

Dave's Specialty Foods, Inc.

David Esau, Chef/Owner

<http://www.davesspecialtyfoods.com/>

847.259.9510

Chocolate Ganache

Ingredients:

1 Cup Cream
1 Cup Chocolate chunks

Method:

Bring cream to a boil in saucepan. Pour into large bowl and add chocolate chunks. Stir with wooden spoon until shiny and smooth. Dip strawberries or bananas in chocolate and eat !!!!!

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Chocolate Meringue Cookies

Ingredients:

6	Egg whites, room temp if possible
2 cups	Sugar
1 tsp	Vanilla
1 tsp	Cocoa powder
1 tsp	Cinnamon

Method:

Preheat oven to 300 degrees.

Place egg whites in mixer and whip on high speed until stiff and dry. Add sugar, slowly, while whipping on medium speed. Turn mixer to high and whip 10 or so seconds to create stiff, shiny, sexy meringue. Remove from mixer and add cocoa, vanilla and cinnamon. Fold into meringue to just mix. Meringue will be streaky. Pipe meringue onto parchment-lined sheet pan into 2" balls. Bake at 300 for 45 minutes or until dry on top and sticky inside. Remove from oven and let rest 1 hour to set. Store at room temp up in dry area up to 2 weeks.

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Classic Carrot Cake with Walnuts

Ingredients:

1 1/3 cups Butter, softened
1 3/4 cup Sugar
4 Eggs
2 cups Flour
2 Tsp. Baking Soda
1 Tsp. Cinnamon
1/2 Tsp. Nutmeg
1/2 Tsp. 5-Spice powder
3 cups Grated carrots
1/4 cup Raisins
2 tsp. Vanilla
1 cup Walnuts, roasted and chopped

Icing:

6 oz Cream cheese, room temp
1/4 cup Butter, room temp
2 cups Powdered sugar
2 tsp Lemon juice

Method:

Preheat oven 350 degrees

Butter and flour 9 inch cake pan.

Cream butter and sugar in mixing bowl until light and fluffy. Add eggs, one by one and beat well. Sift dry ingredients and mix well together. Add to butter mixture and gently fold to combine. Stir in carrots, raisins and vanilla. Pour into cake pan and bake about 45 minutes until center is just cooked and set. Let cool 1 hour.

Make icing:

Place cream cheese and butter in mixing bowl. Beat until light and fluffy. Add powdered sugar and lemon juice and beat just to mix well. Frost cake and garnish with roasted, chopped nuts!

