

Monkey's Lunch

	Makes 6 Servings	Makes 12 Servings	Makes 18 Servings
Ganache			
Chocolate Cake Mix	1 box	1 box	1 box
Chocolate Chips	4 ounces	8 ounces	12 ounces
Heavy Cream	6 ounces	12 ounces	1# 2 ounces

Creamy Panna Cotta			
Gelatin	¼ ounce	½ ounce	¾ ounce
Water	4 ounces	8 ounces	12 ounces
Half and Half	13 ounces	1# 10 ounces	2# 7 ounces
Granulated Sugar	2 ounces	4 ounces	6 ounces
Godiva Liquor	2 ounces	4 ounces	6 ounces
Bailey's Irish Cream	2 ounces	4 ounces	6 ounces
Banana Liquor	1 ounce	2 ounces	3 ounces
Kahlua	2 ounces	4 ounces	6 ounces
Heavy Cream	12 ounces	1# 8 ounces	3# ounces
Powdered Sugar	4 ounces	8 ounces	12 ounces
Pure Vanilla Extract	2 teaspoons	4 teaspoons	2 tablespoons

Vanilla-Cornmeal Dough	Makes 24 cookies	Makes 48 cookies	Makes 72 cookies
Rolled Oats	1 ½ ounces	3 ounces	5 ½ ounces
All-Purpose Flour	3 ½ ounces	7 ounces	10 ½ ounces
Granulated Sugar	2 ¾ ounces	5 ½ ounces	8 ¼ ounces
Cornmeal	2 ounces	4 ounces	6 ounces
Salt	¼ teaspoon	½ teaspoon	¾ teaspoon
Unsalted Butter, melted and cooled	4 ounces	8 ounces	12 ounces
Whole Eggs	1 each	2 each	3 each
Pure Vanilla Extract	½ teaspoon	1 teaspoon	1 ½ teaspoon

Vanilla-Cornmeal Dough

1. Preheat the oven 350 degrees F.
2. Using a food processor, mix the oats until powdery – about 30 seconds.
3. Add the flour, sugar, cornmeal, and salt to the oats and blend.
4. In a medium bowl, whisk together the butter, egg, and vanilla.
5. With the food processor on, add the butter mixture to the flour mixture and process until the dough just comes together. Rinse the medium bowl, dry, and flour lightly.
6. Transfer dough to the prepared bowl and knead to blend. Divide the dough into 2/4/6 discs. Wrap with plastic wrap and refrigerate for at least 15 minutes.
7. Transfer 1 dough disk to a lightly floured surface and roll to a ¼ inch thickness. Cut out desired shapes.
8. Place cut outs on a parchment paper lined double sheet pan.
9. Bake for 9 minutes. Remove from oven and allow to cool.



Ganache

1. Prepare cake mix by following the directions on the box. Line a double sheet pan with parchment and lightly grease with pan spray. Bake in double sheet pan until a toothpick inserted comes out clean. Remove from oven and allow to completely cool.
2. In a mixer with the whip attachment, place chocolate chips.
3. Place heavy cream in a pot on the stove and boil.
4. Pour heavy cream in readied mixer and mix on low speed until chocolate is completely melted and cooled.
5. Cut out chocolate cake into discs or cubes and place in the bottom of a glass.
6. Pour ganache over the chocolate cake and place in the refrigerator to set, about 15-30 minutes.

Creamy Panna Cotta

1. Combine water with the gelatin in a pot to bloom for 3 minutes.
2. Combine the liquors with the half and half in a bowl.
3. After the gelatin has bloomed, add sugar and melt over low heat.
4. After it has completely melted, stir into the half and half mixture.
5. Pour over the set ganache and allow to set in the refrigerator for at least 90 minutes.
6. Place the heavy cream, powdered sugar, and vanilla extract in a mixing bowl and whip to soft peaks.
7. When panna cotta has set, use a spoon to dollop the whipped cream over the dessert. Place a vanilla cornmeal cookie into the cream and serve.

Peach Bellini Tips

- Almond lace spreads out so place your discs closer to the center of the sheet pan and away from each other
- Almond lace hardens quickly so work fast. If it begins to crumble you may be able to soften the cookie again in the oven.
- Try placing almond lace over a rounded object to cool to create an edible serving bowl.
- For a more peachy tasting panna cotta, you can add another 1-2 ounces of peach juice.
- Remember to completely melt the gelatin to prevent a grainy and unevenly set texture.
- If you're having trouble with the raspberries, try using a skewer or chopstick to insert them into the gel
- For a very smooth finish, don't pour the gel all the way to the top and reserve some of the gel. After inserting the cookie, pour the reserved room temperature gel to top of the dessert and allow to chill in the refrigerator for another 30 minutes.

Lemon Drop Tips

- When making the lemon cornmeal dough hold off on the lemon zest and thyme. Before you knead the dough divide into two portions. Use the other half for the vanilla cornmeal dough in the monkey's lunch recipe.
- Try using different herbs and spices on the dough. The dough is flexible enough to customize to a variety of flavors and is tough enough to hold its shape while baking.
- You can freeze the dough for about a month. If you need to use the dough right away from the freezer microwave at a medium to medium low power setting for about 30 seconds or until the dough is thawed. Alternatively, you can beat the dough with a French style rolling pin to make it pliable again.
- Don't vary the ratio of water to vodka to lemonade too much. Too much vodka can cause the gelatin to not set up at all.
- For a more lemony gel, try using a citrus or lemon vodka.
- To measure lemon juice on a scale that has an auto-shut off feature, squeeze juice in a small bowl. When you're ready to measure place a bowl of the identical size on the scale to tare it out. Then, simply switch the bowls. If you have a lot of seeds, pour one bowl into the other through a strainer.
- When whisking the lemon curd at the end, the curd can bubble up and splatter. Whisk constantly to prevent this and lower the temperature if necessary.

Monkey's Lunch Tips

- For an elegant cookie, try adding a few drops of lavender oil. For a minty cookie, add a teaspoon of peppermint extract.
- Sometimes a ganache can come out grainy. Place the ganache in a food processor and puree until it comes together. If that fails to work boil another ounce or two of heavy cream and add that to the ganache.
- Ganache is great for dipping. Place the ingredients for the ganache in a small dip sized crock pot. When the chocolate is melted stir with fork. If the chocolate is dry or grainy add more cream until it is smooth. Try dipping strawberries, marshmallows, chunks of cake, and raspberries!
- To add extra alcohol to this dessert, try adding an ounce or two of a liquor to the ganache. Add it to the chocolate chips in the mixer. If you boil the liquor, you'll burn off the alcohol.
- There is some leeway with the ratio of liquor to half and half in the panna cotta, but it's suggested to stay within 2 ounces of doing so otherwise the gelatin may not set up correctly.
- This is the most flexible dessert to experiment with. Trying switching out the banana liquor with a different flavored liquor. Use peppermint schnapps for a chocolate mint twist. Use a raspberry liqueur or vodka for an elegant switch. You can even use wine, port is always great with desserts, for a richer flavor.
- You can prepare cake ahead of time and freeze it for about a month. To save yourself some time, cut the cake out a week prior to the event and freeze the cut outs in a plastic container. Then pop the cake pieces into the glass. This will also help set the ganache quicker.