

We are excited that you'll be joining us for SkillsXibition this year! Below are a few important pieces of information that you will want to read to ensure you are ready for your activity! All pre-recorded demonstration videos will be posted online by May 26th.

REQUIRED MATERIALS & SUPPLIES

Skills Canada Alberta Supplied Materials:

As a registered teacher, you will be sent a \$50 Gift Card to cover costs of the required ingredients and/or tools.

School Supplied Materials:

Microwave, Whisk/Electric Mixer, Cutting Board, Paring Knife, Microplane (for orange rind), Microwavable Bowls, Measuring Cups, Measuring Spoons, Spatulas, Pastry Brush (optional), 4 x 250 mL Mason Jars, Paper Towel, Dish Towel, Refrigerator (to store ingredients before using/to store finished dessert)

SAFETY PRECAUTIONS

Please be careful when handling hot items (hold the bowl with a towel, oven mitts can be too clumsy), using sharp knives (paring knife), and when plugging in/using any electrical equipment (the whisk).

ACTIVITY DIRECTIONS (supplementary to the demonstration video)

Ingredients:

¼ cup Dark Chocolate	3 tbsp Honey
¾ cup Whipping Cream	1 Orange
½ cup Graham Cracker (crumbs)	1 ½ cups Strawberries
1 tbsp Butter (unsalted)	¼ cup Blueberries

Makes 4 Servings

Macerated berries: Wash and pat dry approximately 6 large strawberries. Trim the stems off and dice the strawberries into ¼ inch cubes. Drizzle with 1 tbsp of honey. Mix gently and set aside.

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Base: Mix ½ cup of graham crumbs with 1 tbsp of melted butter. Spoon one tbsp of the graham mixture into each of the 4 mason jars.

Ganache: Heat ¼ cup of whipping cream in the microwave until it boils. Usually about 20-30 seconds. Pour cream over the chocolate (do not stir yet). Add 1 tbsp of honey and ¼ tsp of orange rind over the cream and chocolate. Allow it sit approximately 1 min before stirring it together. Cool at room temp.

Mousse: Whip ¼ cup of whipping cream to medium peaks. Using a whisk fold 1/3 of the whipped cream into the cooled chocolate ganache. Fold the remaining 2/3 of the whipped cream being careful not to deflate the aeration. Deposit the mousse evenly between the 4 mason jars. Chill in refrigerator.

Reserving the strawberry liquid for the glaze, top mousse with macerated berries, approximately 2 tbsp per jar. Return to the refrigerator.

Chantilly: Whip ¼ cup whipping cream and 1 tbsp of honey to medium peaks. Divide Chantilly equally into the 4 jars. Return to refrigerator.

Glaze: Use remaining strawberry liquid, and 1 tbsp of honey to make glaze. Mix together and heat in microwave until thick and sticky. Cool at room temp.

Fruit garnish: Supreme 1 orange and lay on paper towel. Cut 1 strawberry into 6 spears. Using a brush glaze the strawberry spears and blueberries.

Top Chantilly with glazed fruit.

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