

Chocolate Peanut Butter Tower

Chocolate Peanut Butter Fudge

INGREDIENTS

- 25 oz Callebaut® 811 dark chocolate
- 8 oz Callebaut 60/40 dark chocolate
- 4 oz unsalted butter
- 12 oz smooth peanut butter
- 10 oz egg yolks
- 4 oz sugar
- 24 oz heavy cream

PREPARATION

In a mixing bowl, place chocolate, butter and peanut butter; heat over a hot water bath until smooth. In a separate mixing bowl, place egg yolks and sugar; heat over a water bath until 120°, whisking continuously. Fold egg yolk mixture into chocolate mixture until fully incorporated. Cool to 80°. Add heavy cream to a mixer and whip until stiff peaks form. Fold heavy cream in slightly cooled chocolate mixture until combined. Pour halfway up into 3 x 3 ring molds. Place in freezer.

Peanut Butter Chiffon

INGREDIENTS

- 5 ea gold gelatin sheets
- 8 oz egg yolks
- 18 oz granulated sugar
- 3 c smooth peanut butter



- 48 oz whole milk
- 12 oz heavy whipping cream

PREPARATION

Soak gelatin sheets in ice cold water. In a large sauce pan, combine egg yolks, sugar, peanut butter and milk; cook on medium-high heat, stirring continuously. Cook mixture until 185°; do not boil. Remove from heat and strain into a mixing bowl. Squeeze out excess water from the gelatin and add to egg mixture. Cool mixture over an ice water bath, stirring frequently. Cool until 80°. Add heavy cream to a mixing bowl and whip until stiff peaks form. Fold whipped cream into cooled egg mixture until combined. Pour evenly into ring molds on top of chocolate peanut butter,

Jill Schweder, corporate pastry chef at Vince Young Steakhouse, Austin, TX

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about 1/4 inch from top. Freeze until completely frozen. Unmold after frozen and let defrost in refrigerator.

Chocolate Cookie Dots

INGREDIENTS

- 12 oz unsalted butter
- 16 oz granulated sugar
- 8 oz Callebaut® cocoa powder
- 2 ea eggs
- 1/2 oz vanilla extract
- 18 oz all-purpose flour
- 1/4 oz salt

PREPARATION

In a mixing bowl, cream butter and sugar with a paddle attachment until smooth and creamy. Scrape bowl with spatula several times during this process. Add cocoa powder; mix until combined. Add eggs one at a time, mixing until combined before adding the next one. Add vanilla extract; mix until combined. Add flour and salt; mix until combined. Roll cookie dough between two pieces of parchment paper until 1/8-inch thick. Place in freezer until firm. Cut out disks with 1/2- or 3/4-inch cookie cutter and place on parchment-lined sheet pan. Bake in 350° oven for about 12 to 14 minutes. Cool and reserve as garnish.

Chocolate Sauce

INGREDIENTS

- 16 oz granulated sugar
- 24 oz brown sugar
- 14 oz Callebaut cocoa powder
- 32 oz water
- 32 oz heavy whipping cream

PREPARATION

In a large sauce pan, combine all ingredients and bring to a boil. Whisk frequently. Lower to simmer and cook for about 25 minutes or until the sauce thickens.

ASSEMBLY

Drizzle chocolate sauce on plate and place chocolate peanut butter tower in center of plate. To garnish, pipe whipped cream in center of tower; arrange cookie dots on and around chocolate peanut butter tower.