

Oatmeal Stout & Chocolate Mousse in a Pretzel-dipped Waffle Cone, with Rum Candied Pecans and a Salted Caramel Sauce

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Pretzel-dipped Waffle Cones

Yield: 20 small cones

3 oz. Egg Whites
6 oz. Sugar
1 tsp. Vanilla Extract
½ tsp. Salt
5 oz. All-purpose Flour
2 oz. Pretzel Sticks or Thins
4 oz. Butter, melted
4 oz. Whole Milk
Chocolate Glaze Melt Tabs
Chocolate Chips
Pretzel Sticks, chopped

Preheat the waffle cone machine to a color setting of around 4. Lightly brush both sides with oil. In a food processor, grind the flour and pretzels to a fine grind. In a small mixing bowl, whisk together the egg whites, sugar and vanilla. Add the salt and half of the flour mixture; beat to incorporate. Add the melted butter and remaining flour mixture, whisk in the milk. Spoon 2 Tablespoons batter onto the center of a hot cone waffle machine. Close the lid, lock the latch. Bake for 1 minute and 30 seconds. Check for proper color and adjust timing accordingly. Carefully remove the waffle from the machine with a wooden fork onto a clean cloth towel. Use the cloth to help lift and roll the waffle around the cone form, pinching the bottom and holding the cone for about 10 seconds to set its shape. Dip cone in melted chocolate and chopped pretzels & chocolate chips. Store in an airtight container.

Rum Candied Pecans

Yield: 20 - 1oz servings

9 oz. Pecans, whole
2 oz. Rum, Single Barrel
7 oz. Sugar
4 oz. Water
1.5 oz. Rum, Single Barrel

Cook Pecans with 2 ounces of Rum in a saucepan until absorbed. Spread onto baking sheet and toast in the oven for 6 minutes at 350 degrees. Cook Sugar and water until reached 240 degrees. Add the warm toasted nuts and stir vigorously, as you want the sugar to crystallize all over the exterior of the nuts. Add the Rum to the nuts. Over medium low heat, continuously stir the nuts until alcohol evaporates and the sugar starts to melt and

caramelize onto the nuts. Once evenly amber colored and melted, spread onto parchment or a silpat to cool. Store in an airtight container.

Oatmeal Stout & Chocolate Mousse

Yield: 20- 1.5 oz Servings

1 lb 5.7 oz. Hershey Milk Chocolate Bars (14 bars)

3.5 oz. Egg Yolks

2.5 oz. Sugar

8 oz. Oatmeal stout (Desperate Times)

10 Gelatin Sheets

1 quart Heavy Whipping Cream

Melt Chocolate over a double boiler/waterbathe. Soften gelatin in ice water- squeeze off excess liquid and set aside. Whisk egg yolks and sugar together over a waterbathe and then whip until light in color. Heat beer. Add softened gelatin and stir together. Fold beer/gelatin into the yolks and sugar. Fold melted chocolate into the yolks/sugar mixture. Whip the cream until medium peaks and fold above into this. Pipe immediately

Salted Caramel Sauce

Yield: 80 - 3/4 oz servings

24 oz. Sugar

6 oz. Water

6 oz. Lt. Corn syrup

28 oz. Heavy Cream -

2 Vanilla Beans, scraped

8 oz. Butter, cubed

1 tsp. Salt

Cook the sugar and water until medium amber in color, remove from heat. Add the cornsyrup and combine. Carefully stream the cream into above, and whisk together over medium heat. Add the vanilla. Cook 2 minutes. Remove from heat and add the butter and salt.