

Recipe for Tethanill

(or, as humans call it, Fey fudge)

1. Plant the cocoa seeds, and cast magic just long enough for the trees to grow to maturity. Cocoa beans from new saplings create the freshest fudge. (Helpful hint: For a lighter flavor, perform this step at dawn. For darker chocolate, moonlight is best.)

2. Ask your elves or pixies to dry, clean, and roast the beans. It is best to supervise this step yourself. To test the beans' readiness, drop one, still hot, on a fresh leaf. If it sears a hole in the leaf, it has been roasted enough. If it lights the leaf on fire, it has been overroasted.

3. Hand-grind the roasted beans between ocean-smoothed stones. Mix with coconut milk imported from Muirland or with unicorn milk, depending on your preference.

4. Add the contents of three handwidths of sugarcanes. You may purchase it from a store, but it is best if you grow these with magic in advance. (Those plants grown under the noon-day sun have the best flavor!)

5. If wanted, grind the flavoring of your choice in a pestle and stir it into the mixture. (My favorite is honey derived from the flowers of Queen Titania's garden, but it is woefully expensive.)

6. Place in a cauldron, and instruct three fire salamanders to concentrate their heat on the cauldron's base for four and a half minutes. The mixture should come to a boil. Stir constantly (or ask your elfpixie to do so).

7. Pour hot mixture into a long, flat, silver dish. In winter, place on ice and allow to set, or if you're in a hurry, cast a quick chilling spell over it.

8. Cut and serve!

From the secret records of the Aspenwind Clan