

# Sylvesters Chocolate Week

# celebrate



Edinburgh restaurant owner Kieran Sylvester is choc-a-hoop about Chocolate Week.

The Head Chef of the family-run Sylvesters in Newington will keep diners sweet all week with special chocolate dishes, such as his favourite chocolate ravioli.

Kieran, who has cooked for J.K. Rowling and Bob Mortimer, says: "Chocolate is a very versatile ingredient, however it's more commonly thought of when we're making cakes and desserts. Chocolate Week is a great excuse to introduce our guests at Sylvesters to some more unusual savoury dishes, such as braised oxtail and chocolate ravioli."

The Chocolate Week specials are a starter of roast beetroot and chocolate ravioli, a main course of slow braised oxtail and chilli chocolate suet pudding with roasted winter veg and Rioja red wine sauce, and a dessert of spiced poached pear with hot chocolate sauce and vanilla ice cream.

Diners can choose one, two or even three chocolate dishes, or can mix them with the autumn/winter A La Carte and lunch/pre-theatre menus.

Kieran is such a chocoholic he even has a chocolate Labrador, called Ash, who is his companion on walks in the Pentland Hills near Edinburgh.

"I like nothing better than to go fishing, catch a sea bass and cook it for my wife, Nicola. She's a willing taster and certainly gives me good feedback on my new dishes."

Submitted by [Samantha McKay-Challen](#)

