



Chocolate Bourbon Pecan Cup



RECIPE

Ingredients

Ballerina Marbled

(de Boer Food L112-56)

Bourbon Pecan Filling, see recipe

Whipped Cream

Dark Chocolate Spaghetti Curls

(de Boer Food L411-45)

Bourbon Vanilla Cream, see recipe

Cigarillos Retro 5.9"

(de Boer Food L431-75)

Amounts

1 each

2 Tbsp.

1 Tbsp.

1 Tbsp.

1 Tbsp.

1 each

Preparation Method:

- Fill Ballerina Marbled cup with Bourbon Pecan Filling. Top with Whipped Cream rosette.
- Sprinkle Dark Chocolate Spaghetti Curls over top and place in center of plate.
- Drizzle Bourbon Cream on plate.
- Place Cigarillos Retro across Ballerina Marbled cup and serve.

RELATED RECIPE - Bourbon Pecan Filling

Ingredients

Bourbon

Pecan Halves

Eggs, whole, beaten

Dark Corn Syrup

Sugar, granulated

Butter, unsalted, melted

Amounts

¼ cup

3 cups (vol.)

8 each

2 cups (vol.)

2 cups (vol.)

4 Tbsp.



Ballerina Marbled
L112-56
(W 2.6" x H 1.2")
105 pcs/case



Cigarillos Retro 5.9"
L931-75
6 x 200 pcs/case



Curls Dark
L411-28
8.8 lb/case

RELATED RECIPE - Bourbon Pecan Filling-Cont.

Preparation Method:

- Combine pecan halves and bourbon. Mix and allow to sit for 30 minutes.
- Place remaining ingredients in mixing bowl. Blend together.
- Add bourbon pecan halves.
- Pour mixture into shallow ceramic oven proof vessel and place in 350° oven.
- Bake for 40-45 minutes. Remove from oven and allow to cool.
- Refrigerate until ready to use.

RELATED RECIPE - Bourbon Vanilla Cream

Ingredients

Egg Yolks

Sugar, granulated

Cornstarch

Flour, all purpose

Milk, whole

Vanilla Extract

Bourbon

Amounts

½ cup (vol.)

½ cup (vol.)

4 Tbsp.

¼ cup (vol.)

2½ cups (vol.)

1 tsp.

1/8 cup

Preparation Method:

- Mix egg yolks and sugar together in mixing bowl.
- Sift the cornstarch and flour together. Add to yolk mixture. Mix until smooth paste forms.
- Place milk, bourbon and vanilla in saucepan. Heat until boiling. Remove from heat.
- Slowly add hot milk to egg yolk mixture, whisking constantly.
- Place egg mixture back in sauce pan. Cook over medium heat until boiling, whisking constantly until mixture thickens.
- Remove from heat. Transfer into storage container. Allow to cool.
- Refrigerate until ready to use.