



# February Menu Ideas

## Love Triangles

### Ingredients:

Chocolate Sponge Cake:  
4 egg whites  
1/4-teaspoon cream of tartar  
1/4-teaspoon salt  
1/3-cup sugar  
2 egg yolks  
1/2 oz. (1 Tbsp.) vanilla extract  
1/4-cup all-purpose flour  
1/4-cup cocoa



### Ganache:

24 oz. (3 cups) semi-sweet chocolate chips  
16 oz. (2 cups) whipping cream

### For Serving:

4-4oz (#10) scoop Blue Bunny® Cherry Nut Ice Cream (Kohl #07743)  
4 oz. (8 Tbsp.) cherry sauce  
Mint leaf, optional garnish

### Instructions:

#### For the Sponge Cake:

Line an 8-inch square cake pan with waxed paper. Place egg whites, cream of tartar and salt in a mixing bowl, beat with electric mixer until foamy. Beat in sugar gradually, continue beating until stiff peaks form. Beat in egg yolks and vanilla. Combine flour and cocoa and fold lightly into egg mixture. Spread batter in prepared pan. Bake in 400-degree oven 10 minutes or until cake springs back when lightly touched. Loosen sides with a sharp knife. Turn out immediately onto a paper towel lined cake rack to cool. Once cooled slice into 4 inch squares. Then slice each square, again, diagonally to create two triangles per square. Set aside until ganache is prepared and cooled.

#### For the Ganache:

Place semi-sweet chocolate chips into a heavy bowl. Heat cream in saucepan over medium heat just until bubbles form around the pan. Slowly pour hot cream into chocolate, stirring constantly. Do not whip. Stir until chocolate is melted and reaches creamy emulsion. Allow to cool to room temperature. Place cake "triangles" onto wire rack. Coat each triangle with 1/4 cup cooled ganache, thoroughly coating the cake. Allow to dry on rack until no longer sticky. Remove from rack with spatula and place into storage container. Refrigerate until ready to serve. To serve: Remove two triangles from refrigerator and place on serving plate (one laying flat and one perched diagonally atop). Place one 4-ounce (#10) scoop Blue Bunny® Cherry Nut Ice Cream next to cake. Drizzle entire dessert with 1 ounce (2 tablespoons) cherry sauce. Garnish with mint leaf, if desired. Repeat with remaining ingredients.

## Garlic Cheese Crisps

### Ingredients:

6 Azteca® Flour Tortillas (Kohl #05648, 05659, or 05667)  
2 tablespoons olive oil  
1 tablespoon butter or margarine, softened (not melted)  
1 garlic clove, minced  
2 tablespoons grated parmesan cheese



### Instructions:

Preheat oven to 400°F. In a small bowl, combine all ingredients except tortillas. Spread a very thin layer of butter mixture on one side of each tortilla. Using a pizza cutter or sharp knife, cut tortillas into wedges. Place wedges on an ungreased baking sheet(s). Bake for 4-6 minutes until golden brown and crispy. Remove from sheet(s) and serve warm.

## Fiesta Tomato Soup

### Ingredients:

1 tbsp. oil  
1 lb. Mrs. Gerry's Fiesta Black Bean, drained (Kohl #39854)  
1-10¾ oz. can condensed tomato soup  
1 soup can water  
salt and pepper to taste  
½ cup shredded Cheddar or Monterey Jack cheese  
¼ cup sour cream



### Instructions:

Heat oil in 3-quart saucepan over medium heat; add drained Fiesta Black Bean. Sauté 5 minutes, stirring occasionally. Add soup and water and heat thoroughly. Season with salt and pepper. Keep hot at 165° to 180°F. Serve topped with cheese and a dollop of sour cream.

## Kung Pao Dittie

### Ingredients:

6 Pieces Breaded Chicken Wingettes (Kohl #03030)  
3/4 oz. Asian Menu Sesame Garlic Sauce  
3/4 oz. Asian Menu Orange Ginger Sauce  
1/2 oz. Peanuts, lightly salted (chopped)  
1/4 oz. Yellow onion (cut in 1/2 inch square)  
1/4 oz. Green pepper (cut in 1/2 inch square)  
1/4 oz. Yellow pepper (cut in 1/2 inch square)  
1/4 oz. Red pepper (cut in 1/2 inch square)  
1/4 oz. Green onion (cut in 1 inch pieces)  
1/2 tsp. Vegetable Oil



### Instructions:

1. Fry wings to an internal temperature of 165° per specifications.
2. In a skillet or Wok, heat oil and stir fry onion and peppers about 30 seconds (high Heat).
3. Add sauce, nuts and wings to coat chicken and vegetables. Let thicken slightly.
4. Finish with chopped green onion and serve atop some crispy style Asian noodles.