



# Smoked Rocoto Fudge Chocolate Cake



The idea of this article is to show you an example how easily you can use chile peppers with desserts.



It's funny how many people think that desserts and chile peppers won't mix. To me, the best desserts I have eaten have included chile peppers. The magic of making ideal desserts is to mix right kinds of chile peppers with right kinds of desserts. Meaning that I wouldn't necessarily mix smoked chile pepper powder with a citrus cake, but instead, I would use something perhaps little fruity, fresh tasting variety for that.

In this example we use Fatalii Gourmet Smoked Rocoto Chocolate Fudge with in a chocolate cake. The pieces of this extremely tasty smoky flavored chocolate fudge will be added in the mix before cooking the cake in the oven. The pieces will melt inside the cake and will form a nice chewy pieces. This will make normal chocolate cake taste and feel so much better!

The basic idea is to mix any chile pepper variety of your choice with a desserts you like. Learn to use proper amounts. If you like super hot desserts, just remember that it's possible you granny doesn't! Very often just a little warmth is ideal for desserts and people will be surprised with the great effect it has. You can use chile pepper candies, chile pepper powder or fresh chile peppers on your desserts, just experiment with different forms and varieties of chile peppers and you will learn to love sweet and hot desserts!



# Dessert with an attitude

”Very often just a little warmth is ideal for desserts. People will be surprised with the great effect it has.”



If you are not too much into baking, you can use any recipes you can find for desserts. Cookies, cupcakes, pies, pudding, rolls, mousse or anything other you can think of. Just add the chile peppers in the recipes and experiment. It's both fun and useful as you will learn a lot about baking.

Before you know, you will be asked to bake for different occasions. If you don't like baking all the time, just bake some hotter stuff once and you're out of the job, if you're cooking for the "normal mortals", that is. :)

Rocoto Fudge available (for now, in Finland only):  
<http://www.fataliigourmet.net/Tuotteet>

The best varieties to grow also for baking:  
<http://www.fataliiseeds.net>

