

Central Park

Gourmet and Espresso Drinks



Wide Awake Shake

Ingredients

| Item # | Amt | Ingredient |
|--------|-------|--------------------------|
| 21635 | 1 cup | Brewed Espresso – Strong |
| 00000 | 1 Qt | Coffee Ice Cream |
| 56651 | ½ cup | ½ & ½ |
| 37370 | 1 cup | Chocolate Shavings |

Method:

1. Brew & chill the espresso.
2. Blend on medium.
3. Serve in shake glass with straw and top with shavings.

Kona – Coffee – Tini

Ingredients

| Item # | Amt | Ingredient |
|--------|---------------------------------|------------|
| 72540 | French Vanilla Coffee (Chilled) | 4 oz |
| 00000 | Coconut Rum | ½ oz |
| 24655 | Hazelnut Syrup | ½ oz |
| 20190 | Coconut Curls | 1 tsp |

Method

1. Mix liquids shaker glass until coffee foams and glass frosts.
2. Serve in martini glass.
3. Garnish with toasted coconuts.

Orange – Cinnamon Coffee

Ingredients

| item# | ingredient | amt |
|-------|-----------------|--------|
| 38681 | Cloves | 2 |
| 97650 | Orange Peel | 2 |
| 31111 | Cinnamon Sticks | 2 |
| 11566 | Orange Aroma | 4 oz |
| 75635 | Cinnamon Coffee | 2 cups |
| 56280 | Whip Cream | ½ oz |

Method:

1. Place the orange peel, cinnamon and cloves in a stainless pan, bring to a simmer with the orange aroma.
2. When it lights, let it burn 30 seconds.
3. Strain and blend with the coffee.
4. Pour into 2 mugs.
5. Garnish with whip cream and the cinnamon sticks.

Chocolate Raspberry Coffee

ingredients

| item# | ingredient | amt |
|-------|--------------------------------|--------|
| 24735 | Raspberry Coffee Syrup | 1 oz |
| 72535 | Brewed Double Chocolate Coffee | 7 oz |
| 56280 | Whip Cream | Dollop |
| 37120 | Chocolate Straw | 1 |

Method

1. Brew the coffee.
2. Pour 1 oz syrup in mug, top with 7 oz coffee.
3. Place shot of cream on top.
4. Garnish with chocolate parcels.

Central Park

Brunch



Brux Waffles

ingredients

| item# | ingredient | amt |
|-------|-----------------|-----------------|
| 56051 | Brux Waffle Mix | See Chart Below |

Batter Preparation Quantities:

| | | |
|-------|-------------------|---------|
| 50010 | 4 oz whole milk | 2 BRIX |
| | 8 oz warm water | |
| 50010 | 12 oz whole milk | 6 BRIX |
| | 24 oz warm water | |
| 50010 | 24 oz whole milk | 12 BRIX |
| | 48 oz warm water | |
| 50010 | 72 oz whole milk | 36 BRIX |
| | 144 oz warm water | |

Toppings

| item# | ingredient |
|--------|---------------------|
| #56281 | Whipped Cream |
| #61666 | Maple Flakes |
| #98438 | Sliced Strawberries |
| #97751 | Blueberries |
| #98915 | Raspberries |
| #99740 | Blackberries |
| #98225 | Bananas |
| #36790 | Braun Caramel |
| #36795 | Braun Chocolate |
| #64625 | Nutella |
| #44725 | Dried Cranberries |
| #26350 | Golden Raisins |

method

1. Defrost BRIX at room temp until the dough is soft, and becomes the consistency of mashed potatoes.
2. Place BRIX in large container with warm water and whole milk (See Batter Prep Quantities) & blend with electric hand immersion blender, OR heavy duty blender until smooth.
3. Cover with plastic wrap or loose lid, & let stand at room temp for 1-1/2 to 2 hours, or until mixture has risen to 1/3 or more its original size; OR, let stand for 15 minutes after blending, and refrigerate overnight.

**Note: batter refrigerated overnight will thicken.

4. Stir with small amounts of water until desired smooth and free flowing consistency. (Prepared batter can be refrigerated for up to 3 days.)

Yield: 3 waffles per 7oz BRIX — approx. 108 waffles per case

Vegetable Fritto Misto

Ingredients

| item# | ingredient | amt |
|---------|----------------------|----------|
| 56051 | Waffle Mix | 3 bricks |
| 99200 | Cauliflower | 2cups |
| 97060 | Broccoli | 2cups |
| 97087 | Green Pepper | 2cups |
| 97120 | Zucchini | 2cups |
| 9003290 | Yellow Pepper | 2cups |
| 22870 | Ancho-Chipotle Sauce | 1 qt |
| 25881 | Flour | 4cup |

Method

1. Prepare the batter and thin out with extra water until you reach the consistency of buttermilk.
2. Dust the vegetables in seasoned flour.
3. Dip in the batter and shake off excess.
4. Deep fry at 350° until crispy.
5. Serve with Ancho Sauce.

Central Park

Brunch



THE FOLLOWING RECIPES CAN BE MADE WITH BRUX WAFFLE MIX

Beignets

Ingredients

| item# | ingredient | amt |
|--------|-----------------|-------------------------|
| #56051 | BruX Waffle Mix | See Chart previous page |

method

1. Defrost BRUX until they are the consistency of mashed potatoes. Roll dough to 1/4 - 1/2 inch thickness. Cut dough into desired shape.
2. Let dough proof for 35 – 45 minutes; dough should almost double in size.
3. Deep fat fry until golden brown.
4. Sprinkle with a lot of powdered sugar.

Aged White Cheddar & Cracked Black Pepper Bread Sticks

ingredients

| item# | ingredient | amt |
|--------|-----------------|-----------|
| #56051 | BruX Waffle Mix | See Chart |

method

1. 1 brick will yield about 25 each sticks 10" long.

2. Bake at 375F for about 7-10 min. until golden brown.
3. Defrost Brix until they are the consistency of mashed potatoes.
4. Roll dough out to 16" by 10", brush with extra virgin olive oil.
5. Sprinkle with your favorite shredded cheese (Parmesan Reggiano, Aged Cheddar, Pecorino) over half of the dough.
6. Season the top of the shredded cheese with salt and cracked black pepper.
7. Fold the plain dough over the cheese seasoned dough.
8. Roll the dough out again to 16"x 8" rectangle.
9. Cut dough into long strips.
10. Using your hands in opposite direction, roll the dough and twist into about 10" long sticks.
11. Place the dough on a sheet pan with parchment paper.
12. The dough can be left plain or you can brush with a small amount of olive oil and sprinkle with sesame seeds, poppy seeds or your favorite garnish.
13. Proof and bake dough.

Cinnamon Black Walnut Sweet Rolls

Ingredients

Yield: 6-8 Petite Rolls per Brick

method

1. Defrost Brix until they are the consistency of mashed potatoes.
2. Roll dough out to a rectangle of 10" X 8".
3. Brush dough with clarified butter and sprinkle with cinnamon sugar, chopped walnuts or ground almonds and a little lemon or orange zest.
4. Roll dough into a tight cylinder.
5. Cut dough into 6-8 rolls.
6. Place on sheet pan with parchment paper and proof. (This dough can also be used with a pecan smear with sugar and butter).
7. Bake at 375 F until golden brown.

**Sweet Cinnamon Sticks can be made using the same method for the cheddar cheese sticks but substitute sweet items not savory.*

Central Park

Brunch



Nova Scotia Waffles

Ingredients

| item# | ingredient | amt |
|-------|-----------------|---------|
| 56051 | Brux Waffle Mix | 2 ea |
| 66771 | Crème Fraiche | 4 oz |
| 66811 | Capers, drained | ¼ cup |
| 97915 | Diced Red Onion | ½ cup |
| 41130 | Smoked salmon | 1 ½ cup |
| 91935 | Chopped Dill | 2 tbsp |

Method

1. Prepare the waffle mix.
2. Julienne the salmon.
3. Dice the onions.
4. Chiffonade the dill.
5. Prepare two waffles and keep warm.
6. Spread the top of the waffles with crème fraiche and salmon.
7. Cut the waffles in quarters.
8. Shingle out on a platter.
9. Garnish liberally with capers, onions and dill.

Apple Soufflé Pancakes

Ingredients

| item# | ingredient | amt |
|-------|------------------------------|---------------|
| 56051 | Brux Waffle Mix | 2 each bricks |
| | whole milk | 6 ounces |
| | Warm cinnamon and nutmeg | to taste |
| | egg yolk | 2 each |
| | egg white (2 each egg white) | 3 ounce |
| | granulated sugar | 3 ounce |
| | vanilla | to taste |

Yields will be determined on how large or small the pancakes are. This formula will make about 12-14 medium-sized pancakes.

method

1. Set dough out at room temperature until the dough gets to the consistency of mashed potatoes.
2. Heat milk until warm.
3. With a Beurre Mixer or blender combine milk, vanilla and spices with dough and mix until all incorporated. The batter will be thick.
4. Let the dough rest at room temperature or overnight in refrigerator in container covered with plastic until batter has doubled in size.
5. Make a meringue with the egg whites and sugar.
6. Punch down dough with a spoon.
7. Mix the egg yolk into the batter until incorporated.
8. Fold in meringue into the batter starting with half of the meringue. Then fold the remainder of the meringue. (Small pockets of whole meringue are ok). Do not over mix.
9. Add vegetable oil. Do not over mix.
10. Add vegetable oil to a sauté pan. Do not be stingy with the oil. The pancakes have to slightly float on the oil. Heat the oil until hot.
11. Using an ice cream scoop or a ladle, pour the batter into the pan. Lay thinly sliced apples on top of the pancakes. Flip the pancakes and finish cooking.