

The Restaurant at Patowmack Farm: Tarver King

Rocky Road

Ingredients:
Walnut milk cup:
1 pint whole milk
1 cup toasted walnuts
2T sugar

Crystallized walnuts :
3 cups whole raw walnut halves
2 cinnamon sticks
2 cups powdered sugar
Maldon sea salt
2 quarts grapeseed oil in a deep pot
1/2 sheet pan lined with a silpat

dried cinnamon marshmallows
1/2 cup water
0.75 oz powder gelatin
Combine to hydrate the gelatin
1/2 cup water
2 cup sugar
2/3 cup corn syrup
1/4 tsp salt
1t ground cinnamon

Chocolate ice cream:
2 cups dark chocolate 75 % (350 g)
2 cups milk chocolate (350 g)
1/2 cup cocoa powder (50 g)
1 qt 1/2 & 1/2
1 qt cream
1 1/2 cup yolk (250 g)
1 lb sugar
2 ea vanilla bean
Scald dairy with 1/2 sugar and vanilla
Temper into yolk and 1/2 sugar
Cook to 180 F.
Mix in chocolate and melt until smooth.
Freeze in preferred ice cream machine
Chocolate caramel
1/2 cup browned butter, chilled/cubed
2 cups sugar
2 tablespoons corn syrup
1 cup cream
3 Tbsp cocoa powder

Also needed:
1 cup of 68% chocolate, broken into small
"stones" and held at 80 degrees 1 cup of cream
whipped with 2 tbs of powdered sugar.

Directions:
Walnut milk cup:
Freeze a 4 oz ladle in liquid nitrogen
completely. Dip the bottom of the ladle into
the milk for a couple seconds. Dip it back
into the nitrogen for a few seconds. Carefully
remove the cup of milk from the bottom of
the ladle. Keep the cups frozen until ready to
use.

Crystallized walnuts :
In a deep pot simmer the walnuts with water
and the cinnamon for 30 min. Strain the
walnuts reserving cooking liquid. Discard
the cinnamon. Fix the walnuts and the
powdered sugar together.

Add just a splash of cooking liquid to create
grape seed oil to 400 degrees Fahrenheit. Fry the nuts in 2 batches until golden. With a preferred
spoon remove the nuts from the oil, and spread out on the sheet pan. Season with the salt. When the
nuts are cool put them into an airtight container and reserve at room temperature.

Dried Cinnamon Marshmallows:
Cook everything but the gelatin mixture to 240 F. Add to gelatin mix in a stand mixer and whip
until stiff. Line a 8x8 mold with tin foil and dust with corn starch. Fill mold with marshmallow.
Let set for an hour. Cut into half inch pieces. Put onto the dehydrator trays and dehydrate at 140
degrees for 24 hours.

Chocolate ice cream:
Cook sugar and syrup until golden brown. Take off heat. Whisk in butter little by little until
incorporated. Add cream, and cocoa powder. Keep warm until ready to use.

To plate:
Swirl a "path" of cocoa caramel down a long stone plate. Stick a milk cup in the center. Quenel a
scoop of the chocolate ice cream into the cup.

Scatter the nuts, marshmallows chocolate in, and out if the cup keeping the appearance of a "path"
down the plate.

Add small spoons of the whipped cream in random places, and serve quickly.

