Store in the fridge to further thicken and until cake is cooled.

Once cake is cooled, slice horizontally into two or three layers. Spread cream in between layers with slices of strawberry, saving some frosting for the top. Top with fresh strawberries and chopped macadamia nuts.

If you have a sweet tooth, add up to ¼ cup extra coconut sugar to cake recipe or additional maple syrup to the cream.

# Macadamia and bush honey slice

Indulge in the irresistible combination of macadamia nuts, chocolate, and bush honey with this heavenly macadamia, chocolate and bush honey slice. Treat yourself to a taste sensation that celebrates the flavours of Australia.

Makes 30 servings



## Bottom layer

- 200g dark chocolate
- 100g unsalted butter
- 2 eggs lightly whisked
- 150g caster sugar
- 1 cup plain flour sifted
- ¼ cup cocoa powder sifted
- 1 cup unsalted macadamias toasted, roughly chopped

## Middle layer

- 2 cups macadamia butter\*
- 1 ¾ cups icing sugar
- 4 tbsp bush honey
- 2 tbsp milk

## Icing

- 200 g milk chocolate
- ½ cup unsalted macadamia nuts extra, toasted and finely chopped

.....  
*\* Macadamia butter is available at some farmers markets, specialty stores or it is easy to make your own, see the recipe [here](#) >*  
.....

Preheat oven to 160°C fan forced. Grease and line a 3cm-deep, 20cm x 30cm (base) lamington tin.

To make the bottom layer, combine the chocolate and butter in a heatproof bowl and set over a saucepan of simmering water, stirring until just melted. Add the eggs and sugar and beat until smooth. Sift in the flour and cocoa and fold through with the macadamias until well combined. Spoon into the prepared tin and bake for 20-25 minutes or until just set. Allow to cool in the tin.

To make the middle layer, combine the macadamia butter, icing sugar, honey and milk in a medium bowl and whisk until smooth. Pour over the cooled chocolate slice and refrigerate for 2 hours or until set.

To make the icing, melt the chocolate gently in a bowl over simmering water and spread over the macadamia and honey layer. Sprinkle with finely chopped macadamias and refrigerate for an hour. To serve cut into bars.



# Macadamia chocolate lamingtons

Recipe over page >

# Macadamia chocolate lamingtons

Introducing macadamia chocolate lamingtons: a delightful twist on the classic Australian favourite. These treats feature tender chocolate sponge cake coated in rich chocolate and tossed in macadamia and coconut. Indulge in this irresistible combination of flavours and textures, perfect for any occasion.

- 125g butter softened
- 1 cup caster sugar
- 1 tsp vanilla extract
- 6 eggs
- 1  $\frac{3}{4}$  cups self raising flour sifted
- 1 tbsp dark cocoa powder
- $\frac{1}{2}$  cup milk
- 2 cups coconut shredded
- 2 cups macadamias unsalted, roasted

## Icing

- 6 cups icing sugar mixture
- $\frac{1}{2}$  cup dark cocoa powder
- 2 tbsp butter softened
- $\frac{3}{4}$  cup water boiling

*Makes 15 servings*



Preheat oven to 160°C fan-forced. Grease a 3cm-deep, 20 x 30cm (base) lamington pan. Line with non-stick baking paper, leaving a 2cm overhang on all sides.

Beat the butter, sugar and vanilla in an electric mixer until light and creamy. Add the eggs, one at a time, beating well after each addition.

Sift half the flour and cocoa over the butter mixture and stir until combined. Mix through half the milk and repeat with the remaining flour, cocoa and milk. Spoon into the prepared tin and smooth the top. Bake for 30 minutes or until a skewer inserted into the centre comes out clean. Cool in pan for 10 minutes then turn onto a wire rack and cool completely.

To make the icing, sift the icing sugar and cocoa into a bowl add the butter and boiling water and stir until smooth.

Cut cake into 15 pieces. Place the macadamia and coconut into a food processor and pulse to blend together, tip onto a dish. Use a fork and dip one piece of cake into the icing mixture, shake off any excess and toss in the macadamia and coconut. Place onto a wire rack over a baking tray. Repeat with remaining cake, icing, coconut and macadamias.



# Macadamia, coconut & chocolate spread

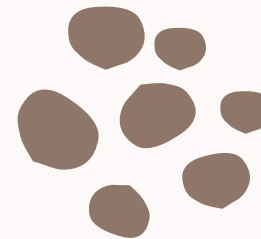
*Makes  
1.5 cups*

This spread takes just a few minutes to make and is such a fun and healthy alternative to store-bought chocolate spreads. We served it with fruit slices but it's super versatile – try it on bread or as a filling for pre-cooked pastry shells. The kids will love it!

- ¼ cup water
- ¼ cup rapadura sugar
- 1 cup macadamias
- ½ cup desiccated coconut
- 3 tablespoon cocoa powder

Combine the water and sugar in a small saucepan and stir over a low heat to dissolve the sugar. Cool slightly. Place the remaining ingredients in the bowl of a food processor and add the sugar mixture. Blend until smooth.

Serve with fresh fruit slices.





Makes 20 servings

# Macadamia and dark chocolate rocky road

Elevate this classic treat by adding premium whole macadamias. Technically it will last for two weeks stored in an airtight container, but realistically it won't last that long – it's simply irresistible!

- $\frac{3}{4}$  cup macadamias whole
- 200g marshmallows about 1  $\frac{1}{2}$  cups
- $\frac{1}{2}$  cup glacé cherries
- $\frac{1}{2}$  cup shredded coconut
- 500g dark chocolate 70%

Line a 18cm x 28cm baking tin with baking paper.

Scatter with the macadamias, marshmallows, glacé cherries and coconut.

Melt the chocolate in the top part of a double boiler and stir until smooth. Pour, as evenly as possible, over the nut mixture. Jiggle slightly to even the chocolate out.

Cool at room temperature, until the chocolate has set completely.

Cut into squares to serve.



*To ensure your rocky road is gluten free check the marshmallows and chocolate you use are marked as being free from gluten.*



# Macadamia, date and chocolate torte

Makes 10  
servings

Macadamias make any occasion special. This torte is incredibly yummy and a cinch to make – guaranteed to become a favourite.

## Torte

- 6 egg whites
- 1 cup caster sugar
- 180g dates, pitted, quartered
- 200g dark chocolate, coarsely chopped in a food processor
- 1 cup raw macadamias, coarsely chopped in a food processor

## Topping

- 250ml cream, whipped
- ½ cup whole macadamias, roasted

## Torte

Preheat oven to 180°C. Grease and line the base of a 22cm spring-form tin. Using electric beaters, beat egg whites until stiff peaks form. With the motor running, gradually add the sugar, a little at a time, beating continuously for about 3 minutes, until the mixture is thick and glossy. Fold in the dates, chocolate and macadamias.

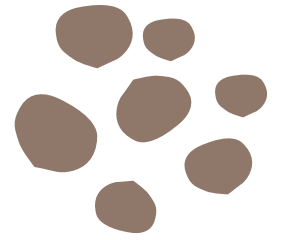
Pour mixture into the prepared tin and smooth the top. Place on the middle rack of the oven and bake for 45 minutes. Turn off the oven and leave torte in it to cool completely. Remove torte from the oven and allow to stand in the tin for at least 4 hours.

## Topping

Remove from the tin and place on a serving plate. Top with the whipped cream and macadamias.



# Macadamia, fig and honeycomb chocolate bark



The only thing to remember about this blissful combination of crunchy macadamias with chocolate, figs and honeycomb is that it may become your new addiction!

- 200g good quality dark chocolate, melted
- ½ cup macadamias, roughly chopped
- ½ cup dried figs, thinly sliced
- ½ cup honeycomb, crushed

Line a baking tray with baking paper. Pour the chocolate over, spreading with a spatula to form a rough square about 20 x 20cm. Sprinkle with the macadamias, dried figs and honeycomb and allow to set completely at room temperature before cutting randomly into serving sized pieces. Store in an airtight container in a cool place.



*Makes a  
20 x 20cm  
slab*



# Trio of chocolate coated macadamias

These delicious treats are perfect for gatherings, birthday parties and any festivity! Perfect for dessert and a huge hit with children, these are a win-win for any occasion.

Prepare 3 baking trays with non-stick baking paper.

For the white chocolate macadamias, place the chocolate into a heatproof bowl that fits snugly into a saucepan. Fill the saucepan a 1/3 of the way up and bring to a simmer. Place the bowl on top making sure it does not touch the water. Stir with a metal spoon until all the chocolate is melted and smooth.

Remove the chocolate from the heat and pour in the macadamias and stir until completely covered in chocolate. Set aside for 2-3 minutes allowing the chocolate to thicken slightly.

Using a fork remove the macadamias one by one and place onto a prepared tray.

For the milk and dark chocolate repeat the same method.

When making the dark chocolate coated macadamias, sprinkle the salt evenly over each individual dark chocolate macadamias and allow to set.

## White chocolate macadamias

- 100g white chocolate finely chopped
- $\frac{3}{4}$  cup macadamias lightly roasted

## Milk chocolate macadamias

- 100g milk chocolate finely chopped
- $\frac{3}{4}$  cup macadamias lightly roasted

## Dark chocolate macadamias

- 100g dark chocolate finely chopped
- $\frac{3}{4}$  cup macadamias lightly roasted
- 1 tsp Murray River Pink Salt

Makes  
8-10  
servings



# Macadamia, white chocolate and raspberry muffins

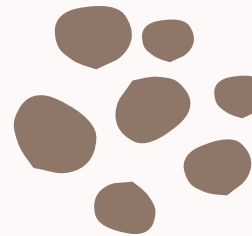
When it comes to comfort food and sweet cravings, you can't go past these delicious muffins. The macadamias are the heroes of this mix – you'll seek them out with every bite. And with every nut full of nutritional goodness, reaching for a second one isn't the worst thing you could do.

- 2 cups self-raising flour
- $\frac{2}{3}$  cup raw caster sugar
- $\frac{1}{2}$  cup macadamias, chopped
- 125g unsalted butter, melted
- 1 egg
- $\frac{2}{3}$  cup milk
- 1 cup frozen raspberries
- 100g white chocolate buttons

Preheat oven to 180°C. Line a 12-muffin capacity tin with paper muffin wraps.

In a bowl combine the flour, caster sugar and macadamias. In a separate bowl, stir together the butter, egg and milk. Pour the butter mixture over the dry ingredients and gently stir until just combined. Add the raspberries and white chocolate and gently stir to combine. Divide the mixture into the muffin wraps.

Bake for 15 minutes, until golden and a skewer inserted in the middle comes out clean. Allow to cool for 5-10 minutes in the tray before removing to a wire rack to cool.





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Find out more at  
[australian-macadamias.org](http://australian-macadamias.org)

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