

## Unscramble

**HOW** many words can you make out of these nine letters? Every word needs to include the centre letter, have four letters or more and not be a proper noun or a plural. You can only use each letter once.

R	O	E
L	C	I
E	N	C

Good – 17 words  
 Very good – 26 words  
 Excellent – 34 words

NOTE: We've used Chambers Dictionary to decide what words are acceptable.

## Famous faces



**THERE** are three different faces that make up this picture.

They are a mixture of famous celebrities and travel names. Can you figure out who the

eyes, nose and mouth in this montage belongs to?

And don't worry if you can't guess them all, two out of three ain't bad!

### ANSWERS 01 FEB

Where in the world: Bo Kaap St, Cape Town, South Africa

Pick the nation: Argentina

Whose mascot is this: Pirate Parrot - Pittsburgh Pirates (baseball)

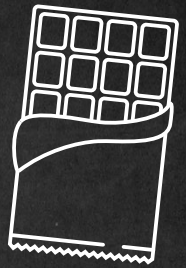
9	2	7	6	1	8	3	4	5
4	6	5	2	3	7	8	9	1
3	8	1	4	5	9	2	7	6
1	4	9	8	7	3	6	5	2
6	5	3	9	4	2	7	1	8
2	7	8	1	6	5	9	3	4
5	3	4	7	2	6	1	8	9
8	1	2	3	9	4	5	6	7
7	9	6	5	8	1	4	2	3

## Get your chocolate fix

**WE HAVE** our first recipe from a reader, this one is Mohr im Hemd a traditional Austrian delicacy and served onboard Uniworld Boutique River Cruise Collection ships.

The cake is the perfect indulgence and was developed by Bea Tollman and Uniworld's chefs.

Make sure to send your recipes to [chocolate@traveldaily.com.au](mailto:chocolate@traveldaily.com.au).



xx Jenny

Jenny Piper  
 Owner,  
 Business  
 Publishing  
 Group

### Mohr im Hemd (Chocolate Hazelnut Cake)

Serves 6

#### INGREDIENTS

##### CAKE

- 100g butter, melted
- 2 tbsp granulated sugar
- 50g bittersweet couverture or cooking chocolate
- 3 egg yolks
- 3 tbsp rum
- ¼ cup confectioners' sugar
- 3 egg whites
- Pinch of salt
- 1 cup breadcrumbs
- 1 cup crumbed ladyfingers
- 2 tbsp milk
- 50g hazelnuts, roasted and grated
- 3 tbsp granulated sugar

#### METHOD

##### CAKE

Grease 6 small soufflé molds with melted butter and dust with confectioners sugar; refrigerate so that the mixture can rise without running over the sides.

Melt the chocolate in a double boiler.

Whisk egg yolks with rum and confectioners' sugar until fluffy. Pour in the melted chocolate.

Whisk the egg whites, granulated sugar and a pinch of salt until half stiff, and carefully fold about one-third of the egg white mixture into the chocolate mixture.

Combine the breadcrumbs, ladyfinger crumbs and milk and fold into the chocolate mixture, then fold in the nuts and the rest of the egg whites. Fill the molds three-quarters



##### CHOCOLATE SAUCE

- 160ml cup milk
- ½ cup cream
- ⅛ cup granulated sugar
- ½ vanilla bean, cut open
- 150g dark chocolate, finely chopped
- 80g butter, softened
- 2 tsp cognac
- 300ml cream (half-whipped)

full with the mixture.

Fill a deep baking tray with about 2 cm of water (or use a double boiler) and place the molds in the water.

Bake in a preheated oven at 170°C for 20 min.

##### CHOCOLATE SAUCE

Heat the milk, cream, sugar and vanilla bean in a saucepan over low heat.

Remove the vanilla bean and melt the finely chopped chocolate in the mixture. Whip butter with an electric mixer till fluffy and pour in chocolate mixture, stirring regularly.

Pour in cognac for extra aroma.

Loosen the small cakes from their molds and arrange on plates. Pour on the warm chocolate sauce, and decorate with whipped cream.