



Valentine's Day dessert

- bake OR no-bake! -



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OLD FASHIONED

Molina

**Mexican
Vanilla
Blend**

"MADE WITH MEXICO'S FINEST PURE VANILLA"

ESTABLISHED IN 1944



Original

NET 8.3 FL OZ / (250 mL)

NO COUMARIN

Decorated pretzels for Valentine's Day

Time
30 min

Makes
16 cookies

Difficulty
Easy

Ingredients:

- 16 dipped chocolate cookies
- ¼ cup lime juice
- 2 egg whites
- 1 tbsp meringue powder
- 3 cups powdered sugar
- Pretzels
- Brown food coloring
- A big splash of Vainilla Molina Blend

Directions:

1. In a bowl, mix lemon juice, egg whites, meringue powder & powdered sugar (a little at a time). Beat until all ingredients are incorporated.
2. Add a big splash of Vainilla Molina Blend and continue beating.
3. Separate your frosting into two parts and leave one white. Add brown food coloring to the other.
4. Put your icing in two piping bags with #2 piping nozzles.
5. Place a dot of icing each coated cookie and then place a pretzel in its center
6. Cover pretzels with more icing and add a heart to each.
7. Let dry for 1 hour.
8. Play with different decorations!



Dulce de leche heart empanadas

Time
1 hr 20 minutes

Makes
15 portions

Difficulty
Medium

Ingredients:

For empanadas:

- 1 beaten egg for glaze
- 7 ½ cups all-purpose flour, sifted
- 2 tsp salt
- 1 cup of white sugar
- 1 cup + 2 tbsp vegetable shortening
- A big splash of Vainilla Molina Blend
- 2 egg yolks

For filling:

- 1 cup dulce de leche (of a thick consistency)

Directions:

1. Preheat oven to 356 °C / 180 °C
2. Whisk the sifted flour with the salt and sugar.
3. Add shortening, mix with a spatula and finish by using your hands to sand dough.
4. Add evaporated milk and continue incorporating ingredients until a smooth dough is formed. It's important not to knead and only mix until you get a homogeneous dough.
5. Cover dough with plastic wrap and let it rest at room temp for 30 minutes.
6. In another bowl, mix dulce de leche with egg yolks and beat lightly with a fork.
7. Once the dough has rested, place it on a clean surface and stretch it until it is about 1 inch thick.
8. Cut the dough with a heart cutter until you have 30 hearts (you'll need to stretch dough 1-2 more times to get 30 hearts).
9. Once all hearts are cut out, add 1-2 tbsp of dulce de leche to one of the halves. Close empanadas edges with a fork.
10. Prep 1 or 2 large trays with parchment paper.
11. Glaze each empanada with some beaten egg and bake for 20 minutes, until lightly browned.
12. Remove from oven and let cool for 10 minutes before enjoying.



Valentine's Day pink drink

Time

30 min

Makes

2 portions

Difficulty

Easy

Ingredients:

- 1 ½ cups strawberries, fresh or frozen
- 1 cup water
- 2 cups coconut milk
- 2 tbsp sweetener
- 2 tbsp coconut oil
- A big splash of Vainilla Molina
- Whipped cream and sprinkle

Directions:

1. Heat strawberries, water, coconut milk, sweetener, coconut oil and Vainilla Molina in a saucepan over medium heat.
2. Stir until coconut oil melts. DO NOT BOIL!
3. Carefully blend mixture.
4. Serve in glasses and enjoy hot & cozy or cold & refreshing.
5. Top with whipped cream and sprinkles.



Cherry tiramisu

Time
45 min

Makes
6 portions

Difficulty
Medium

Ingredients:

For cherry compote:

- 1 pound fresh red cherries, pitted plus more for garnish
- $\frac{2}{3}$ cup granulated sugar
- 2 tbsp cornstarch
- 2 tbsp water

For cherry cream:

- 1 (14- oz) can condensed milk
- 8 oz mascarpone cheese
- $\frac{1}{2}$ cup cherry juice
- A splash of Vainilla Molina Clear
- 12 ladyfingers, cut in half
- 1 cup strongly brewed black coffee, at room temp
- 1 oz semi-sweet chocolate

Directions:

1. In a medium saucepan, combine cherries and sugar. Cook for 25 minutes on medium-low, stirring occasionally.
2. In a small bowl, whisk together water and cornstarch. Add cornstarch mixture to cherries. Cook for another 2-3 minutes or until mixture has thickened. Let cool completely in refrigerator.
3. In a large bowl, combine cherry juice and condensed milk. Add mascarpone and a splash of Vainilla Molina Clear. Using an electric mixer, mix until just combined. Don't over mix!
4. Divide cherry compote evenly between 6 dessert jars.
5. Dunk a ladyfinger half quickly into coffee. Gently press it onto the side of the jar. Repeat so that each jar has 4 ladyfinger halves.
6. Pour cherry cream to fill each jar. Refrigerate for at least 4 hours before serving or overnight for a firmer consistency.
7. Grate chocolate on top right before serving.



No-bake chocolate truffle tart

Time

Prep time: 20 min
Refrigeration time: 3 hrs

Makes

1 tart (approx
8 portions)

Difficulty

Medium

Ingredients:

For crust:

- 20 chocolate cookies
- ¼ cup unsalted butter, melted

Para el relleno de la tarta:

- 8 oz dark chocolate
- ¼ cup powdered sugar
- ¾ cup heavy cream
- 3 tbsp unsalted butter
- ¼ tsp salt
- A splash of Vainilla Molina Blend
- Fresh raspberries or strawberries to decorate
- Cocoa powder for dusting

Directions:

For crust:

1. Pulse cookies in a food processor until finely ground.
2. Mix in melted butter.
3. Firmly press crumbs into bottom and up sides of tart pan with a removable bottom.
4. Chill crust in freezer for 15 minutes while working on filling.

For filling:

2. Chop dark chocolate into small pieces and place in a bowl.
2. In a small sauce pan over medium heat, heat heavy cream and pour over chopped chocolate. Let sit for 1 minute, then stir to combine until smooth.
3. Add butter, powdered sugar, salt and a splash of Vainilla Molina Blend and mix until all ingredients are integrated.
4. Pour filling into prepared crust. Smooth out ganache with a spatula.
5. Let tart chill in fridge for 2-4 hours until set. Remove from fridge 20 minutes before serving. Dust with cocoa powder and top with fruits, then enjoy!

**Bake it,
share it,
love it!**

#MeantToBeShared

