



Chocolate Recipe Book

Fifteen recipes from our chocolate factory near Prague — from a fluffy cake base to hand-rolled truffles.



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Basics

Four recipes that everything else is built on. Master the cake base, the cream and the ganache, and the rest is just putting things together.



Chocolate Cake Base	4
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Chocolate Cake Base

A good chocolate cake base is the foundation of every successful cake. This fluffy, moist cocoa sponge slices easily into layers, holds its shape well and soaks up cream and syrup beautifully.



Prep
15 minutes

Baking
30 minutes

Total
45 minutes

Difficulty
Easy

Ingredients

DRY INGREDIENTS

- **120 g** all-purpose flour
- **40 g** quality cocoa powder
- **1 tsp** baking powder
- **a pinch of** salt

WET INGREDIENTS

- **4** eggs
- **150 g** granulated sugar
- **60 ml** oil
- **60 ml** milk

Method

- 1** Preheat the oven to 175 °C and line a cake tin with baking paper.
- 2** Beat the eggs with the sugar for 5–7 minutes until pale and fluffy.
- 3** Sift in the flour, cocoa, baking powder and salt and gently fold into the egg foam.
- 4** Finally, gently fold in the oil and milk so the batter stays airy.
- 5** Pour into the tin and bake for 30 minutes, until a skewer comes out clean.
- 6** Let it cool, then slice into layers.

Tip from the factory. For an even fluffier base, separate the egg whites and whip them to stiff peaks first.

Chocolate Cream

A versatile chocolate cream you can use as a cake filling, for decorating, or as a dessert on its own. It's smooth, firm and holds its shape. We'll show the basic version, the popular Parisian whipped cream and a mascarpone variant.



Prep
15 minutes

Chilling
2 hours

Total
2 h 15 min

Difficulty
Easy

Ingredients

BASIC CREAM

- **200 g** dark chocolate
- **400 ml** heavy cream (33%)
- **2 tbsp** icing sugar
- **1 tsp** vanilla extract

MASCARPONE VARIANT

- **250 g** mascarpone
- **1 batch** of the basic chocolate cream (see above)

Method

- 1** Break up the chocolate and melt it in a bain-marie until smooth.
- 2** Whip the chilled cream with the sugar and vanilla to soft peaks.
- 3** Fold the whipped cream into the melted chocolate in batches so the cream stays airy.
- 4** Chill the cream in the fridge for at least 2 hours to set.
- 5** Whip briefly again before filling or decorating.

Tip from the factory. Parisian whipped cream: pour hot cream (200 ml) over 200 g of chocolate, chill overnight, then whip.

Chocolate Ganache

Chocolate ganache is a simple mixture of chocolate and cream that turns into a silky-smooth glaze, a creamy filling, or a fluffy frosting for cakes and macarons. Just two ingredients and a few minutes.



Total time
10 minutes

Yield
approx. 400 g (20 cm cake)

Difficulty
Easy

Ingredients

BASIC GANACHE

- **200 g** quality dark chocolate (Dark chocolate drops 71% Ecuador)
- **200 ml** heavy cream (33%)
- **20 g** butter (optional, for shine)
- **a pinch of salt**

WHITE CHOCOLATE GANACHE

- **300 g** white chocolate (White chocolate drops)
- **100 ml** heavy cream

Method

- 1** Finely chop the chocolate or use chocolate drops and place in a bowl.
- 2** Heat the cream in a saucepan until almost boiling (do not let it boil).
- 3** Pour the hot cream over the chocolate and let it sit for 1–2 minutes.
- 4** Stir from the centre until smooth and glossy.
- 5** Stir in the butter and a pinch of salt for a finer texture and shine.
- 6** Let it cool to the consistency you need depending on its use.

Tip from the factory. The chocolate-to-cream ratio decides the texture — glaze 1:1, filling 2:1, truffles 2.5:1, and white chocolate 3:1.

Homemade Chocolate

Making your own chocolate at home is easier than you think. All it takes is three ingredients, a mould and a few minutes.



Prep

10 minutes

Chilling

30 minutes

Total

40 minutes

Yield

**approx. 150 g of
chocolate**

Ingredients

BASE

- **100 g** cocoa butter
- **60 g** good-quality cocoa powder
- **40 g** icing sugar or honey

TO FLAVOUR

- **a pinch of** salt
- vanilla to taste

Method

- 1** Melt the cocoa butter over a water bath at a low temperature.
- 2** Stir in the sifted cocoa, sugar and a pinch of salt until smooth and glossy.
- 3** Flavour with vanilla or your favourite spice.
- 4** Pour into the moulds; add nuts or dried fruit if you like.
- 5** Chill for at least 30 minutes until set, then turn out.

Tip from the factory. Quick homemade chocolate from butter: use 100 g of good butter instead of cocoa butter – it sets faster, but keep it refrigerated.

Baked Desserts

Six recipes for the oven. One rule applies to all of them: the chocolate does half the work — the other half is not overbaking.



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Chocolate Cake

Who doesn't love a rich, moist, and decadent chocolate cake? This homemade chocolate cake recipe is easy to make and perfect for any occasion—whether it's a birthday, celebration, or just a well-deserved treat! Made with high-quality...



Total Time
1 hour

Servings
12 slices

Difficulty
Medium

Calories
350 kcal

Ingredients

FOR THE CAKE BATTER

- **2 cups** all-purpose flour (250 g)
- **1 cup** unsweetened cocoa powder (100 g)
- **1 ½ cups** granulated sugar (300 g)
- **1 tsp** baking powder
- **1 tsp** baking soda
- **½ tsp** salt
- **3** large eggs
- **1 cup** whole milk (240 ml)
- **½ cup** vegetable oil (120 ml)
- **1 tsp** vanilla extract
- **1 cup** hot coffee (240 ml) – enhances the chocolate flavor

FOR THE CHOCOLATE FROSTING

- **200 g** dark chocolate (min. 70% cocoa)
- **1 cup** heavy cream (240 ml)
- **2 tbs** unsalted butter (30 g)

Method

- 1** Preheat the oven to 175°C (350°F) and grease two 8-inch cake pans with butter or baking spray.
- 2** Mix dry ingredients: In a large bowl, whisk together flour, cocoa powder, sugar, baking powder, baking soda, and salt.
- 3** Mix wet ingredients: In another bowl, beat the eggs, milk, oil, and vanilla extract until smooth.
- 4** Combine wet and dry ingredients, then gradually add hot coffee while stirring. The batter will be thin—don't worry, that's normal!
- 5** Divide the batter evenly between the cake pans and bake for 30–35 minutes or until a toothpick inserted in the center comes out clean.
- 6** Let the cakes cool in the pans for 10 minutes, then transfer to a wire rack to cool completely.
- 7** Prepare the frosting: Heat the heavy cream until warm (not boiling), then pour over the chopped dark chocolate. Stir until smooth, then mix in butter. Let it cool until thickened.
- 8** Assemble the cake: Place one cake layer on a plate, spread frosting on top, then add the second layer and cover the entire cake with frosting.
- 9** Decorate and serve! Add chocolate shavings, nuts, or berries on top for an extra special touch.

Tip from the factory. Want a fluffier cake? Use buttermilk instead of regular milk. No eggs? Replace with mashed bananas or applesauce. More intense chocolate flavor?

Chocolate Swiss Roll

A classic chocolate Swiss roll filled with whipped cream is a quick dessert that always impresses. The sponge is moist and rolls up easily, so the roll won't crack. We'll also show a flourless variant.



Prep
20 minutes

Baking
12 minutes

Total
35 minutes

Difficulty
Medium

Ingredients

FOR THE SPONGE

- 4 eggs
- 100 g granulated sugar
- 60 g all-purpose flour
- 30 g quality cocoa
- 1 tsp baking powder

FOR THE FILLING

- 250 ml heavy cream
- 2 tbsp icing sugar

Method

- 1 Preheat the oven to 180 °C and line a baking tray with paper.
- 2 Beat the eggs with the sugar until pale, then fold in the sifted flour, cocoa and baking powder.
- 3 Spread the batter onto the tray and bake for 10–12 minutes.
- 4 Immediately turn the hot sponge onto a damp sugar-dusted towel and roll it up with the towel.
- 5 Unroll the cooled sponge, spread with whipped cream and roll it up again.
- 6 Chill to set and dust with cocoa before serving.

Tip from the factory. Flourless roll: replace the flour with ground nuts or extra cocoa.

Chocolate Traybake

This chocolate traybake is ideal when you need a quick dessert for a crowd. It bakes on a tray, cuts easily and the glaze sets beautifully on top. Perfect for parties or with a cup of coffee.



Prep
20 minutes

Baking
25 minutes

Total
45 minutes

Yield
1 tray (about 20 slices)

Ingredients

FOR THE SPONGE

- 4 eggs
- 200 g granulated sugar
- 200 g all-purpose flour
- 50 g cocoa
- 1 tsp baking powder
- 120 ml oil
- 200 ml milk

FOR THE GLAZE

- 150 g dark chocolate
- 100 ml heavy cream
- 1 tbsp butter

Method

- 1 Preheat the oven to 180 °C and line a tray with baking paper.
- 2 Whisk the eggs with the sugar, then fold in the dry ingredients alternating with the oil and milk.
- 3 Pour the batter onto the tray and bake for 25 minutes.
- 4 For the glaze, melt the chocolate with the cream and butter until smooth.
- 5 Pour the glaze over the warm sponge and let it set.
- 6 Cut into slices or squares.

Tip from the factory. With quark: spread a layer of vanilla quark between the sponge and the glaze.

Chocolate Brownies

Perfect brownies are crisp on the outside and fudgy inside, with an intense chocolate flavour. You can make this recipe in one bowl and without a mixer. The secret is quality chocolate and the right baking time.



Prep
15 minutes

Baking
25 minutes

Total
40 minutes

Yield
1 tray (16 pieces)

Ingredients

WET INGREDIENTS

- **200 g** dark chocolate
- **150 g** butter
- **200 g** granulated sugar
- **3** eggs

DRY INGREDIENTS

- **100 g** all-purpose flour
- **30 g** cocoa
- **a pinch of** salt

Method

- 1** Preheat the oven to 175 °C and line a tin with baking paper.
- 2** Melt the chocolate with the butter in a bain-marie and cool slightly.
- 3** Stir in the sugar and then the eggs, one at a time.
- 4** Add the flour, cocoa and salt and combine gently – don't overmix.
- 5** Spread into the tin and bake for 22–25 minutes; the centre should stay slightly fudgy.
- 6** Let cool completely before cutting.

Tip from the factory. For fudgy brownies bake for less time; a skewer comes out with moist crumbs.

Chocolate Bundt Cake

A fragrant chocolate bundt cake is a staple of home baking. It's moist, richly chocolatey and, with melting chocolate chunks, tastes just like grandma's. You'll make it easily, with no complicated steps.



Prep
15 minutes

Baking
45 minutes

Total
1 hour

Yield
1 bundt cake (12 servings)

Ingredients

DRY INGREDIENTS

- **200 g** all-purpose flour
- **40 g** cocoa
- **1 tsp** baking powder

WET INGREDIENTS

- **4** eggs
- **200 g** granulated sugar
- **120 ml** oil
- **200 ml** milk
- **100 g** chocolate, chopped into chunks

Method

- 1** Preheat the oven to 175 °C and grease and flour a bundt tin.
- 2** Whisk the eggs with the sugar until foamy.
- 3** Alternately fold in the dry ingredients, oil and milk into a smooth batter.
- 4** Finally fold in the chopped chocolate.
- 5** Pour into the tin and bake for 45 minutes, until a skewer comes out clean and dry.
- 6** Let cool slightly, then turn out.

Tip from the factory. Quark bundt: layer part of the batter with vanilla quark.

Chocolate Soufflé

Chocolate soufflé is a showstopping dessert that rises beautifully and stays soft in the middle. It looks demanding, but with a few rules you can make it at home. Serve it the moment it comes out of the oven, while it is tall and warm.



Prep
20 minutes

Baking
12 minutes

Total
32 minutes

Yield
4 servings

Ingredients

BASE

- 100 g dark chocolate
- 50 g butter (plus extra for greasing)
- 1 tbsp plain flour

EGGS AND SUGAR

- 3 eggs (separated)
- 50 g caster sugar
- sugar for dusting the ramekins

Method

- 1 Heat the oven to 190 °C. Grease the ramekins with butter and dust them with sugar.
- 2 Melt the chocolate with the butter over a water bath and let it cool slightly.
- 3 Whisk the yolks with half the sugar, stir into the chocolate and add the flour.
- 4 Whisk the whites with the remaining sugar to stiff, glossy peaks.
- 5 Fold the whites into the chocolate mixture in batches, gently.
- 6 Fill the ramekins to the rim and bake for 10–12 minutes. Serve immediately.

Tip from the factory. Grease the ramekins with upward strokes – the soufflé climbs better.

No-Bake

When the oven can rest. Four desserts you just mix, chill and serve.



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Chocolate Mousse

Chocolate mousse is an elegant dessert that even a beginner can master. It's light, airy and intensely chocolatey. We'll show a classic version and a simple eggless variant.



Prep
15 minutes

Chilling
2 hours

Total
2 h 15 min

Yield
4 servings

Ingredients

BASE

- **150 g** dark chocolate
- **2** eggs

TO WHIP

- **250 ml** heavy cream (33%)
- **2 tbsp** icing sugar
- **a pinch of** salt

Method

- 1** Melt the chocolate in a bain-marie and cool slightly.
- 2** Whisk the yolks with the sugar; whip the whites separately with a pinch of salt to stiff peaks.
- 3** Whip the cream to soft peaks.
- 4** Fold the yolks into the warm chocolate, then gently the cream and finally the egg whites.
- 5** Divide into glasses and chill for at least 2 hours to set.

Tip from the factory. Eggless mousse: skip the eggs and use only whipped cream with melted chocolate (2:1 ratio) – a simpler, quicker version.

Chocolate-Covered Fruit

A simple and impressive dessert: fresh fruit dipped in melted chocolate. Chocolate-covered bananas and strawberries are ready in minutes and are perfect for parties, as a sweet treat or a gift.



Prep
15 minutes

Chilling
20 minutes

Total
35 minutes

Difficulty
Easy

Ingredients

FRUIT

- 2 bananas
- 250 g strawberries (or other favourite fruit)

FOR DIPPING

- 200 g chocolate (dark, milk or white)
- 1 tsp coconut oil (for shine)
- toppings to taste (nuts, coconut, dried fruit)

Method

- 1 Wash and thoroughly dry the fruit – chocolate won't stick to a wet surface.
- 2 Cut the bananas into pieces and skewer them; leave the strawberries with their leaves.
- 3 Melt the chocolate in a bain-marie with the coconut oil until smooth.
- 4 Dip the fruit into the chocolate and let the excess drip off.
- 5 Sprinkle with toppings and place on baking paper.
- 6 Let set in the fridge for about 20 minutes.

Tip from the factory. Freeze the chocolate-covered bananas for a popular summer treat.

Chocolate Balls

No-bake chocolate balls are a quick treat that children can make too. You do not need an oven – just a few ingredients and a moment to roll them. They are perfect for Christmas, parties and as a sweet finish with coffee.



Prep
20 minutes

Chilling
30 minutes

Total
50 minutes

Yield
approx. 25 balls

Ingredients

MIXTURE

- **200 g** crushed biscuits or sponge fingers
- **50 g** cocoa powder
- **100 g** icing sugar
- **80 g** softened butter
- **3–4 tbsp** milk or rum

FOR COATING

- desiccated coconut, cocoa or chopped chocolate for coating

Method

- 1** Crush the biscuits finely and mix them with the cocoa and sugar.
- 2** Add the softened butter and milk (or rum) and work into a smooth mixture.
- 3** If the mixture is sticky, chill it for 15 minutes.
- 4** Shape the mixture into balls the size of a walnut.
- 5** Roll them in coconut, cocoa or melted chocolate.
- 6** Chill for at least 30 minutes until firm.

Tip from the factory. Cocoa balls: replace some of the biscuits with ground nuts for a fuller flavour.

Chocolate Truffles

Homemade chocolate truffles are elegant little sweets with a silky, creamy centre. They start from a simple ganache that you only need to chill, roll and coat. They make a lovely gift and a perfect sweet finish with coffee.



Prep
20 minutes

Chilling
2 hours

Total
2 hours 20 minutes

Yield
approx. 20 truffles

Ingredients

FOR THE GANACHE

- **200 g** dark chocolate
- **100 ml** double cream
- **20 g** butter

FOR COATING

- cocoa, desiccated coconut or chopped nuts for coating

Method

- 1** Heat the cream almost to boiling point and pour it over the chopped chocolate.
- 2** Leave it to stand for a minute, then stir in the butter until the ganache is smooth.
- 3** Chill the ganache in the fridge for about 2 hours until firm.
- 4** Scoop the mixture with a teaspoon and quickly roll it into balls.
- 5** Coat in cocoa, coconut or nuts and keep refrigerated.

Tip from the factory. Ganache is the foundation of truffles – see our chocolate ganache recipe for the ratios.

Drinks

Chocolate can be drunk too — and it is a completely different experience from eating it.



Ceremonial Cacao

Ceremonial cacao is 100% pure cacao made from whole cacao beans, with no sugar and no additives. It is drunk warm and forms part of traditional cacao ceremonies.



Prep
10 minutes

Yield
1 serving

Best time
**morning or an
afternoon pause**

Difficulty
easy

Ingredients

BASE

- **25–40 g** ceremonial cacao
- **200 ml** hot water or plant-based milk

TO FLAVOUR

- **a pinch of** cinnamon
- **a pinch of** cayenne pepper (optional)
- honey or maple syrup to taste

Method

- 1** Chop or break the ceremonial cacao into smaller pieces.
- 2** Heat the water or milk to roughly 70–80 °C – it must not boil, so the cacao keeps its compounds.
- 3** Pour the hot liquid over the cacao and let it dissolve for a moment.
- 4** Whisk thoroughly with a whisk or milk frother until smooth.
- 5** Season with spices and sweetener, then drink slowly and calmly.

Tip from the factory. For a creamier drink, use plant-based milk (oat or almond).



Come and visit our chocolate factory

These recipes were born here in Průhonice, just outside Prague. Come and see how chocolate is really made — and taste it right at the source.

Chocolate factory tour

How a cocoa bean becomes chocolate — with tastings along the way.

60–90 minutes

Chocolate workshop

Make your own chocolate and take it home. The tour is included.

90–120 minutes

Parties & team building

Birthdays, school trips and tailor-made company events.

on request

[Book at chocotopia.cz/en](https://chocotopia.cz/en)

WHERE TO FIND US

V Oblouku 728, Průhonice

HOW TO GET HERE

By car via the D1, exit 6 · By public transport from Opatov station

GET IN TOUCH

+420 226 776 776 · info@chocotopia.cz

