

DBar Dessert Recipe from the EDOS 50th Anniversary Gala
Flourless Chocolate Cake



Ingredients		Method
Chocolate 55%	1#	Melt margarine, chocolate and sugar over double boiler Transfer to 5qt w/paddle Add coffee Mix until cool Add eggs 1 at a time Bake at 300 degrees in waterbath
Butter	1#	
Sugar	6 oz.	
Coffee	12oz.	
Eggs	8 ea	

Tropical Granita

Ingredients		Method
Pineapple juice	500g	Make vanilla sugar Strip, split and pound lemongrass on top of vanilla sugar Warm ½ the OJ and pineapple juice with powdered lemongrass stalks just to melt vanilla sugar Strain, season to taste and chill Freeze in shallow pan
Orange juice	500g	
Passion fruit juice	75g	
Granulated sugar	100 g/tt	
Tahitian vanilla bean	1 ea	
Lemongrass stalks	5 ea	

Chocolate Sauce
Yield: ½ gallon

Ingredients		Method
Water	1 qt	Bring the 2 quarts of water and the sugar to a boil Scale the chocolate and cocoa powder into a separate bowl Slowly pour the simple syrup over the chocolate mixture whisking constantly to form a simple ganache Make a sluree with the cornstarch, vanilla extract and eight ounces of water Return chocolate mixture to the heat and whisk in the sluree and bring mixture to a light boil over medium heat stirring constantly Cook until sauce thickens and starchiness is gone Strain and chill
Granulated sugar	1 lb 12 oz	
Cornstarch	2.5 oz	
Water	4 oz	
Vanilla extract	½ oz	
Cocoa powder	6oz	
Bittersweet chocolate	6oz	