Desserts

**Bananas Foster**
- 2 Tbl Butter
- 4 Tbl Dark Brown Sugar
- 1/4 tea Cinnamon
- 2 oz Rum Dark (put in dish)
- 1 Tbl Banana Liqueur (very optional)
- 2 each Bananas, Split lengthwise in half, then cut into 4 pieces

MOP: In a small pan put together the butter, brown sugar, cinnamon and rum. Stir with a wooden spoon until blended. When you hear the mixture start making sizzling sounds, place in the bananas. Keep turning the bananas in the mixture trying not to break them up too much. The mixture will get syrupy in a minute. Serve with light vanilla ice cream.

**Blueberry Crumble**
- 2 C Blueberries
- 1/4 C Apricot Jam/Peach Jam
- 1 ea Lemon Zested
- 2 T Orange Juice
- 3 oz Pound Cake, Sponge Cake, Cookie Crumbs
- 1 C Yogurt/Creme Fraiche/Whipped Cream

MOP: Heat the oven to 375º. Mix the blueberries with the preserves and the orange juice. Transfer to a quart/3 Cup gratin dish. Crumble the cake on top of fruit. Make sure fruit is entirely covered. Cook for 30 minutes. Serve warm with yogurt or creme fraiche.

**Sweet Dough for Tarts**
- 1/2 C Sugar
- 1 C Butter, Softened
- 1/2 T Vanilla Extract
- 1 tea Lemon Zest
- pinch Salt
- 1 ea Egg, Large
- 2 1/4 C All Purpose Flour

MOP: Put sugar and butter into a mixing bowl with a paddle attachment. Cream together until smooth. Stir in the vanilla, lemon zest, and salt. Stir in the egg and scrape the bowl. Stir the flour until just combined—DO NOT OVERMIX. Wrap in plastic wrap and refrigerate for at least 30 minutes.
**Madeleine**

1 1/2c+2T All Purpose Flour
2 1/4 tea Baking Powder
1 Cup Butter, Softened
1 tea Vanilla Powder
1 Cup Sugar
1 tea Lemon Zest
Pnch Salt
4 ea Eggs, Large
1 ea Egg Yolks

MOP: Sift flour and baking powder into a bowl and set aside. Place butter, vanilla, sugar, lemon zest and salt into a bowl and mix until smooth with paddle attachment of the mixer. Do not mix too long. Add eggs on low speed one at a time, and then finish with yolk. Scraping the sides from time to time with machine off. Stir in flour mix and mix until dough is smooth, approx. 1 minute. Refrigerate for at least 1 hour. Fill madeleine pans 3/4's full and bake for 8 minutes at 425°. Serve with tea or coffee.

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**Warm Chocolate Cake Jean-George**

9 oz Butter (2 sticks + 2T)
8 1/2 oz Bittersweet Chocolate (72%)

5 ea Egg Yolks, Large
5 ea Eggs

1/2 C+2T Sugar

1/3C+ 1 T All Purpose Flour

MOP: Prepare 16 x 2oz ramekins with butter and flour (you can use 8 x 4 oz) Melt the butter and chocolate over a double boiler. Stir until smooth. Set aside. Meanwhile, put egg yolks and eggs into a standing mixer (you can use hand mixer, too) fitted with whisk. Beat at medium speed until frothy. Pour the sugar and increase speed to medium high. Beat until mixture has tripled in volume. Scrape the chocolate mixture into the eggs and beat until well mixed. Scrape down the sides of the bowl a few times during the process. Sift the flour over the batter. Fold gently. Put batter into pastry bag and pipe into the ramekins. Cover with plastic wrap and refrigerate until needed. Bring them back to room temperature before cooking (approx 20”). Heat oven at 450° convection heat. Cook for about 4 minutes until sides and tops are setting up (they should appear a little darker). Put on glove and invert ramekins, leave for 10 seconds, then pull off.

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**Chocolate Sauce**

4 oz Semi Sweet Chocolate, chopped
1 C Cream

MOP: Bring cream to a boil. Pour over chocolate. Stir until smooth.