

KOHLER HODAG

by Eric Ehmann

INGREDIENTS

1 t ALLSPICE
1 t CINNAMON
1 t CLOVES
1 t NUTMEG
1 t PEPPERMINT EXTRACT
SEEDS OF 1 VANILLA BEAN
(IF UNAVAILABLE, SUBSTITUTE 1 t VANILLA EXTRACT)
12 EGG WHITES
DASH OF SALT
12 EGG YOLKS
3 lb POWDERED SUGAR
1 lb UNSALTED BUTTER, SOFTENED

DRINK

MARASCHINO CHERRY (PREFERABLY LUXARDO)
ANGOSTURA BITTERS
4 OZ KOHLER CHOCOLATE MINT BRANDY
2 T PREPARED BATTER

8 OZ NEAR-BOILING WATER
CHOCOLATE SYRUP, CINNAMON STICK AND
FRESH MINT FOR GARNISH

DIRECTIONS

PREPARE BATTER

In a small dish, place allspice, cinnamon, cloves, nutmeg, peppermint extract and vanilla bean seeds. Set aside.

In a large bowl, beat egg whites and salt until egg whites stand on their own. In a separate bowl, beat egg yolks until creamy.

In a large bowl, cream butter and sugar, then add yolks and mix together. Add contents of small dish and egg whites, and beat until well mixed. Store batter in a tightly covered container in the freezer.

MAKE THE DRINK

Muddle cherry, dash of bitters, and KOHLER Chocolate Mint Brandy in a mug. Add batter. Stir while slowly pouring near-boiling water into mug. Stir until well mixed. Garnish with a swirl of chocolate syrup, cinnamon stick and fresh mint.



AUSTRIAN STEAM

by Lauren Rose Hofland

INGREDIENTS

16 OZ KOHLER ORIGINAL RECIPE HOT CHOCOLATE
3 OZ KOHLER DARK CHOCOLATE BRANDY
3 OZ JAKE'S GINGER TEA

GARNISH

1/2 C HEAVY WHIPPING CREAM
1 T CONFECTIONERS' SUGAR
1 BAR KOHLER SAVORY DARK CHOCOLATE,
CHOPPED INTO 1/4" - 1/2" PIECES

DIRECTIONS

Gently warm Jake's Ginger Tea in small saucepan (or microwave for 5-10 seconds). Divide KOHLER Original Recipe Hot Chocolate into two 16-ounce mugs.

Gently stir 1.5 ounces (one shot glass) of Jake's Ginger Tea into each mug. Gently stir 1.5 ounces (one shot glass) KOHLER Dark Chocolate Brandy into each mug.

Add a large dollop of whipped cream (recipe below) and chopped chocolate from a KOHLER Savory Dark Chocolate bar.

WHIPPED CREAM

Place a stainless steel mixing bowl and beaters in freezer for 15 minutes. Beat 1/2 cup very cold whipping cream until soft peaks form. Sprinkle with 1 tablespoon confectioners' sugar and beat until stiff peaks form. Do not overbeat.



CAMPFIRE MEMORIES

by Ryan Williams

INGREDIENTS

1.5 OZ KOHLER DARK CHOCOLATE BRANDY

.75 OZ BONDED RYE

.375 OZ ESPRESSO

.25 OZ (2:1) VANILLA SYRUP

MARSHMALLOW SYRUP

(2 T HOT WATER PER 1.5 C OF

MARSHMALLOW FLUFF)

NUTMEG

DIRECTIONS

Add all ingredients, except the marshmallow syrup, to a mixing glass and add 12 cubes of ice. Stir for 20 seconds and strain into a chilled 6-ounce glass. Spoon marshmallow fluff onto the top of the drink, and grate fresh nutmeg on one half of the finished cocktail.



DARK CHOCOLATE PRALINE: TWO-BITES MAKE YOU SAY “WHOOPEE!” PIES

by Kasey Klein

INGREDIENTS

2 C FLOUR
1 C GRANULATED SUGAR
1½ t BAKING SODA
½ t SALT
½ C GOOD COCOA POWDER
1 t VANILLA EXTRACT
1 t WHITE VINEGAR
½ C VEGETABLE OIL
5 OZ WATER
3 T KOHLER DARK CHOCOLATE BRANDY FOR DRIZZLING (¼ t PER WHOOPEE PIE HALF)

PECAN PRALINES

2 C PECAN HALVES
6 T BUTTER
1½ C WHITE SUGAR
¾ C BROWN SUGAR, PACKED (MAY USE LIGHT OR DARK; I PREFER DARK)

½ C WHOLE OR 2% MILK
DASH OF SALT
1 T KOHLER DARK CHOCOLATE BRANDY
1 ¾ TOASTED PECAN PIECES

FLUFFY FILLING

8 OZ FULL-FAT CREAM CHEESE, SOFTENED (NEUFCHATEL IS TOO SOFT AND WILL MAKE FILLING RUNNY)
1 C POWDERED SUGAR
2 T KOHLER DARK CHOCOLATE BRANDY
7 OZ MARSHMALLOW FLUFF



DIRECTIONS

Whisk dry ingredients together in a medium bowl. Whisk the wet ingredients together in another bowl. By hand, stir the wet ingredients into the dry until well incorporated. Mixture will be thick like brownie batter. Drop by small teaspoons, or use a small scoop, onto parchment paper-lined cookie sheets. Leave room for slight spreading. Bake at 350°F for 6–8 minutes or until set. Let cool on parchment paper; do not try to transfer off sheet while hot; use a new sheet for the next batch. Continue baking until all batter is used.

PECAN PRALINES

Start by toasting 2 cups of pecan halves in a 350°F oven for 13–14 minutes. They should be very fragrant and turn a darkish brown. Cool, then chop into pieces.

In a large, heavy saucepan (larger than you think you will need, it foams up as it boils), put all the ingredients except the brandy and chopped pecans.

Start on low heat to melt the butter then raise to slightly above medium heat and bring to a boil. You may stir this occasionally or constantly the entire time it cooks. Boil until it reaches 240°F–242°F on a candy thermometer. Be patient, this takes some time. Remove from the heat and stir in the chopped pecans and 1 tablespoon KOHLER Dark Chocolate Brandy. Constantly stir off the heat until it changes to

a creamy looking texture and drop onto parchment-lined cookie sheets to match the size of the Whoopee pies. COOL! Hot sugar is like molten lava and will burn your mouth!

WHOOPEE PIE FILLING

In a bowl, whip the cream cheese until fluffy, about one minute. Add 1 cup powdered sugar, 2 tablespoons of KOHLER Dark Chocolate Brandy and whip until smooth. Add marshmallow fluff and mix just until incorporated.

TO ASSEMBLE

Turn all the whoopee pies upside down and drizzle ¼ teaspoon of KOHLER Dark Chocolate Brandy on each half. Put a dollop of the filling on using either a spoon or a piping bag (may fill a zip-top bag with the filling and cut off a corner. I do this as you can throw the messy bag away when done). Put one praline piece on top of the filling and add a top.

Arrange on a serving tray and dust lightly with powdered sugar, if desired. Store in refrigerator to keep filling firm until serving.

SWAN SURPRISE ON CHOCOLATE POND

by LaRon Buettner

INGREDIENTS

8 MARASCHINO CHERRIES, DRAINED
⅓ C KOHLER DARK CHOCOLATE BRANDY

PÂTE À CHOUX

¾ C WATER
3 T BUTTER
⅛ t SALT
¾ C ALL-PURPOSE FLOUR
3 EGGS

WHIPPED CREAM FILLING

¼ C CREAM CHEESE, SOFTENED
2 T GRANULATED SUGAR
1 T VANILLA EXTRACT
1½ CUPS HEAVY WHIPPING CREAM

CHOCOLATE BRANDY SAUCE

¼ C HEAVY WHIPPING CREAM
1 C MILK CHOCOLATE CHIPS
1 t CORN SYRUP
¼ C KOHLER DARK CHOCOLATE BRANDY



DIRECTIONS:

Soak the drained cherries in the brandy for at least 4 hours before making the pâte à choux. To make the swan puffs, preheat the oven to 450°F. Combine the water, butter and salt in a medium saucepan and bring to a boil. Remove from heat and add the flour all at once stirring rapidly with a wooden spoon. As the mixture pulls from the sides of the pan and forms a ball, return to heat and stir for about one minute. Remove the saucepan from the heat and allow to cool.

Transfer the mixture to a mixing bowl and begin to mix (an electric hand mixer, stand mixer or food processor may be used). Add one egg at a time allowing it to be incorporated to form a smooth paste before adding the next. Transfer 2/3 of the mixture to a pastry bag fitted with a very large star tip. Pipe 8 swan bodies onto a parchment- or silicone mat-lined baking sheet. Bake for about 22 minutes. While the bodies of the swans are baking, transfer the remaining pâte à choux to a pastry bag fitted with a small round tip. Pipe 8 S-shaped figures onto a lined baking sheet, then pipe a small head at the top of each one. Place this sheet in the oven to bake for the final 10 minutes.

Prepare the whipped cream filling by beating the cream cheese, sugar and vanilla extract with an

electric mixer on medium speed. Once softened, slowly add the cream, being sure to incorporate all of the cream cheese mixture. Once all of the cream has been added, continue to whip until stiff peaks form.

CHOCOLATE BRANDY SAUCE

Warm the cream in a small saucepan over medium heat. Remove from heat, add the chocolate chips, cover and set aside. After 2 minutes, add the corn syrup to the chocolate mixture and whisk until smooth. Add the brandy and whisk until combined.

To plate the swans, begin by slicing off the top of a body. Cut the top in half lengthwise. Fill the body cavity part way with whipped cream and then place a cherry inside and top with whipped cream. Place a neck into the front of the body and place the wings on each side. Dust the completed swan with powdered sugar. Spoon a pond of chocolate brandy sauce onto a serving plate and place the swan in the middle.

Arrange on a serving tray and dust lightly with powdered sugar if desired. Store in refrigerator to keep filling firm until serving.

KOHLER DARK CHOCOLATE BRANDY SOUFFLE

by Michael Kroes

INGREDIENTS

1.5 OZ KOHLER DARK CHOCOLATE BRANDY

5 OZ DARK CHOCOLATE

3 T UNSALTED BUTTER

4 LARGE EGGS, SEPARATED

1 T CREAM OF TARTAR

¼ C GRANULATED SUGAR

¼ t SALT

DIRECTIONS

Preheat oven to 400°F.

Butter or use cooking spray on four 6-ounce souffle ramekins and set on a cookie sheet.

Combine brandy, chocolate and butter in a double boiler. Melt and stir until smooth; remove from heat. Separate the eggs. Add yolks one by one to the chocolate mixture and whisk until smooth.

Put whites in the bowl of a stand mixer and whip on high until stiff peaks form. Add cream of tartar, sugar and salt to egg whites and whip for another minute. Fold stiff egg whites into the chocolate mixture in four additions keeping it as fluffy as possible. Fill the four ramekins evenly.

Reduce the oven to 375°F and bake for 8-10 minutes until center is just set.

Remove from oven and serve immediately with whipped cream (optional).

