

FIVE STAR SIGNATURE DESSERT

CHEF CHARLIE HEARN, FORWOOD MANOR

INGREDIENTS/ DIRECTIONS

AMARETTI COOKIE BASE

8 oz. Almond Paste, broken into small pieces

1 cup granulated White Sugar

2 large Egg Whites

Mix Sugar and Almond Paste until very fine, add the egg whites in parts till nice and smooth.

Using a pastry bag pipe 2 inch round cookies onto a baking sheet with parchment paper.

Bake at 375 for 15 minutes.

FRENCH BUTTER CREAM

2 large Eggs, divided

2 large Egg Yolks

1 cup granulated Sugar

1/2 cup Water

1 lb. Butter, room temperature

1 tsp. Vanilla Extract

In a mixer combine egg whites and egg yolks and beat on high until they become thick.

In a saucepan on the stove on high heat combine sugar and water and bring to boil.

Add the sugar mixture to the eggs in 3 stages while to whisking on high speed.

Once all sugar mixture is added continue mixing until the mixing bowl is cool.

Add the butter in 3 stages, scraping the side of the bowl.

Add Vanilla and Whisk on high till thick and smooth.

PEANUT BUTTER PASTE

8 oz. Butter

3 cups of Crunchy Peanut Butter

1 cup of Confectioners Sugars

Place all ingredients in mixer with paddle on high speed till filling is creamy.

CARMEL MOUSSE

1 Tbsp. unflavored Gelatin

3/4 cup Water

1/2 cup Sugar

5 Eggs, separated

2 Tbsp. Sugar

1 1/4 cups Whipping Cream, whipped

Combine gelatin and 1/4 cup water in top of a double boiler. Heat until gelatin dissolves and cool.

Combine sugar and 2 Tbsp. of water in a saucepan; bring to a boil until syrup is golden caramel.

Remove from heat and cool for 5 minutes .

Stir in remaining water until smooth; cool for 5 minutes.

Stir in gelatin mixture.

Combine egg yolks and sugar; beat until thick and creamy.

Whisk in caramel mixture until fluffy.

Beat egg whites until soft peaks form.

Fold both mixtures together.

CHOCOLATE FRANGELICO GANACHE

9 oz. chopped Chocolate

1 cup of Heavy Cream

1 oz. of Frangelico

Place the chocolate into a medium bowl.

Heat the cream in a small sauce pan over medium heat. When the cream has come to a boil, pour over the chopped chocolate, and whisk until smooth.

Stir in the Frangelico. Let Cool.

Layer the desert in order of recipes. Optional Spun Sugar Dome for Garnish.