Chef Patrick Moore
the getaway gourmet

Chocolaté Raspberry Torte

CHOCOLATE TORTE

1 ½ Sticks Butter, softened
1 cup Brown Sugar
½ cup Sugar
2 Ea. Eggs
1 tsp. Vanilla
6 oz. Semi-Sweet Chocolate, melted
1 cup Flour
2 tsp. Cocoa Powder
½ tsp. Baking Powder
Pinch Salt

RASPBERRY SAUCE

2 cups Raspberries
⅓ cup Sugar
¼ cup Water
½ Tbsp. Cornstarch
2 Tbsp. Water, cold

WHIPPED CREAM

½ cup Heavy Cream
3 Tbsp. Sugar
2 tsp. Vanilla

8 sprigs Mint

INSTRUCTIONS

CHOCOLATE TORTE

1. Preheat oven to 400 degrees.
2. In a large bowl, cream butter, brown sugar and sugar until smooth.
3. Add eggs and vanilla and blend until incorporated.
4. Add melted chocolate and blend, scraping sides occasionally.
5. In a separate bowl, combine flour, cocoa powder, baking powder and salt.
6. Combine dry ingredients with chocolate mixture and mix until completely blended.
7. Cut a parchment circle the size of a 9" cake pan. Spray with vegetable spray and dust with flour to prevent cake from sticking.
8. Scoop chocolate batter into prepared pan until entire pan is covered. Place in oven and bake for 25- 35 minutes, or until the center is set. Test with a toothpick. Pick should come out of cake clean when done.
9. Allow cake to cool for 10- 15 minutes. Go around outside of cake with a knife, then flip cake out on a plate. Cut and serve.

RASPBERRY SAUCE

1. Combine raspberries, sugar and water in a sauce pan and bring to a simmer over medium heat.
2. Cook for 5-10 minutes until raspberries become tender. Puree with a blender.
3. Strain sauce and return to heat over low.
4. Combine cornstarch and cold water in a small bowl, mix to create a slurry.
5. Add cornstarch slurry to raspberries and bring to a boil. Remove from heat and adjust consistency as needed with a little water.

WHIPPED CREAM

1. Place a mixing bowl in the freezer and chill for 15- 20 minutes. This allows cream to whip faster.
2. Add cream to chilled mixing bowl and whip with a whisk to create soft peaks.
3. Add sugar and vanilla and whip cream to stiff peaks.
4. Reserve cream for plating dessert.

To serve...

Place 1 wedge of chocolate torte on a plate. Pipe whipped cream next to torte.

Place 1-2 Tbsp. of raspberry sauce on the plate. Garnish with 3-4 fresh raspberries and a sprig of mint on the whipped cream.

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Pineapple Pina Colada Cups

PINA COLADA MOUSSE

8 oz. Cream Cheese, softened
⅔ cup Sugar
3 tsp. Gelatin
¼ cup Water
⅓ cup Coconut Milk
⅓ cup Pineapple Juice
2 tsp. Coconut Extract
Pinch Salt
⅔ cup Heavy Cream

BROWN SUGAR SAUCE

¼ cup Brown Sugar
2 Tbsp. Pineapple Juice
¼ cup Dark Rum
¼ cup Heavy Cream
4 Tbsp. Butter, chilled

BROWN SUGAR SAUCE

2 sheets Puff Pastry
2-3 Tbsp. Sugar

2 cups Pineapple, diced
¼ cup Coconut Flake, toasted

INSTRUCTIONS

PINA COLADA MOUSSE

1. Place a small sauce pan on the stove with about 1" of water and heat.
2. Place ¼ cup water in a small bowl. Sprinkle gelatin over to bloom. Place gelatin in a warm water bath to melt the gelatin.
3. In a bowl, mix coconut milk, pineapple juice, coconut extract and salt.
4. In a mixing bowl combine cream cheese and sugar and cream together until smooth, scraping down sides occasionally.
5. Once cream cheese is smooth, add coconut mixture and blend, scrap sides occasionally.
6. Whip Cream in another bowl to stiff peaks, reserve.
7. Once gelatin has dissolved, add to cream cheese coconut mixture quickly and beat to incorporate.
8. Gently fold in whipped cream. Chill for 3-4 hour covered to set mousse.

BROWN SUGAR SAUCE

1. Combine Brown Sugar and pineapple juice in a saucepan and bring to a simmer.
2. Remove from heat and add rum. Gently tilt pan to catch rum on fire. Allow flames to burn off.
3. Add heavy cream to sauce and heat.
4. Remove from heat, allow to cool a few moments then swirl in butter. Whisk until all butter is incorporated.
5. Reserve for service.

PASTRY SHELLS

1. Preheat oven to 400 degrees.
2. Cut Puff Pastry sheets into small rectangle or squares; 12 pieces in total.
3. Place 4 puff sheets on a parchment lined sheet pan. Cut rectangular or square centers out of remaining pastry pieces.
4. Brush edges of pastry with water and stack cut pastry on top of whole sheet. Repeat with 2nd cut pastry sheet.
5. Complete stacking all pastry shells, sprinkle with sugar and bake for 15 minutes or until golden brown.
6. Remove pastries from oven and allow to cool.

To serve…

Place ¼ cup of Pina Colada mousse in each pastry cup, then Place 2 Tbsp. diced pineapple in each shell.

Top with ¼ cup Pina Colada mousse. Sprinkle with more diced pineapple and toasted coconut

Garnish plate with rum sauce, diced pineapple and toasted coconut.

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Poppy Seed Scone with Mixed Berries & Lemon Curd

POPPY SEED SCONE

2 cups Flour
½ cup Sugar
2 ½ tsp. Baking Powder
½ tsp Salt
6 Tbsp. Butter, cubed and chilled
2 ea. Eggs
1 tsp. Lemon Extract
2 tsp. Lemon Zest
2 tsp. Poppy Seeds
⅓ cup Heavy Cream
1 Tbsp. Sugar

LEMON CURD

¼ cup Lemon Juice
1 tsp. Lemon Zest
5oz. Butter
4.5 oz Sugar
½ cup Egg Yolk
2 Tbsp. Sugar

MARINATED BERRIES

1 cup Strawberries, quartered
1 cup Blueberries
3 Tbsp. Sugar
2 Tbsp. Orange juice, or Grand Marnier

4 sprigs Mint

INSTRUCTIONS

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LEMON POPPY SEED SCONE

1. Preheat oven to 400 degrees.
2. In a large bowl, combine flour, sugar, baking soda and salt. Mix to incorporate
3. Add chilled, cubed butter and cut into flour mixture until all butter is incorporated.
4. Add lemon extract, lemon zest, poppy seeds and cream and stir in all ingredients.
5. Mix ingredients to form a dough ball. Remove and place on a table, continue to kneed for about 30-60 seconds until flour is incorporated.
6. Roll dough into a 3 to 4" circle, flip and round edges.
7. Cut dough into 8 pie pieces and place on a parchment lined sheet pan.
8. Sprinkle dough with sugar and place in preheated oven. Bake for 14 minutes until golden brown, careful not to burn the bottoms.
9. Remove shortcakes from oven and allow to cool for 10- 15 minutes. Reserve for service.

LEMON CURD

1. In a sauce pan, combine lemon juice, zest, butter and sugar.
2. Bring lemon mixture to a simmer over medium heat.
3. In a separate bowl, Mix egg yolks and sugar. Whip yolks until light and frothy.
4. Temper lemon mixture into egg yolks, continue to whisk so eggs do not scramble.
5. Return lemon and egg mixture to the stove over medium low heat. Stir constantly until thick.
6. Strain lemon curd to remove the lumps, cool and reserve for service.

MARINATED BERRIES

1. Stem and quarter strawberries and place in a mixing bowl.
2. Add blueberries, sugar and orange juice or Grand Marnier and toss to coat all berries.
3. Allow berries to marinate for 15- 20 minutes.
4. Reserve for plating dessert.

To serve…

Cut 1 scone in half, place ¼ cup of marinated berries on scone.

Top berries with ¼ cup lemon curd. Top with scone and serve with a sprig of mint.