

TIA MARIA TORTE

Makes 8-16 servings

4 cups (1 L)	whipping cream
1/3 cup (75 mL)	icing sugar
1/3 cup (75 mL)	milk
3/4 cup (175 mL)	Tia Maria® OR Kahlúa® liqueur
3 pkgs (350 g)	chocolate chip cookies
	Semi-sweet bakers chocolate, shaved

Whip cream until soft peaks form; add icing sugar. Continue whipping until cream forms stiff peaks. Set aside in refrigerator. Combine milk and liqueur in small shallow bowl. Dip a cookie

in liquid mixture quickly and place on bottom of ungreased 10-inch springform pan. Continue dipping cookies one by one until a single layer is formed. Fill in spaces with pieces of dipped cookies. Spread 1/3 of whipped cream over cookies. Repeat twice more with remaining dipped cookies and whipped cream; finishing with whipped cream on top. Garnish with chocolate. Refrigerate 10 hours.

Serve with: Growers 1927 Dry Premium Cider (Canada) or Alvear Solera 1927 Pedro Ximenez (Fortified Wine, Spain)

PEPPERMINT PATTIE CAKE

Makes 8-16 servings

1 pkg (552 g)	chocolate cake mix, divided
1 cup (250 mL)	sugar
1/4 cup (50 mL)	all-purpose flour
1 1/4 cups (300 mL)	milk
1 1/4 cups (300 mL)	soft but cool butter , cubed
1 tsp (5 mL)	vanilla extract
1 Tbsp (15 mL)	Crème de Menthe liqueur
	Junior Mints® (optional), diced
1 cup (250 mL)	semi-sweet chocolate chips
1 cup (250 mL)	whipping cream
1 Tbsp (15 mL)	unsalted butter

Cake: Grease 2 round 9-inch cake pans and line with parchment paper. Prepare cake mix according to package directions; divide batter evenly into both pans. Bake according to directions.

Mint Buttercream: Mix sugar and flour in medium sauce pot; add milk; cook over medium heat, whisking occasionally. Once mixture comes to a boil and has thickened remove from heat

and cool. Only when mixture is cool, add butter; beat until blended. Add vanilla and Crème de Menthe; mix thoroughly. If desired, fold in Junior Mints®. If icing is too soft, chill slightly in the refrigerator then beat.

Chocolate Ganache: Place chocolate chips in medium heatproof bowl; set aside. In small sauce pot, bring cream to a simmer. Pour hot cream over chocolate and let stand 5 minutes. Add butter and stir until smooth. Allow mixture to cool slightly.

Assembly: On the centre of a cake plate, place first layer of cake rounded side up. Cover with layer of mint buttercream 1-inch thick. Place second layer of cake flat side up. Pour slightly cooled chocolate ganache over top of cake and allow to fully cover top and drip down sides. Refrigerate.

Serve with: Chartreuse Liqueur (France) over ice or Smirnoff Mojito (Ready to drink) served over ice and garnished with lime wedge.

BLACKBERRY CRÈME BRÛLÉE Recipe Courtesy of Dairy Farmers of Canada

Makes 6 servings

2 cups (500 mL)	10% half-and-half cream
1/2 cup (125 mL)	sugar, divided
2	eggs
2	egg yolks
2 tsp (10 mL)	vanilla extract
24	fresh blackberries
1/3 cup (75 mL)	sugar, for topping

Preheat oven to 325°F/160°C. In small sauce pot, combine cream and half of sugar; heat over medium heat until steaming. In heatproof bowl, whisk together remaining sugar, eggs and egg yolks. Slowly and steadily whisk in heated cream mixture; whisk in vanilla. Pour mixture into a liquid measuring cup. Set six small ramekins (213 mL) in a 9x13 inch baking dish.

Add 4 blackberries to each ramekin; pour cream mixture over top. Place baking dish on rack in oven and carefully pour enough boiling water to come up three-quarters up the sides of ramekins. Bake for 35-40 minutes until tops are firm and centre is still slightly jiggly. Let cool on rack. Cover loosely and refrigerate for up to 2 days. Before serving, blot tops of custards dry with paper towel and sprinkle each evenly with approximately 1 tsp (5 mL) of sugar. Torch or broil until sugar is bubbling and caramelized. Let cool 3 minutes then serve.

Serve with: Henriques & Henriques 10 year old Bual Maderia (Fortified Wine, Portugal)