

# Passion Fruit Mousse

2 teaspoons unflavored gelatin  
3 Tablespoons water  
1 1/3 cups *cold* heavy cream  
1 (14 ounce) can GOYA sweetened condensed milk  
1 cup GOYA Fruta Passion Fruit Pulp  
Fresh thin sliced fruit, as garnish

In a medium bowl mix together gelatin and water until it is hydrated. Microwave for 30 seconds for the gelatin to melt. Cool slightly before using.

Combine heavy cream, sweetened condensed milk, passion fruit pulp and melted gelatin in a blender. Blend for 5 minutes.

Transfer the mousse to a large serving bowl or 4 individual glasses. Refrigerate for at least 3 hours to set. If using sugar bowl, refrigerate in a large bowl, then spoon or pipe into sugar bowls when set. Garnish with fresh fruit if desired.

# Sugar Art Bowls

1 1/3 cups sugar  
1/2 cup corn syrup  
75mL water  
Red, blue and green liquid food coloring  
Candy Thermometer  
Good quality water balloons  
Ramekins

Fill your balloon with water and remove all the air. Dry with paper towel and rub with a little oil. Place on top of ramekin with the tie facing down.

Mix together sugar, water and corn syrup and stir until the sugar is dissolved. Wash down the sides of the bowl using a wet pastry brush. Heat the syrup up to 302°F. Remove from the heat and drop in colors without stirring. Pour over the balloon. Leave to cool completely then make a small cut in the balloon and let it deflate in the sink. Sugar bowl are best used within 3-4 hours of making them. They will not last long and will start to melt.

# Mocha Meringue Cookies

1/3 cup sifted powdered sugar  
2 Tablespoons unsweetened cocoa powder  
1 Tablespoon cornstarch  
1 teaspoon instant espresso powder or coffee concentrate  
3 egg whites  
 $\frac{1}{2}$  teaspoon vanilla  
 $\frac{1}{4}$  cup granulated sugar  
1/3 cup semisweet chocolate chips  
1/3 cup white chocolate chips  
2 teaspoons oil, divided  
Equipment Needed : Star tip and piping bag

Preheat oven to 250°. Line a cookie sheet with parchment paper. In a small bowl stir together powdered sugar, cocoa powder, cornstarch, and espresso coffee powder or concentrate. Set aside.

In a medium mixing bowl beat egg whites and vanilla with an electric mixer on high speed until soft peaks form. Gradually add the granulated sugar, 1 teaspoon at a time, beating until stiff peaks form. Gradually fold in the cocoa mixture. Transfer mixture to piping bag fitted with a star tip. Pipe about (24) 2-inch cookies onto prepared cookie sheet. Bake for 1 hour. Cool on the cookie sheet.

In a small microwave safe bowl, combine chocolate chips and oil. In another small microwave safe bowl combine white chips and oil. Microwave for about 1 minute or until chocolate is melted and smooth. Drizzle over cookies.

Makes 24 cookies.

# Lobster Pasta with Lobster Cream Sauce

3 Lobster Tails with shells  
(1) 16 ounce bag GOYA spaghetti  
1 Tablespoon olive oil  
3 Tablespoons butter, divided  
1 small shallot, diced  
3 cloves garlic, minced  
1 Tablespoon tomato paste  
1/3 cup GOYA golden cooking wine  
3 Tablespoons Brandy  
1 1/8 cup heavy cream  
1/3 cup grated Parmesan cheese  
2 sprigs tarragon, stems removed and chopped  
2 Tablespoons butter, cold  
Zest of 1 lemon  
Juice of 1 lemon  
1 1/2 teaspoon salt  
Cracked black pepper, to taste  
Fresh edible flowers, for garnish

Using kitchen shears, cut down the "spine" of the lobster tail, separating the lobster meat from the shell. Cut down the top and the bottom of the shell. Carefully, pull out the meat and set the shells aside.

Cook spaghetti according to package directions; drain and rinse. Add oil to keep it from sticking.

In a large sauté pan over medium heat, add olive oil and butter. Add in shallots and garlic, allowing them to sweat and become translucent. Add in the lobster shells. Stir and sauté until the shells turn a bright red color, about 5 minutes. Add in tomato paste and cook for about 2 minutes. Remove pan briefly from heat, then add brandy, allowing it to reduce slightly. Add in wine, reducing it by half. Add in heavy cream and allow sauce to thicken, about 5 minutes.

Place a pot in the sink with a fine- mesh strainer over top of it. Pour the sauce into the strainer to remove shells, gently pressing to make sure all of the sauce is in the pot. Place pot over low heat to keep it warm. Gently stir in Parmesan cheese and tarragon..

Place original pot over heat again. Add butter to melt. Add lemon juice, zest, salt and pepper, and whole lobster, sautéing until lobster turn red and is cooked through, about 7-8 minutes.

To plate, ladle a generous amount of sauce onto the plate. Top with 1/3 of the cooked spaghetti, ladle more sauce on top, then add cooked lobster on top of spaghetti. Garnish with fresh flowers. Repeat with remaining ingredients. Serves 3.

# Korean Chicken Wings with Furikake Breadcrumbs

## For Chicken:

24 chicken drumettes, approx. 3 pounds, Frenched- trimmed with bone exposed

Nonstick Spray

## For Rub:

2 Tablespoons baking powder

2 Tablespoons brown sugar

2 teaspoons EACH ginger powder, GOYA garlic powder

1/2 teaspoon EACH GOYA onion powder, salt, pepper

## For Korean BBQ Sauce/ Glaze:

1/2 cup low sodium soy sauce

1/4 cup water

3-4 tablespoons Gochujang, depending on taste

1/4 cup honey

2 Tablespoons brown sugar

1 Tablespoon butter, melted

1 Tablespoon toasted sesame oil

1 1/2 Tablespoons GOYA golden cooking wine

## 1 For Furikake Breadcrumbs:

1/2 cup panko breadcrumbs

2 Tablespoons butter

Salt and pepper, to taste

2 Tablespoons furikake

Squeeze chicken very dry with paper towels; set aside. Preheat oven to 400° F. Line a baking sheet with foil (for easy cleanup) and top with a baking rack. Lightly spray rack with nonstick cooking spray.

Mix rub ingredients together in a medium bowl. Add to a large freezer bag or a large bowl. Add wings and shake until coated evenly. Line wings on prepared baking rack so they are not touching. Bake wings on upper middle rack for 35-45 minutes or until chicken is cooked through. Move oven rack approximately 8" from broiler and broil to desired crispiness, watching closely so they don't burn. Optional: Flip chicken wings over and broil the other side until crispy. Remove chicken from oven and add to a large bowl.

The last few minutes of baking, whisk together first seven ingredients of the Korean BBQ sauce ingredients in a small saucepan. In a small bowl combine cooking wine and cornstarch. Once sauce begins to boil, stir in cooking wine and cornstarch mixture. Simmer until thickened to the consistency of a glaze, about 5-7 minutes.

For the furikake breadcrumbs, melt butter over medium heat in a small saute pan. Add panko breadcrumbs. Toast until light golden and season with salt and pepper. In a serving bowl combine breadcrumbs with furikake. Set aside.

Remove 1/4 cup of sauce to a small dipping bowl. Add remaining sauce to the wings and toss with a spatula until evenly coated. Note that as soon as you add the glaze the chicken will not be as crispy - but it provides a structural yummy base. Serve immediately. Makes 2 dozen wings.

# Flourless Chocolate Hazelnut Cake Cake

## For Cake:

6 large eggs, at room temperature, yolks and whites separated  
12 Tablespoons (1½ sticks) unsalted butter  
10 ounces bittersweet chocolate, roughly chopped (about 2 cups)  
¾ cup granulated sugar, divided  
1/3 cup Nutella (chocolate hazelnut spread)  
½ teaspoon kosher salt  
2 teaspoons vanilla extract  
Nonstick Spray

## For Ganache:

6 ounces bittersweet chocolate, roughly chopped  
½ cup cream

## For Garnish:

1 cup mascarpone cheese  
2 Tablespoons sugar  
¼ teaspoon vanilla extract  
2 Tablespoons brandy, if desired

Position a rack in the center of the oven and preheat to 350°F.

Spray a 9-inch springform pan with nonstick spray and line the bottom with a round of parchment paper. Spray again.

**For Cake:** In a large heatproof bowl set over a pot of barely simmering water, combine the butter and chocolate. Stir occasionally until the mixture is nearly melted and smooth, about 5 minutes. Remove from the heat and stir until completely melted and smooth.

In a medium bowl, whisk together **½ cup of the sugar**, chocolate hazelnut spread, and the salt to eliminate lumps. Whisk into the chocolate mixture, then add the vanilla and finally the egg yolks. In the bowl of a stand mixer fitted with the whip attachment, whip the egg whites on medium-high speed until soft peaks form, about 1-2 minutes. Slowly add the remaining **¼ cup sugar** and continue whipping until the whites just hold stiff peaks. Stir one-third of the egg whites into the chocolate mixture until just combined, then gently fold in the remaining two-thirds until no streaks remain.

Scrape the batter into the prepared pan, smooth the top, and bake until puffed and cracked and the center is firm, 35 to 40 minutes. Let cool to room temperature.

**For ganache:** heat cream in a microwave safe bowl until scalded, about 1 minute. Pour over chocolate and allow to melt. Whisk until smooth.

When the cake is cool, release the sides of the pan, slide the cake onto a cake pan. Pour ganache over top and spread with a spatula. Allow ganache to firm up slightly.

**For garnish:** In a medium bowl stir together mascarpone cheese, sugar and vanilla extract. Add in brandy, if desired. Fit a piping bag with a star tip. Add the cheese mixture to the bag and pipe 8 rosettes around the outside, plus one in the center of the cake.

**For Hazelnut garnish:**

12 hazelnuts, peeled  
12 toothpicks  
1 1/3 cups sugar  
1/2 cup corn syrup  
75mL water

Carefully insert a toothpick into each of the hazelnuts. Set aside. In a small saute pan, mix together sugar, water and corn syrup and stir until the sugar is dissolved. Wash down the sides of the bowl using a wet pastry brush. Heat the syrup up to 302°F, or until caramel turns into a golden amber color. Immediately remove from heat and allow caramel to thicken slightly. Dip the hazelnuts into the caramel, allowing long strands of caramel to form. Once it is cool, place one hazelnut in the center of each mascarpone mound, forming a pyramid on top of the cake for decoration. This makes a couple of extra, just in case the hazelnut cracks. Carefully slice the cake into 9 wedges, wiping the knife in between each cut. Serves 9.

# Cheesy Rolls

- 1  $\frac{1}{2}$  cups warm water
- 1  $\frac{1}{2}$  Tablespoons instant yeast
- 1  $\frac{1}{2}$  Tablespoons sugar
- $\frac{1}{4}$  cup GOYA extra virgin olive oil
- 3  $\frac{1}{2}$  cups GOYA all purpose flour (plus more for kneading)
- 1  $\frac{1}{2}$  teaspoons salt
- 1  $\frac{1}{2}$  teaspoons GOYA garlic powder
- $\frac{1}{2}$  teaspoon GOYA chili powder
- $\frac{1}{4}$  teaspoon GOYA onion powder
- $\frac{1}{4}$  cup butter, softened
- 2  $\frac{1}{2}$  cups shredded cheddar cheese

Mix water, yeast, sugar and oil in a measuring pitcher and set aside for 5 minutes. Mix flour, salt, chili powder and onion powder in a large bowl. Add yeast mixture to flour mixture all at once and stir until dough forms. Knead until smooth and elastic and not too sticky, adding more flour if needed. Cover with a damp dish cloth and allow to rise in a warm, draft-free place for about 30 min or until doubled in size.

Preheat oven to 375°F. Punch down dough and place on a lightly floured surface. Roll out into about a 1/4 inch thick rectangle and smear with butter. Sprinkle about 1 1/2 cups of the cheese over top. Roll up lengthwise like a jelly roll and cut into 1 1/2 inch slices (these tend to spread sideways rather than up). Place into a greased pan, about an inch apart so when they spread they'll be just touching. Return to the warm place until doubled again, about 20 minutes. Top with the remaining cheese.

Bake for about 15-20 minutes or until bread turns golden, cool and pull apart carefully.

Serves 12.

# Gateau St Honore Cream Puff Cakes with Diplomat Cream and Caramel

2 sheets (1 box) puff pastry, thawed

## Pate a Choux Dough:

1/2 cup butter

1 cup water

1 cup all-purpose flour

1/4 teaspoon salt

4 eggs

## Pastry Cream:

1 ½ cups half and half

½ teaspoon vanilla bean paste

1/3 cup sugar

4 egg yolks

1 ½ Tablespoons cornstarch

## Diplomat Cream:

1 cup heavy whipping cream

2 Tablespoons powdered sugar

½ teaspoon vanilla

## For Caramel:

1 1/3 cups sugar

1/2 cup corn syrup

75mL water



Preheat oven to 400°F. Line a baking sheet with parchment paper. Using a 4-inch round cookie cutter, punch out (6) rounds of puff pastry. Prick dough with a fork 5 or 6 times in various spots to help it retain its shape. Bake for 12-15 minutes, or until golden brown. Cool completely.

**For Pate a Choux:** Raise oven to 450°. Line a baking sheet with parchment paper. In a medium saucepan over medium heat, combine 1/2 cup butter and 1 cup water. Bring to a boil, stirring until butter melts completely. Reduce heat to low, and add flour and salt. Stir vigorously until mixture leaves the sides of the pan and begins to form a stiff ball. Remove from heat. Add eggs, one at a time, beating well to incorporate completely after each addition. With a spoon or a pastry bag fitted with a large plain tip. Spoon or pipe dough onto cookie sheet in 1/2-inch rounds, about 36.

Bake 10 minutes in the preheated oven, then reduce heat to 325° and bake 10 minutes more, until hollow sounding when lightly tapped on the bottom. Cool completely on a wire rack.

**For the pastry cream:** Pour the half and half and sugar in a medium saucepan and bring just to a boil. Place egg yolks and cornstarch in a bowl and whisk until combined. When half and half is hot, whisk some into the eggs, then add the eggs to the saucepan. Cook over low heat, stirring continuously with a wooden spoon, until very thick, about 5 minutes. Stir in vanilla extract. Spread pastry cream in a rimmed cookie sheet and place a sheet of plastic wrap directly over the pastry cream. Allow to cool.

Makes 1 cup.

**For Diplomat cream:** In a large bowl, pour in whipping cream. Whip with a whisk until soft peaks form. Add in powdered sugar and vanilla. Continue to whisk until firm peaks form. Set aside ½ cup of whipped cream for topping. Whisk remaining ½ cup into cooled pastry cream. Gently folding until fully incorporated.

Using a piping bag and a filler tip, gently squeeze diplomat cream into each profiterole.

**For Caramel:** Mix together sugar, water and corn syrup and stir until the sugar is dissolved. Wash down the sides of the bowl using a wet pastry brush. Heat the syrup up to 302°F. Remove from the heat.

To assemble, place puff pastry rounds on a cake plate. Add remaining diplomat crema onto each on, spreading flat. Dip the bottom of each profiterole, then place 6 on top of puff pastry with diplomat cream. Using remaining whipped cream, place in piping bag fitted with St Honore tip. Pipe cream in between each profiterole. Makes 6.

# Guava Macarons

## For the cookie:

2 egg whites, room temperature  
4 Tablespoons sugar  
2 Tablespoons GOYA guava jelly  
1-2 drops pink food coloring, as needed  
 $\frac{3}{4}$  cup almond flour  
1 cup powdered sugar

**Tools Needed:** #12 piping tip (Wilton), Piping bag, Rubber Spatula, Whisk, Sifter  
Oven, Parchment paper or Silpat baking mat

Preheat oven to 300°F. In an electric mixer with a whisk attachment, whip egg whites until soft peaks form. Slowly add granulated sugar while mixer is running. Add in food coloring and guava jelly. Whip until stiff peaks form. In a large bowl, sift almond flour and powdered sugar together, then fold into egg whites with a rubber spatula. Do not over mix. Mix until the batter ribbons off of the spatula like lava. Lightly push the batter off of the sides of the bowl to get rid of the air bubbles. Add batter to piping bag. Pipe a 1  $\frac{1}{2}$  -inch drop of batter on a parchment-lined or silpat-lined baking sheet. Tap the pan on the counter to flatten and to get rid of more air bubbles. Let dry out uncovered on the countertop for about 20 minutes- this allows the "foot" to form. Bake for 19 minutes or more, depending on macaron size and oven type. Macarons should peel off easily for the silpat when done. Allow to cool before frosting. Makes about 1 dozen cookies.

## Buttercream Frosting

1 cup unsalted butter (2 sticks or  $\frac{1}{2}$  pound), softened  
3-4 cups powdered sugar, SIFTED  
 $\frac{1}{4}$  teaspoon salt  
1 Tablespoon vanilla extract  
4 Tablespoons milk or heavy cream

$\frac{1}{2}$  cup GOYA guava jelly

In a electric mixer with a paddle attachment, beat butter for about 4 minutes on medium speed. Add 3 cups of powdered sugar and turn your mixer on the lowest speed until the sugar has been incorporated with the butter. Increase mixer speed to medium and add vanilla extract, salt, and 2 tablespoons of milk/cream and beat for 3 minutes. If your frosting needs a more stiff consistency, add remaining sugar. If your frosting needs to be thinned out, add remaining milk 1 tablespoons at a time. Fit a piping bag with a star tip. Pipe a circle of buttercream around the bottom of the macaron. Add a dollop of guava jelly in the center. Top with another macaron. Repeat with remaining cookies. Makes about 1  $\frac{1}{2}$  dozen, depending on size.