

NAVA RECIPES

Dark Chocolate Tall Tart with Gingerbread Crust

Yield 12 Servings

Equipment: Food Processor, Mixer, Loaf Pan, Bain-Marie, 9 1/2"x1 3/4"Springform Pan

Gingerbread Crust

1 lb. Gingerbread (2 Days Old)
4T. Butter (Soft)

Chocolate Tart Filling

12oz. Chocolate (Chopped Small)
5T. Butter
1 ½ C. Heavy Cream
4 Eggs
¾ C. Sugar

Gingerbread Sour Cream Sauce

2 C. Sour Cream
1 C. Orange Juice
4 T. Molasses
2 tsp. Ground Ginger
1 tsp. Ground Cinnamon
1 tsp. Ground Nutmeg
½ tsp. Ground Allspice
½ tsp. Ground Clove
½ tsp. Ground Mace

Gingerbread Crust:

Puree gingerbread in the food processor until all crumbs. Place in bowl and add the butter and work with your hands until moist. Press into the cake pan evenly on the bottom and sides. Refrigerate for 10 minutes to set.

Chocolate Tart Filling:

Over boiling water melt the chocolate and butter together. Whip the heavy cream in the mixer with the whip attachment until soft peaks are achieved, set aside. Clean the mixer bowl and place the eggs and sugar into it. Whisk until combined and set over the bain marie and whisk until light and lemony in color and tripled in volume. (3-4 min.) Place on the mixer and whip on high speed until cool. (5-6 min.) Fold the eggs into the chocolate mixture just until combined, continue folding half of the whipped cream to lighten the chocolate, then fold in the reserved whip cream. (Be careful not to over fold

and deflate the chocolate mousse mixture. Pour into refrigerated gingerbread crust and return to the refrigerator.

Gingerbread Sour Cream Sauce:

Combine all ingredients and whisk until smooth. Refrigerate until needed.

Assembly:

Cut the Dark Chocolate Tall Tart into twelve equal pieces. Place a small amount of Gingerbread Sour Cream Sauce on plate and add slice of tart. Serve.

Optional Garnishes:

Mint, Raspberry Sauce, Vanilla Ice Cream

Red Pear-Ginger Ale Soup

Yield 8 Servings

Equipment: Saucepan, Blender

Red Pear-Ginger Ale Soup

4-5 Red Pears (Peeled, Deseeded)

1C. Water

½C. Sugar

Juice of ½ Lemon

2C. Ginger Ale

Red Pear-Ginger Ale Soup:

Place the pears, water, sugar and lemon juice in the saucepan. Bring to a boil and turn down to a simmer and continue to cook for about ten minutes or until the pears are soft. Let cool slightly and puree in the blender until smooth. Place over ice bath until cool and add the ginger ale. The soup is now ready to serve.

Pineapple Honey Butter

Yield 4 Cups

Equipment: Saucepan

8C. Pineapples (Peeled, Diced)

½ C. Honey

½ C. Sugar

½ C. White Wine

Procedure:

Place everything into the saucepan; bring to a boil, then turn down and cook on medium heat until reduced and thick like syrup. (20 min.) Let cool, place in sterilized jars and store in cool, dark area.

Note: This Pineapple Honey butter is good at breakfast time on toasted bagels or on your favorite pancakes or French toast. This butter also makes a great holiday gift.