

# Red

**THE ONLY G  
GUIDE YOU NE**

Online, on tr  
on budget & on t

**BULL  
PROOF YO  
RELATIONS**  
A divorce la  
shows you

DECEMBER 2010 £3.60  
www.redmagazine.co.uk

**RED INVITES YOU TO...**  
**Christmas**  
with

*Ryka*

*food, friends  
& fabulous frocks*



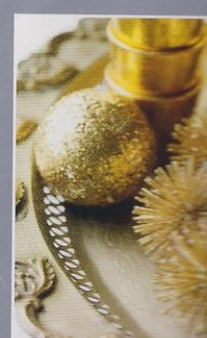
**RE**  
**THE BOT  
PUSHE  
EXPOS**

**Your win  
wellbeing upgra**  
Rest  Relaxatio  
Sleep  Sanit

**50+ PAGE SPECIAL**

## HAVE A STRESS- LESS CHRISTMAS

- \* OUR FAVOURITE FOODIES' FESTIVE FEASTS
- \* CHRISTMAS LUNCH MADE EASY
- \* EASY, INSPIRING DECORATING IDEAS



**25% OFF AT PAPERCHASE • 20% OFF AT JAEGER • AND SAVE £10 AT RED DIRE**

**FASHION • HOMES • FOOD • SHOPPING • BEAUTY • TRAVEL**



## TRISH DESEINE'S TRIPLE CHOCOLATE SLAB

I first served this a few Christmases ago when my children were smaller. They loved it and promptly dismantled all the layers. I serve it with wafer biscuits, such as langues de chat (a delicate French biscuit), or mini Bourbon creams for a bit of retro greed.



**SERVES:** 8-10

**PREPARATION TIME:** 5-6 HOURS

**YOU WILL NEED A 1-LITRE LOAF TIN LINED WITH CLINGFILM**

250g dark chocolate

275g milk chocolate

300g white chocolate

500ml single cream

**TIP:** You'll be making the three layers in the same tin one at a time and chilling them as you go along.

**1** Place the dark chocolate in a bowl, plus 200ml cream (cold). Sit the chocolate over barely simmering water (the bowl should not touch the water).

**2** Heat for two to three minutes, remove and stir, until melted. Return to the heat if not. Pour into the lined loaf tin and allow to cool, then place in the fridge for around an hour and a half, or until set. Each layer needs to set before you can start on the next.

**3** Repeat for the other layers, using 200ml cream with the milk chocolate and just 100ml with the white. Layer two is made by pouring the cooled, melted chocolate on to the chilled and set first layer. After the second layer has chilled and set in the fridge, layer three can be poured on as above. Once the final layer has chilled and set, it's ready to serve.

*Trish Deseine is the creator of Chocolate by Trish ([chocolatebytrish.com](http://chocolatebytrish.com))*