



FOOD & WINE WEEKENDS

La Luce Tiramisu

One of Italy's most popular desserts, *tiramisu* means "pick me up" in Italian referring to the two caffeinated ingredients that are present in the dish, espresso and cocoa.




Hilton
ORLANDO BONNET CREEK


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La Luce Tiramisu

INGREDIENTS

Soaking Liquid Syrup

Espresso	2 ¼ c
Simple Syrup	½ c
Yaya Rum	½ c

Toppings

Cocoa Powder

Filling

Egg Yolks	½ c (7 egg yolks)
Granulated Sugar	⅔ c
Vanilla Paste	2 tbs
Mascarpone	4 ½ c
Heavy Cream	1 c
Ladyfingers	1 box

INSTRUCTIONS

- Combine Espresso, simple syrup, and rum. Then set aside.
- Whip egg yolk and sugar in a large metal mixing bowl over a water bath until it reaches 158 °F. This is called "sabayon."
- Whip sabayon until thick, pale, and double in size.
- Whip mascarpone, heavy cream and vanilla paste until thick, scraping sides of bowl.
- Add portion of mascarpone mixture into sabayon mix. Then add back into mascarpone bowl.
- Soak ladyfingers in the liquid syrup made at the beginning.
- Line a 9x13 inch baking pan with one layer of ladyfingers, then add one layer of mascarpone cream. Repeat this step again.
- Dust the top with cocoa powder. This final step can be optional based on preference.

Important: Refrigerate tiramisu for 12 hours before consuming.

Notes:



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Waldorf Astoria Red Velvet Cake

The Waldorf Astoria New York invented Red Velvet Cake in the first half of the 20th century. The recipe was kept secret until the chef received a letter from a guest asking how to make it.


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WALDORF ASTORIA
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Waldorf Astoria® Red Velvet Cake

RED VELVET CAKE

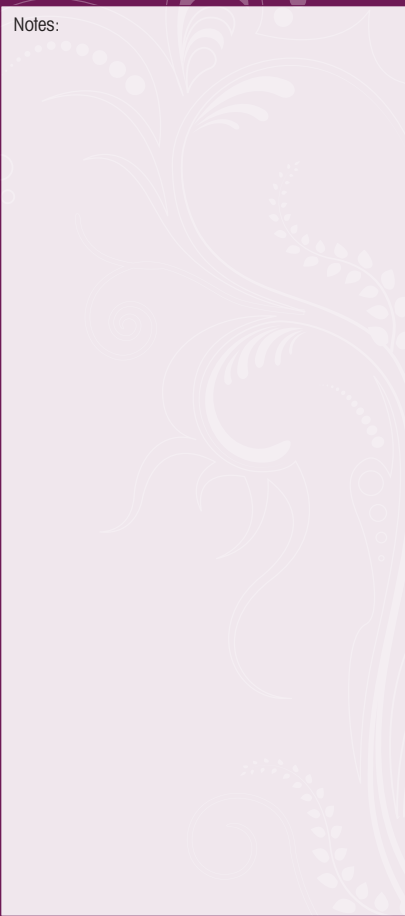
Granulated Sugar	¾ c	All Purpose Flour	¾ c + 1 tbs
Whole Eggs	2 eggs	Baking Soda	1 tsp
Canola Oil	½ c + 2 tbs	Iodized Salt	1 pinch
Vanilla Extract	1 tsp	Canned Beets	15 oz. can
62% Dark Chocolate	3 tbs		

- Drain and puree beets 1 day prior to making cake to ensure all the excess juice is removed.
- Using a mixer with paddle attachment, mix sugar, eggs, canola oil and vanilla extract creating a sugar mixture.
- Melt chocolate and temper into sugar mixture, scraping the sides and bottom of bowl well.
- Sift flour, baking soda and salt. Add into mixer, scraping bowl well so the mixture is smooth.
- Add in beets from the previous day that have been drained and pureed. Scrape the sides and bottom of bowl to ensure smooth mixture.
- Portion into desired molds and bake at 325°F for 15-20 minutes or until completely baked.

CREAM CHEESE ICING

Unsalted Butter	½ c	• Using a mixer, cream butter.
Cream Cheese	2 ¼ c	• Add cream cheese and mix together until smooth, scrape bowl.
Confectioners' Sugar	1 ⅓ c	• Add confectioners' sugar and vanilla extract, mix until smooth.
Vanilla Extract	1 tbs	• Refrigerate until ready to use.

Notes:





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Strawberry and Cream Shortcake

This sweet dessert is not called shortcake because of its height. The name comes from the 16th century English word "short" which means "crisp."




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WALDORF ASTORIA
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Strawberry and Cream Shortcake

SHORTCAKE BISCUIT

All Purpose Flour	2 $\frac{3}{4}$ c	Heavy Cream	1 $\frac{1}{4}$ c
Granulated Sugar	3 tbs	Unsalted Butter	$\frac{1}{4}$ c (1 stick)
Baking Powder	2 tbs	Eggs	2 eggs
Salt	$\frac{3}{4}$ tsp		

- Combine cold, cubed butter and dry ingredients in mixing bowl
- Mix on medium speed until sandy consistency is created
- Add in heavy cream and one egg, mix on low to fully incorporate
- Remove dough from bowl and shape into ball
- Dust flour onto your rolling sheet and pin, roll out dough to desired thickness
- Allow dough to relax at least 15 minutes prior to cutting
- Cut dough into small circular discs
- Use one egg to create an egg wash, brush tops of biscuits with egg wash and bake at 325° F for 10-12 minutes

CHANTILLY CREAM

Heavy Cream	1 $\frac{1}{2}$ c	<ul style="list-style-type: none">• Whip cream and sugar together in a mixing bowl until stiff peaks are created• Add in vanilla to taste
Granulated Sugar	3 tbs	
Vanilla	to taste	

STRAWBERRY PUREE

Fresh Strawberries	1 carton	<ul style="list-style-type: none">• Blend fresh strawberries and sugar until smooth• Taste and add more sugar if needed
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