

Wizards Can Cook: Treats from Hogsmeade!

A special event in the Hogwarts school year was a visit to the neighbouring village of Hogsmeade—relive the magic with these two recipes!

1. COCKROACH CLUSTERS:

These are a specialty from Honeydukes sweet shop - a blend of cockroach legs and other body parts!



INGREDIENTS:

75 grams each milk chocolate and dark chocolate chips or buttons, 1 cup chopped mixed nuts & fruit, 1 cup All Bran or Dried Chow Mein Noodles (a good mix of crunchy cockroach legs, wings & body parts)

METHOD:

Line a serving tray or plate with baking paper or aluminium foil

Melt your chocolate—either on a stovetop (bowl on top of a saucepan of water) or in the microwave—a few seconds at a time, mixing in between, until chocolate is melted.

Stir in other ingredients until well mixed, then take spoonfuls and drop them onto your lined plate or tray. Place in the fridge for 20 minutes or until chocolate sets.

2. BUTTERBEER:

A refreshing drink enjoyed by patrons of the Three Broomsticks Inn.

INGREDIENTS:

1/2 cup thickened cream, 1/2 tspn ground cinnamon, 1/4 tspn ground nutmeg, 2 tbsps butterscotch sauce, 1 tbspn unsalted softened butter, Can or bottle of creaming soda.

METHOD:

Combine the cream, spices, butterscotch sauce and softened butter in a small bowl—whisk for 2 minutes to mix—not long enough so that it becomes whipped cream, just so it thickens slightly. Place the bowl in the freezer for 15 minutes to chill it.

Fill a glass about 2/3 full with the creaming soda—slowly pour the chilled butterbeer batter over the back of a spoon and into the glass—it will naturally rise to the top. Fill your glass and enjoy!



If you had trouble finding butterscotch sauce like I did, here's a recipe from Spruce Eats:

4 tbsps unsalted butter, 1/2 cup packed brown sugar, 1 tspn salt, 1/2 cup thickened cream, 1 tspn vanilla extract.

Melt the butter in a medium heavy-bottomed saucepan over a medium heat. Add the brown sugar, salt and thickened cream and stir. Still stirring, bring the mixture to a boil, scraping down the sides occasionally, and let it boil for 4 to 5 minutes—no longer than that, or it will be too thick. Remove from heat and stir in the vanilla extract. Yummy butterscotch sauce!