

Warm Buckwheat/Chocolate Crepe, Maple Ice Cream, Cocoa Magic Pork Potion Crispy Bacon and Caramelized Pears

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Buckwheat Chocolate Crepe

½ cup buckwheat flour
1/3 cup + 1 T AP flour
1 T Cocoa Magic Pork Potion
1 T sugar
2 each eggs, large
1 ½ cup milk, whole
1 oz butter, melted

Combine ingredients in bowl and blend thoroughly. Strain and rest for 1 hour before using.

Maple Ice Cream

4 oz pure Maple syrup
8 oz milk
8 oz cream
4 ea eggs
4 ea egg yolks

Bring the milk and cream to a boil and remove from the heat, adding 2 oz of the maple sugar and stirring to completely combine, cover and infuse. Mix the eggs and yolks with the rest of the syrup in a bowl and whisk thoroughly to lighten. Pour over the hot cream, tempering in to avoid scalding and place back in pan and bring to 175 degrees, whisking continuously. Remove from heat, strain into another container and cool thoroughly. Store covered for 24 hours to allow the maple flavor to thoroughly infuse. Place in ice cream maker and finish.

Caramelized Pears

4 pears, not too ripe
½ cup sugar
1 oz maple syrup
2 oz butter
1 lemon

Cut lemon in half; place one in a bowl of water. Peel the pears and rub with the other lemon half and place in water. Cut each pear in quarters and remove the core. Heat a nonstick pan over medium high heat, sprinkling a layer of sugar over the bottom, heat for 1 minute and place the pears in pan, rounded side down. Heat pears without moving the pan until sugar begins to caramelize and add the butter and syrup. Turn pears over and baste with the juices, keeping the pan over heat as much as possible and allowing the

juices to reduce. When the pears are tender, about 10 to 15 minutes, remove from the pan with a slotted spoon and place on a rack to drain and cool. When the pears are cool, cut each quarter into 3 even slices. Drain all juices into pan and reduce until thickened. Cook crepes, making two crepes per person.

For the Cocoa Magic Pork Potion Bacon

8 slices Thick Sliced Bacon (preferably maple glazed), well chilled

1 T Cocoa Magic Pork Potion

1 T Maple Syrup

Brush the bacon on both sides with the maple syrup and coat with the rub. Place on a nonstick, or wax paper lined baking sheet and bake at 300 degrees until crispy. Remove and cool on a rack, blotting excess fat with a paper towel.

To serve.

Place crepes on baking sheet and warm in the oven. Place bacon in the oven to warm. Place pears in syrup and warm over low heat. Place two crepes on plate and fill with pears, close into fans and drizzle with syrup. Top the crepes with two slices of bacon and serve with ice cream on the side. Serves 4