

# Vodka Cioccolatini al Peperoncino

**Yield:** 12 serves | **Rating:** 4/5 | **Prep:** 30 min | **Other:** 12 hr | **Source:** thestranger.online

## Ingredients

- 6 chillies (green, stalks on)
- 6 chillies (red, stalks on)
- 350 ml vodka
- 100 g chocolate (white or dark, minimum 60% for the filling)
- 1 Pepper (black)
- 100 g chocolate (dark, minimum 60% cocoa solids)
- 1 Sugar (icing)

## Notes

To lessen the flavour of de-seeded chillies one could blanch or boil for 2 minutes.



## Instructions

- 1.** Wash the chillies thoroughly, then cut a small slit in the side of each one to allow removal of the inner membrane and all the seeds, so they are ready to be filled.
- 2.** Marinate the prepared chillies in the vodka for at least 12 hours before you prepare the filling.
- 3.** For the filling: Melt the white or dark chocolate in a bain marie, a heatproof bowl suspended over a saucepan of barely simmering water. Remove from the heat and mix in a shot of vodka and some freshly ground pepper.
- 4.** Fill the chillies using a piping bag fitted with a small nozzle, or, if you don't have one, then improvise with a teaspoon and a chopstick or something similar. Store the chillies in a container in the freezer until needed.
- 5.** Sift the icing sugar over a serving plate then grind some black pepper over the icing sugar.
- 6.** To dip the chillies, melt the dark chocolate in a bain marie. Pour the melted chocolate into a glass and dip the chillies so that they're three quarters coated in chocolate. Place them directly on to the serving plate to set before serving.