

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.

U	P	Y
L	E	L
H	F	O

Good – 11 words
Very good – 17 words
Excellent – 22 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 MAR

Where in the world: Dutch Square, Malacca, Malaysia

Pick the nation: New Zealand

Whose mascot is this: Thunder
- Denver Broncos (American football)

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

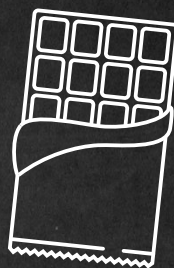
Get your chocolate fix

THE French treat of macarons has risen in popularity over the last few years, and if you're missing being able to sample some on the streets of Paris, you can satiate your appetite with this recipe from Viking Cruises.

The filling of these is where you'll find the true chocolate

indulgence.

Make sure to send your recipes to chocolate@traveldaily.com.au.



xx Jenny

Jenny Piper
Owner,
Business
Publishing
Group



Chocolate Macarons

INGREDIENTS

MACARONS

- ¾ cup almond meal
- ¾ cup icing/confectioners' sugar
- 1 tbsp unsweetened cocoa
- 2 large egg whites
- 2 tbsp water

- ¾ cup sugar

FILLING

- ¾ cup heavy cream
- 200g dark chocolate (between 66% and 72% ideally), chopped
- 50g unsalted butter, melted

METHOD

Preheat oven to 170°C. Line a baking sheet with parchment paper. Place a damp kitchen towel on kitchen counter. Place almond meal, confectioners' sugar and cocoa in medium bowl, stirring to combine. Place 1 egg white in a medium bowl and beat with an electric mixer until firm, shiny peaks form. Spoon into almond mixture; gently fold to combine. Place remaining egg white in a clean medium bowl, beating until soft peaks form; set aside. Place water and sugar in a small saucepan over medium-low heat, stirring frequently until sugar has dissolved. Increase heat to medium and continue to boil until mixture reaches 120°C on a candy thermometer. Very gradually pour sugar syrup into egg white, constantly beating with an electric mixer until shiny peaks form. Fold into almond mixture. Spoon mixture into a large pastry bag fitted with a large round tip and squeeze out 24 disks about 5cm across onto parchment paper, leaving 2cm between each. Let stand at room temperature for 20 minutes, then bake for 12 minutes. Remove from oven and, leaving macarons on parchment paper, move paper on top of damp kitchen towel. Let cool to room temperature. Place cream in a small heavy saucepan over medium heat; cook until bubbles begin to appear around the edges. Remove from heat; add chocolate and butter, stirring until smooth. Let stand, stirring occasionally, until cool. To assemble, spoon a dollop of filling between two macarons, forming a sandwich.