

Jack has his own chocolate factory

As the new film Wonka opens in cinemas this afternoon, Jack Coghill aims to be Scotland's answer to Willie Wonka with his own creations.

With more than 4,000 handmade chocolates sold last year, Chocolatier, Pastry Chef, and Head Chef, Jack Coghill – the “Jack” in Jack O’ Bryans Bar & Kitchen in Dunfermline – is continuing his sweet success with the launch of his new signature 2023 festive chocolates selection.

Jack trained as a pastry chef with one of the country's finest, Mark Tilling, winner of the first series of the BBC'S Bake off Crème de la Crème, and a two time winner of the prestigious UK Chocolate Masters. In his own restaurant Jack is successfully combining his love of artisan chocolates and covering every part of the business with dad Bryan.

All of the freshly prepared desserts at Jack O’ Bryans have been devised by Jack, with one of the most popular choices proving to be his Sticky Toffee – his take on the classic sticky toffee pudding. Using a delicious sticky toffee choux bun, instead of the usual sponge, combined with date & treacle cream, Scottish tablet, clotted cream ice cream, candied pecans & toffee sauce, this dessert is a masterpiece in terms of both taste and presentation.

Jack's latest festive dessert creation, only available in December, is his version of a Black Forest Gateau, a Callebaut

chocolate and cherry mousse cake, with vanilla chantilly, fresh black cherry, morello cherry sweet, his own honey yogurt ice cream, fresh winter black truffle, and accompanied with a hot chocolate sauce served tableside – another work of art.



Black Forest

To showcase his handmade chocolates, which can be purchased in boxes at the restaurant, with customers choosing their own

selections from a selection in the glass cabinet Jack's Chocolate Box is another popular option on the menu. A choice of four or six of Jack's handmade chocolates is combined with tea, coffee, or hot chocolate to round off a meal in style.

Jack said: "I started learning pastry because I wanted to push myself further.

"With dad, a chef of forty years' experience, and my mum Michelle, who is front of house at Jack O' Bryans, encouraging me, I initially travelled to Squires Pastry School and Kitchen in Farnham, Surrey.

"This is where I met Mark Tilling who has taught me everything regarding top class chocolate and pastry. He's since become not just a close friend and mentor, but goddaughter to my two-year-old daughter Ivy."

Continuing to attend the country's top chocolate courses on a regular basis, Jack is always widening his knowledge of the latest types of chocolate, together with the latest industry techniques from around the world, so that he can keep coming up with more wow factor creations.

His latest training was at the Callebaut chocolate academy and factory in Banbury Oxfordshire.

Jack continued: "I've very much enjoying spending three days with Julie Sharp, Clare England and Mark Tiling, all of whom are Chocolate Artisan experts at Callebaut.

"The knowledge and skillset of everything to do with chocolate that they possess is absolutely mind blowing. It's such an honour and a pleasure to learn from the best in the industry."

"It was a fantastic three days, as I love to keep learning .

"I really enjoy the precision and skill required in creating delicate desserts and intricate chocolates. It is challenging for sure. You need plenty time to prepare ahead as a busy

service can be hot and loud, pastry needs cool hands and a cool head! It is all about accuracy – a science really.

“My pastry and chocolate skills are certainly an extra string to my bow,” said Jack. “They set Jack O’ Bryans apart as our clientele know that everything is made by me from scratch. Many restaurants don’t have a full time pastry chef, so the desserts can be sourced elsewhere.

“I love to receive customers feedback though, hearing what they think of my chocolates and desserts.”

Jack says he always knew he would “end up” being a chef. He said: “My dad, who will celebrate forty years as a chef next year, trained me on all other sections in the kitchen, passing on his love of Iberian cuisine – the cuisine of Spain and Portugal.”

The planning for festive season signature chocolates begins in September. Jack explained: “Christmas is our busiest time for chocolate sales, so I get ahead of the game by devising new flavour combinations, sourcing ingredients, and thinking about decoration & any special techniques. We are delighted to have sold 4,000 chocolates last year and it would be great to boost that figure for 2023.

Rum & Raisin, Cherry Cognac, Cinnamon, Bailey’s Hot Chocolate, the After Dinner Mint and the Dulce de Leche feature in Jack’s 2023 Festive Collection – delicious and evocative flavours that conjure Christmas by the fireside according to Jack who said: “Christmas is a time for being with family and friends, along with being a time for reflection.

“It’s also a time to celebrate with a sprinkling of Indulgence, and there can be no better indulgence than chocolate and dessert!”

www.jackobryans.com



Jack Coghill at the Chocolate Academy