



WHITE CHOCOLATE FILLED MALASADAS

INGREDIENTS: Bourbon Caramel Dipping Sauce

ALLERGY ALERT: dairy, gluten

PREPARATION:

- Malasada dough is made with milk, butter, sugar, yeast, water, egg, flour, baking powder and salt and rolled out thin.
- A white chocolate ganache is made by melting white chocolate with heavy cream and chilling. This ganache is used to fill the malasadas and the dough is rolled around it.
- Three malasadas are fried to order and tossed in powdered sugar and served in a paper bag.
- The sauce is made from coffee, chocolate, heavy cream and corn syrup.

FARMS/SOURCING: TBD

DROP SPIEL: TBD