

Yes, You Can Cook With Chocolate for Your Valentine

You know what they say: 'the best way to a man's heart is through his stomach.'

Most people say that it's best to dine out on Valentine's Day. Who ever started such a false rumor? Being in a public restaurant, you can't get intimate with your partner. Plus, it's far to cliché to do so. If you really want to make an impression on your man and show him how much you care, you need to take matters into your own hands and cook!

Enter chocolate. When deciding what should be on the menu February 14, make sure that at least one meal has chocolate. Chocolate is a natural aphrodisiac; it promotes that 'honeymoon mood.' It's sensual and can be really delicate--- a perfect prelude to either a relaxed discussion or a not-so-relaxed seduction! Even before the first meal is served, just the aroma from the kitchen will already have your partner excited.

More so, having chocolate on the table sends the clear message that the day is special. As chocolate rarely finds its way to everyday recipes, your partner would immediately know that you've gone out of your way. Like champagne, having chocolate suggests that a celebration is in order. Isn't it that you don't start a party without at least an inch thick Black Forest cake?

Consider the following options:

Breakfast: How about adding chocolate chips on your pancakes? Diners have been known to make waffles and pancakes using chocolate chips, but that trend seemed to have gone out of fashion. Why not bring back those good old days and be kids again? Eat it straight from the pan, and the chocolate would simply melt in your mouth. Add a mug of steaming hot cocoa and vanilla for those finishing touches!

Appetizer: Nothing says "I love you" on Valentine's Day like a big, warm bowl of chocolate fondue and a big plate of stuff that you can dip in it: bread sticks, fruits, marshmallows, each other - the choice is all yours!

Lunch: On Valentine's Day, innovativeness and creativity is applauded, so why not get innovative and creative in your kitchen? Use chocolate as a sweetener for marinades and sauces. It'll give barbecue sauce a sweet and full flavor that goes great with grilled meats.

Dinner: Trace back chocolate's origins for your main course and you've got pure cocoa. It is one of the most savory of ingredients out there. It tastes a bit tangy and lightly bitter to the palate, but it goes perfectly well with tender meats like salmons and seashells. It would definitely be a teaser on every bite!

Dessert: Of course, there's always room for dessert! Choices for these are limitless. Imagine cakes, mousses, souffls and flans made with chocolate. You can also do drinks like chocolate shakes, hot blends and even spirits.

The challenge here pretty much isn't what to cook, but what you can think of! Chocolate is fun to prepare, so fold it, drizzle it, or use it as a dip. The sky is the limit, and your only obstacle here should be knowing when to stop!

About the Author

Understanding all there is to know about chocolate and romance is not always easy. Luckily you can get everything you need right here at [Gourmet Chocolate Presents](#)

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