



# CHEF INSPIRED DESSERT CONCEPTS

**RECIPE:** Smoke and Mirrors

**INGREDIENTS:**

- 1 Just Chocolate Manifesto Cookie
- 1 tbs Peruvian ganache
- 1 tbs espresso whipped cream
- 1 tsp cherry compote
- 1 tbs cocoa nibs
- Burned meringue

**DIRECTIONS:**

Place a smear of Peruvian ganache on the bottom of the plate

Place half of the prebaked just chocolate manifesto cookie on top of the ganache

Quenelle the espresso whipped cream on top of the cookie

Spoon the cherry compote next to the quenelle of whipped cream

Sprinkle with cocoa nibs

Garnish with burned meringue



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**RECIPE:** Espresso Whipped Cream

**INGREDIENTS:**

- 1 qt. Heavy Whipping Cream
- ¼ Cup Powdered Sugar
- 1 tsp Vanilla
- 60 g Freeze-Dried Espresso Flakes

**DIRECTIONS:**

Place a metal mixing bowl and metal whisk into the freezer for 10 to 15 minutes.

Place the sugar into the mixing bowl and add the whipping cream and Vanilla. Whisk just until the cream reaches medium peaks. Fold in Espresso Flakes until it begins to streak

Keep cold until needed for service



## CHEF INSPIRED DESSERT CONCEPTS

**RECIPE:** Caramelized Meringue

**INGREDIENTS:**

- 4 egg whites
- 150g of granulated sugar
- 150g of powdered sugar
- 1 tsp cream of tartar

**DIRECTIONS:**

1. Place the egg whites and cream of tartar in a large, spotlessly clean bowl
2. Using a handheld electric whisk, or the whisk attachment on a stand mixer, whisk the egg whites until the meringue holds soft peaks when the whisk is lifted out of the mixture
3. Then stream in the granulated sugar and continue to mix until stiff peaks are formed
4. Sieve in the powdered sugar and fold in the powdered sugar.
5. Preheat the oven to 175°F-200°F
6. Spread the meringue out in a thin layer on a silicone baking mat or a baking tray lined with baking paper. Alternatively, transfer to a piping bag and pipe shapes as desired
7. Bake in the oven for 1 hour and 15 minutes or until the meringue is crisp on top but not coloring (thicker shapes may take slightly longer)
8. Allow to cool completely on the tray. Peel off the shapes or snap the sheet into shards to serve



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### RECIPE: Smoked Cherry Compote

#### INGREDIENTS:

- 1.5 pounds (907g) Fresh Cherries
- 0.5 pounds Smoked Dried Cherries, chopped
- 1/4 cup (50g) sugar
- 2 tps Kirsh (or other fruit based liqueur)
- 1-2 drops pure almond extract

#### DIRECTIONS:

Put tart fresh and smoked cherries in a large, nonreactive pot or saucepan and stir in sugar. Turn the heat to medium, cover, and cook for 10 minutes

Lifting the lid and stir them frequently, to encourage juicing and to make sure the liquid the cherries exude doesn't foam up and overflow.

After 10 minutes of cooking, add the smoked dried cherries and cook for 5 to 10 more minutes, until the cherries are hydrated and completely cooked through.

Remove from heat and stir in the kirsch and almond extract (optional)

Let cool before storing or serving. The juices will thicken as the compote sits.



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### RECIPE: Single-origin Peruvian Chocolate Ganache

#### INGREDIENTS:

- 200 g Chocolate, Single-Origin Peru 72 percent
- 80 g Butter
- 240 g Heavy Cream
- 20 g Sugar

#### DIRECTIONS:

1. Heat cream and sugar until just boiling, stirring occasionally.

2. Pour mixture over chopped chocolate.

3. Let stand 10 minutes or so, until chocolate is mostly melted.

4. Using a spatula and starting from the middle of the bowl, slowly stir the chocolate and cream until incorporated.

5. Add cubed butter to the bowl.

6. Using the spatula, fold in butter until thoroughly incorporated.

7. Keep Ganache semi-soft for ease of plating and service