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**FOOD & DRINK**

## Passion play

**Mark Hix** cooks up Easter treats with a twist - are you brave enough to use chocolate in savoury dishes? Photographs by **Jason Lowe**



Meanwhile, heat a ribbed griddle plate, season the chops and cook for about 5-6 minutes on each side, keeping them nice and pink. While the chops are cooking, skewer each kidney with a sprig of rosemary, season and grill for a couple of minutes on each side with the chops. Serve the chops on warmed plates with the bubble and squeak and the kidney on top.

### Venezuelan Black Easter cookies


Makes about 20 biscuits

I recently met Ewan Venters, the food and catering director at Selfridges in London, for a glass in the Wonder Bar there, and he loaded my bag with Harcourt-Cooze's delicious new chocolate made from 100 per cent cacao. These Easter biscuits with a difference won't be the cheapest you've ever

made but they will make the perfect *petit four*-like after-dinner nibbles.

**180g Venezuelan Black 100 per cent chocolate**  
**150g Lovedean or other good-quality granola**  
**3tbsp clear honey**

Cut the chocolate into pieces and melt with the honey in a heatproof bowl over a pan of simmering water. Remove from the heat and stir in the granola. Line a tray with silicone or grease-proof paper and drop teaspoonful-sized pieces on to the paper, flattening slightly with the back of the spoon. Leave to set in the fridge then remove the paper and serve, or keep in an airtight container in a cool place. \*

 To see Mark Hix's exclusive cookery videos, or to comment on this article, see [independent.co.uk/hix](http://independent.co.uk/hix)