



CHEF INSPIRED DESSERT CONCEPTS

RECIPE: Gluten Free Brownie Bowl

INGREDIENTS:

- 1 Gluten Free Brownie
- Peruvian Crème Fraiche
- Peruvian Ganache
- 2 Amerina Cherries
- Amerina Cherry Syrup
- 2 tsp amaretto cookies
- ½ tsp black currant pearls

DIRECTIONS:

- Slice the Gluten Free Brownie into 4 even pieces.
- Stack the Gluten-Free Brownies on top of each other in a crisscross pattern.
- Spoon the lightly whipped Peruvian Crème Fraiche over the side of the brownie stack.
- Drop 2 Amerina Cherries on top of the Gluten Free Brownie Pieces.
- Drizzle a spoon of Amerina Cherry Syrup over the Brownie Stack.
- Sprinkle 2 teaspoons of Crushed Amaretto Cookies over and around the perimeter of the bowl.
- Place ½ teaspoon of Black Currant Pearls on top of the Chocolate Crème Fraiche



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RECIPE: Peruvian Crème Fraiche

INGREDIENTS:

- 1/3 cup Peruvian Ganache (80F)
- ¼ cup heavy cream
- 1/3 cup crème fraiche

DIRECTIONS:

- Heat heavy cream until a simmer
- Remove from heat
- Place Peruvian Chocolate pistols or chopped chocolate and whisk until dissolved.
- Let cool until 80F



CHEF INSPIRED DESSERT CONCEPTS

RECIPE: Peruvian Ganache

INGREDIENTS:

- ½ cup Peruvian Chocolate
- ½ cup heavy cream

DIRECTIONS:

Heat heavy cream until a simmer
Remove from heat

Place Peruvian Chocolate pistols or chopped chocolate and whisk until dissolved.

Let cool until 80F



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INGREDIENTS:

DIRECTIONS: