

## **Show #58. DVDeelicious!**

### **S'mores Parfait/pie**

Chocolate mousse

1 lb. semi sweet chocolate

2 each eggs

4 each egg yolks

2 cups whipping cream

6 tbsp powdered sugar

4 each egg whites

1 cup mini marshmallows

Soften the chocolate over a bain marie, add the eggs, then the yolks. In a mixer, whip the cream with powdered sugar. Remove from the bowl, clean the bowl, then beat the egg whites to stiff. Stir some of the cream into the chocolate, then fold in the rest, followed by the egg whites. Add the mini marshmallows.

Graham cracker crust

4 cups graham cracker crumbs

1 cup melted butter.

Combine the two, then press into a pie pan.

### **Ganache**

8 oz. semi sweet chocolate

6 oz butter

1 tbsp corn syrup

Combine everything and melt over a bain marie.

Pour the ganache over the graham crackers formed into the pie shell, refrigerate for ten minutes, then scoop the chocolate mousse into the shell, let set for at least a half hour. Top with whip cream and serve.

### **Beer batter vegetables**

1 can beer

1 1/2 cups flour

1/2 tsp salt

1 tbsp chili powder

1 tsp garlic powder

1 cup flour

Combine the first five ingredients to make a smooth batter, dredge what ever vegetables you want to fry in the flour, then into the batter, then into oil heated to about 350 F. Fry for two or three minutes, remove, put on a paper towel, serve hot.

Guacamole dip

2 avocados

1/2 cup chopped red onion

1 tbsp chopped cilantro

1 tbsp lemon juice

1 tomato, diced

salt and pepper to taste

Combine everything in a bowl, mix well, add hot sauce if desired, serve with the fried vegetables.

### **Rice Paper roll ups**

6 rice paper wraps

1/4 cup fresh spinach

1 carrot, julienned and cooked

12 pieces cooked shrimp

1/2 cup daikon sprouts

Moisten the rice paper, lay on a work surface, fill with the ingredients, roll up like a burrito, making sure to fold the ends over to seal. Cut in half and serve.

**Dipping Sauce**

1/4 cup soy sauce

1/4 cup lemon juice

1 tbsp. fish sauce

1 tsp brown sugar

1 tbsp chopped cilantro

Combine everything and serve with the roll ups

**Italian Style Panini**

1 piece of French bread

sliced Salami

sliced provolone

fresh spinach

olive tapenade

Cut the bread in half, spread some tapenade on each slice, then layer all of the ingredients, one at a time on top of each other. Fold the bread together, then in a waffle iron sprayed with olive oil, press the sandwich together, real tight. Let cook for about ten minutes, or until the cheese is melted. Slice and serve.