

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	B
D	M	D
E	B	A

Good – 16 words
Very good – 24 words
Excellent – 32 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 picture belong to?

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

ANSWERS 08 FEB

Where in the world: Fairmont Chateau Lake Louise, Alberta, Canada

Pick the nation: Russia

Whose mascot is this: Youppi - Montreal Canadiens (hockey)

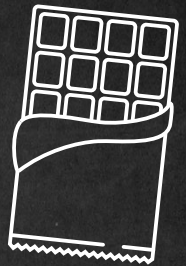
9	3	7	1	2	5	4	8	6
6	2	1	9	8	4	3	5	7
8	5	4	3	6	7	2	1	9
2	1	8	7	5	9	6	4	3
4	7	5	2	3	6	8	9	1
3	6	9	8	4	1	7	2	5
5	9	6	4	7	8	1	3	2
1	4	3	6	9	2	5	7	8
7	8	2	5	1	3	9	6	4

Get your chocolate fix

BELGIUM'S chocolate heritage dates back hundreds of years. Belgium is particularly known for the praline: chocolates with all sorts of wonderful fresh fillings.

This is VisitFlanders own chocolate mousse recipe, of course the secret is in using Belgian chocolate. Enjoy! Make sure to send your

recipes to
chocolate@
traveldaily.
com.au.



xx Jenny

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Belgian Chocolate Mousse

INGREDIENTS

- 170g bittersweet or semisweet Belgian chocolate, chopped
- 170g unsalted butter, cut into small pieces
- 160ml dark-brewed coffee
- 4 large eggs, separated
- ⅔ cup, plus 1 tablespoon sugar
- 2 tbsp dark rum
- 1 tbsp water
- Pinch of salt
- ½ tsp vanilla extract

METHOD

Fill a saucepan one-third full with hot water and heat it, and in a bowl set on top, melt together the chocolate, butter and coffee, stirring over the barely simmering water, until smooth. Remove from heat.

Fill a large bowl with ice water and set aside.

In a bowl large enough to nest securely on the saucepan of simmering water, whisk the yolks of the eggs with the 2/3 cup of sugar, rum, and water for about 3 minutes until the mixture is thick, like runny mayonnaise. (You can also use a handheld electric mixer.)

Remove from heat and place the bowl of whipped egg yolks within the bowl of ice water and beat until cool and thick. Then fold the chocolate mixture into the egg yolks.

In a separate bowl, beat the egg whites with the salt until frothy. Continue to beat until they start to hold their shape. Whip in the tablespoon of sugar and continue to beat until thick and shiny, but not completely stiff, then add the vanilla.

Fold one-third of the beaten egg whites into the chocolate mixture, then fold in the remainder of the whites just until incorporated. Don't overdo it or the mousse will lose volume. Transfer the mousse to a serving bowl or divide into serving dishes, and refrigerate for at least 4 hours, until firm.