

# Café Mocha

Serves 1-2

1. 1 cup of brewed coffee  
4 tablespoons of your favorite chocolate bar shavings or cocoa powder (roughly 1/4 cup)  
1/2 cup of cream or milk

## Cooking Procedure:

1. Brew 8 oz. of coffee with your regular brew method.  
Add your chocolate into your milk and heat it up slowly using a double broiler or microwave.  
If melting in a microwave, heat the mixture for 30 second intervals and stir, until creamy and fully combined.

Add whipped cream and chocolate shavings on top to simulate a fancy coffee-shop mocha.  
Add a shot of Baileys Irish Creme, whiskey.

If you have an espresso machine, the “traditional” Italian mocha drink involves simply layering a shot of espresso, cold cream and, finally, shaved or melted chocolate on top– no mixing!  
Then you drink the espresso through a layer of cream and chocolate.

Recipe Inspired by Chef Lyle Kennedy 817-2433



## Chocolate Toffee Dipped Bars

1. 1/2 cup toasted and cooled pecans, coarsely chopped
2. 3/4 cup Heath Bits 'O Brickle Toffee bits or Skor or Heath bars, coarsely chopped
3. 1 bag (12 ounces) bittersweet or semisweet chocolate chips  
1 tablespoon vegetable oil
4. Your favourite Shortbread Cookie, or Try a Packaged Lady Finger or even Biscotti!

### Cooking Procedure:

1. To toast the pecans, place them in a single layer on an ungreased baking sheet and bake in a 350°F oven, shaking the pan occasionally, until fragrant, 5 to 10 minutes. Watch them closely to make sure they don't burn, and transfer the toasted nuts to a plate to let them cool.  
OR  
Warm a saute pan and place nuts into the pan and shake occasionally until you start to see browning.
2. Line a few baking sheets with parchment paper. Combine the nuts and toffee bits in a shallow bowl.
3. Combine the chocolate and oil in a small microwave-safe bowl. Heat the chocolate in the microwave on high until melted, 30 seconds to 1 minute depending on the strength of your microwave. Stir until smooth.  
OR  
Start up a double boiler or a large saucepan and bring to a bare simmer. Place the chocolate chips and oil in the top of the double boiler or in a stainless steel bowl big enough to rest on top of the saucepan without touching the water. Heat, whisking occasionally, until the chocolate is melted.
4. Hold a cookie by one end and dip it into the chocolate, turning, to coat three quarters of the cookie; let the excess drip back into the bowl. Hold the cookie over the bowl of nuts and toffee bits and sprinkle some of the mixture onto the chocolate-coated top and sides of the cookie. Place the cookie on a prepared baking sheet. Repeat with the remaining cookies. Let the cookies rest until the chocolate is set, about 30 minutes. Chocolate-Toffee Shortbread Fingers will keep, between layers of parchment paper, in an airtight container at room temperature for up to 1 week

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# Chicken Breast Stuffed with Spinach, Pine nut and Pancetta

Serves 6

1. 1 tbsp olive oil (plus extra for brushing)  
1/2 small white onion, minced  
1 tsp minced garlic  
6 thin slices pancetta, diced
2. 3 cups chopped fresh spinach  
1 tbsp chopped fresh rosemary  
1/3 cup grated Parmesan cheese  
1/3 cup Pine Nuts, chopped
3. 6 boneless chicken breasts, skin on or off
4. Sea salt and freshly ground pepper for seasoning

## Cooking Procedures:

1. In a skillet, heat 1 tbsp oil over medium heat, sauté the onion, garlic and Pancetta until pancetta is slightly crispy.
2. Add the spinach and rosemary and toss well to combine, cook, tossing until spinach is just wilted. Remove from heat and let cool, mix in Parmesan and pine nut. Preheat the oven to 375 F. Heat skillet to brown chicken breast for oven
3. Insert your paring knife into the thickest part of the breast and cut a little pocket for the filling to be stuffed. Take a teaspoon of the mixture at a time and evenly portion the filling among the breasts.
4. Season outside of chicken breast with a sprinkle of salt and pepper and place in skillet at medium high heat. Brown carefully the outside on all sides and place on an oven rack to finish in the oven, approx. 10-12 minutes.
5. Once chicken is cooked and the juices run clear let the breasts rest before slicing or serving.

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# Crepes Suzette

## Portion 4

1. 1/2 cup all-purpose flour  
1/4 tsp salt  
2 eggs  
1/3 cup milk  
1/3 cup water , (approx. if needed)  
2 tbsp unsalted butter , melted
2. 3 tbsp granulated sugar  
2 tbsp unsalted butter  
2 tsp grated orange rind  
1/3 cup orange juice  
3 tbsp orange-flavoured liqueur

### Cooking Procedure:

1. In a bowl, whisk together 2 eggs, 1/3 Cup milk, 1/3 cup water and 1 tbsp of melted butter. Sprinkle in 1/2 Cup Flour with 1/4 salt until consistency of whipping cream, adding up to 2 tbsp more water if needed. Strain through fine sieve into bowl. Cover and refrigerate for 1 hour. Stir before using.
2. Heat 8-inch crepe pan or skillet over medium-low heat.  
Season pan by warming up and oiling pan with some canola oil and wipe clean with paper towel.  
Using cooking spray or brush melted butter on pan to keep non stick.  
For each crepe pour 1/4 cup batter into centre of pan, swirling to coat pan.  
Cook, turning once, until golden, about 2 minutes. Transfer to plate, or cookie sheet  
(Make-ahead: Layer between waxed paper and wrap in plastic wrap; refrigerate for up to 3 days or freeze for up to one month.)
3. In large skillet, melt 3 Tbsp sugar with 2 Tbsp butter over medium heat.  
Add 2 tsp orange rind and 1/3 Cup orange juice and 1 tbsp (or more) of the orange liqueur, Flambe.  
Reduce heat and simmer for 1 minute.
4. Add 1 crepe to skillet, turning to coat. Using tongs, fold crepe into quarters; move to side of skillet.  
Repeat with remaining crepes, overlapping around edge of pan. Serve crepes with a drizzle of the pan syrup.

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