



# Ode to a Legend, Gone Too Soon\*

Curtis Bangs

*Ode to the Choco Taco*

## **Almond Tuile**

3/4 C flour  
1 C 10X sugar  
8 Tbsp melted butter  
4 Large egg whites  
1 tsp vanilla extract  
1 tsp almond extract

## **Vanilla Ice cream**

1 1/2 cups sugar  
14 eggs  
6 C light cream  
1 vanilla bean

## **Fudge swirl**

1/4 C butter  
4 Oz bakers' chocolate  
8 Oz evaporated milk  
3/4 cup sugar  
6 Tbsp coco powder

## **Chocolate Ganache**

8 Oz heavy cream  
8 Oz bakers' chocolate

## **Garnish**

Roasted chopped peanuts  
Whipped cream  
Cherry  
Mint leaf

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## **Ode to a Legend, Gone Too Soon** *continued...*

### **Begin with the Almond Tuile**

Mix together the flour and sugar and sift twice to ensure there are no lumps. Mix in the remaining ingredients and let batter rest for 1 hour. Preheat oven to 400. Bake on a silicone mat and use a 4-to-6-inch round stencil for your shape. Working in small batches put a very thin even layer of batter into the stencil and cover all the to the edge. Remove stencil and bake 4 to 5 min or until the edge of your cookie start to brown. Remove from the oven working very quickly yet gently, remove tuiles from pan and place over a 3/4-inch Dowell, let cool until hardened into your taco shape and set aside.

### **Vanilla Ice cream**

Begin by warming cream over low heat with a split and cleaned vanilla bean. While cream is warming separate egg yolks from whites. Cream together egg yolks and sugar til mixture reaches a pale-yellow color. Slowly temper your egg and sugar mixture with some of the warm cream. Once egg mixture is tempered slowly mix back into the warming cream. Cook on low until your mixture reaches a thin custard consistency and cool. This is your base you will put into your Ice cream machine.

### **Fudge swirl**

Working over a double boiler melt together chocolate and butter. Once melted slowly add milk until combined. Mix in sugar and coco powder. At this point transfer your mixture from double boiler to sauce pan over medium low heat and bring just to a boil while stirring. Reduce heat and simmer 2 to 3 min constantly stirring to not burn. Remove from heat and cool to room temp.

### **Ganache**

Working over a double boiler melt together chocolate and cream until a smooth consistency.

### **Final Assembly**

Take your cooled and formed tuile taco and gently dip all the edges in warm ganache and then roll in chopped peanuts. Scoop ice cream in 2 to 3 quenelle shapes and place inside tuile shell. Place in freezer to harden and at the last second before service top with whipped cream, warm fudge swirl, cherry and a sprig of mint.