

## Dessert Recipe

### **La Crem Brulé Bourbon and Brown Sugar**

#### Ingredients:

625 gr. whole cream  
1 vanilla bourbon stick  
4 egg yolks  
150 gr. refined confectionary sugar  
50 gr. brown sugar

Procedure: bring the cream to a 75° C. temperature and soak the stick of vanilla in the cream for 10 minutes. Mix the egg yolks and sugar in a bowl and pour over the cream. Mix. Pour the mixture into separate ceramic pudding cups and place them in hot water (bain-marie) 85°. Cook for 20 minutes. Let cool in refrigerator. Sprinkle the top with brown sugar and caramelize with a cooking torch.

Chef Remo Cossi

### **“Taroz” in Parmesan Baskets with Boletus Mushrooms**

#### Ingredients:

250 gr. boiled potatoes  
100 gr. parmesan grated cheese  
100 gr. boiled green beans  
50 gr. boletus mushrooms  
50 gr. smoked bacon  
200 gr. semi fat cheese  
10 gr. onion  
90 gr. butter  
a pinch of salt

Procedure: prepare the parmesan baskets by melting the grated cheese in a Teflon frying pan. Cool to shape. Roughly grate the peeled potatoes. Meanwhile sauté onions and chopped bacon, add the potatoes, green beans and diced cheese. Mix until the cheese melts and serve hot in the parmesan baskets. Add a spoonful of mushrooms after lightly frying them in olive oil. Salt to taste.

Chef Remo Cossi