

# THE SHORES

DINE ON THE BEACH

## The Shores Apple Beignet

Serves 6

### Beignet Batter

1 cup all purpose flour  
1 tsp. powdered yeast  
1/2 tsp. sea salt  
4 whole eggs, separated  
1 cup whole milk  
1/4 cup sugar

Sift flour, yeast, and salt together in mixing bowl. Stir in egg yolks and milk. Whisk until smooth. Beat egg whites to soft peaks. Add sugar. Beat to stiff peaks. Fold into egg yolk mixture. Set aside.

### Apple Beignet

6 apples, peeled, cored, cut in 1/4" thick rings  
2 quarts grape seed oil  
1/2 cup powdered sugar  
6 sprigs mint

Heat oil to 300°F in deep sided frying pan. Dredge apples in beignet batter. Fry until golden-blond in color. Remove from oil. Place on paper towels to remove excess oil. Dust generously with powdered sugar.

### Chocolate Sauce

1 lb. Callebaut chocolate  
1/2 cup heavy cream, scalded  
2 Tbsp. sweet butter  
1/4 cup Godiva chocolate liqueur

Melt chocolate in top of double boiler. Whisk in hot cream. Whisk in butter. Stir in Godiva liqueur. Set aside.

### Presentation

6 scoops praline ice cream  
2 tsp. powdered sugar  
6 mint sprigs

Spoon chocolate sauce in center of individual serving plates. Place apple beignets in center of plate. Put one scoop of praline ice cream on top of Apple Beignets. Dust lightly with powdered sugar. Garnish with mint sprig.