

# BEASTLY BALL

## Dining and Beverage Partner Recipes

### CHEF DRADEN

• CATERING •



**"My Tart Belongs to You"  
Blood Orange Spicy Chocolate Tart**

Start by making each component of the recipe:

#### BLOOD ORANGE PAVLOVAS

##### INGREDIENTS:

- 6 blood oranges, peeled and pith removed
- 7 tablespoons Grand Marnier or other orange-flavored liqueur
- 4 large eggs, separated
- 1 1/4 cups sugar
- 1/8 teaspoon salt, plus a pinch
- 1 teaspoon distilled white vinegar
- 1 teaspoon pure vanilla extract
- 1/4 cup orange juice
- 1/2 cup heavy cream

##### DIRECTIONS:

1. Preheat oven to 225 degrees. Cut oranges into segments. Toss with 3 tablespoons liqueur; refrigerate.
2. Make meringue: Put egg whites, 1 cup sugar, and a pinch of salt in the heatproof bowl of an electric mixer. Set over a pan of simmering water; whisk constantly until sugar is melted and mixture is hot.
3. Fit mixer with whisk attachment; beat egg-white mixture on medium speed until soft peaks form. Raise speed to high; beat until cool and stiff, glossy peaks form. Beat in vinegar and vanilla.
4. Using a rubber spatula, mound meringue into twelve 3-inch-wide rounds on baking sheets lined with parchment paper. Swirl edges and make a well in center of each meringue. Bake until crisp and just set in center, 40 to 50 minutes. Let cool on sheet on a wire rack. When meringues are cool enough to handle, peel off parchment. Let cool completely.
5. Make custard: Stir together yolks, juice, remaining 1/4 cup each sugar and liqueur, and 1/8 teaspoon salt in a large heatproof bowl set over a pan of simmering water; whisk until thickened and a spoon leaves a wake, about 4 minutes. Pass mixture through a fine sieve into a bowl. Refrigerate until cold, about 1 hour.
6. Beat cream to soft peaks; fold into custard. Refrigerate until ready to serve, up to 4 hours (whisk again before using).
7. Just before serving, mound custard into each meringue. Top custard mounds with orange segments and their juices.

#### MEXICAN CHILE MOUSSE

##### INGREDIENTS:

- 7 ounces Mexican chocolate, chopped
- 1/4 cup whole milk
- 1/2 teaspoon salt
- 1 1/2 teaspoons ancho chile powder
- 3/8 cup triple sec, or other orange liqueur
- 2 cups whipping cream
- Zest of 1 orange, divided use
- Ancho chile powder, to sprinkle

##### DIRECTIONS:

1. Heat the milk and salt with the chocolate over very low heat until it is completely melted and incorporated. Stir frequently until combined.
2. Add the ancho, zest from 1/2 of the orange, and triple sec. Stir well, and cool the mixture completely.
3. Whip the cream until quite firm but not stiff. Set aside enough for a dollop on each individual serving (about 1/3-1/2 cup).
4. Gently fold in the chocolate mixture to the remaining whipped cream. Chill until ready to serve.

#### TART SHELL

##### INGREDIENTS:

- 1 cup all-purpose flour
- 1 stick unsalted butter, softened
- 1/2 cup confectioners' sugar
- 3 tablespoons unsweetened cocoa powder
- 3 tablespoons almond flour
- 1/2 teaspoon salt
- 1 large egg

##### DIRECTIONS:

1. In the bowl of a standing electric mixer fitted with the paddle, blend 1 cup of all-purpose flour with the butter, sugar, cocoa, almond flour, and salt at medium speed. Mix in the egg just until a soft dough forms. Scrape the dough onto a large sheet of plastic wrap and lay another large sheet of plastic wrap on top. Roll out the dough between the plastic wrap to a 12-inch round. Transfer the round to a baking sheet and freeze until firm, 10 minutes. Preheat the oven to 325°.
2. Peel off the top sheet of plastic and invert the dough onto a 10-inch fluted tart pan with a removable bottom. Remove the remaining sheet of plastic and gently press the dough into the pan. Trim the dough flush with the rim. Freeze until firm, 10 minutes.
3. Line the tart shell with parchment paper and fill with pie weights or beans. Bake in the center of the oven for 30 minutes, until the tart shell is nearly cooked through. Remove the parchment and weights and bake until the shell is cooked through, about 20 minutes longer. Transfer to a rack and let cool.

##### TO BRING IT ALL TOGETHER:

Once all your ingredients are set, fill a piping bag with the chocolate mousse. Pipe the chocolate mousse into the tart shell. To serve, cut a slice and finish with one pavlova and one dollop of whipped cream, sprinkled with ancho powder and orange zest. Top with your favorite sauce to add your own touch. For individual tarts, follow the same tart shell recipe, but use 4-inch fluted tart pans.