



Oreo S'mores w/salted caramel

By Chef David Rose

S'More Date Virtual Cooking Class

Salted caramel sauce

1 cup heavy cream

2 tablespoons butter

1/2 cup brown sugar

1/2 teaspoon kosher salt

- 1.) In a large sauce pan, add butter, and brown sugar to pan, and whisk until well incorporated.
- 2.) Add heavy cream to pan, and bring to a boil, add kosher salt.
- 4.) Reduce heat to low, and simmer for 8 to 10 mins until sauce thickens and forms into caramel sauce consistency.

Yield: About 1 cup

12 Oreo cookies

2 oz pralines crumbled

6 roasted marshmallows

Salted caramel sauce

4 crumbled graham crackers

*Equipment needed: *Handheld blowtorch lighter & 2 wooden skewers*

Assembly:

- 1.) Place a small layer of salted caramel sauce on the plate.
- 2.) Place 2 Oreo cookies down, roasted marshmallow on Oreo, top marshmallow with salted caramel sauce, crumbled pralines and crumbled graham crackers, top with another Oreo.

Yield: 3 servings

Berry Fluff S'more

White chocolat mello fluff sauce

- 1 cup heavy cream
- 1 cup Kraft jet puffed marshmallow cream
- 4.4 oz Lindt White Chocolat
- 1 pinch kosher salt

- 1.) Bring heavy cream to a boil, reduce to medium heat and whisk in marshmallow cream and white chocolat.
- 2.) Continue whisking until everything has melted, reduce to medium low heat and reduce until sauce like consistency; about 10 to 12 mins.
- 3.) Finish with a pinch of salt

Yield: About 1.5 cups

White chocolat mello fluff sauce

- 4 graham crackers crumbled
 - 4 whole graham crackers
 - 4 roasted marshmallows
 - 6 oz fresh raspberries or blackberries
 - 1 oz bourbon or liquor of choice*
 - 1 T granulated sugar
 - 2 oz milk or dark chocolate (roughly chopped large)
 - 2 oz milk or dark chocolat (not chopped)
- *Equipment needed: *Handheld blowtorch & 2 wooden skewers*

- 1.) Place berries in small bowl, add desired liquor and sugar and lightly toss; allow to set for 7-10 mins to allow flavors to penetrate.
- 2.) Place desired amount of mello sauce on plate.
- 3.) Place about a 1/2 oz of milk chocolat (not chopped) on a graham cracker, use handheld torch lighter to lightly melt chocolat, top with roasted marshmallow, place on plate.
- 4.) Arrange liquor soaked berries on top of mello sauce, top with chopped chocolat, and finish with chopped graham crackers.

Servings: About 4

*Tip: To lightly roast and not burn marshmallows, continuously rotate marshmallow on wooden skewer, and move the hand torch lighter side to side; until desired roasting is completed.