

ENTERTAINING IDEAS

Putting A Contemporary Twist On Traditional Treats

(NAPSA)—Thanks to the growing popularity of dessert bars opening across the country, drinkable desserts are becoming one of the hottest trends in the culinary world. These creative cocktails can be a terrific way to impress your guests and leave a lasting impression at your next party.

David Lebovitz, renowned pastry chef and author of “The Perfect Scoop,” among other cookbooks, has transformed some of his favorite treats, such as Tiramisù and Banana Split, into sippable sensations.

“I really enjoyed deconstructing some of my favorite recipes and using the ingredients to create something fresh and contemporary,” says Lebovitz. “Baileys Irish Cream serves as an excellent base in these cocktails since its natural flavors of vanilla, chocolate, fresh cream and Irish whiskey easily complement so many of the flavors already found in desserts.”

You can bring this dessert bar trend home by trying two of Lebovitz’s contemporary twists on conventional favorites. Whether served at a traditional holiday feast or at a casual celebration any time of year, these drinkable desserts are sure to impress your guests with their contemporary flair:

Banana Baileys Split (Baileys Foster)

Serves 1

½ medium-size ripe banana
2 oz. Baileys Irish Cream
with a hint of Caramel



½ oz. Myers’s dark rum
1 scoop (2 oz.) vanilla ice cream
Dusting of freshly ground nutmeg
1 ice cube
Finely ground chocolate or powdered hot chocolate mix
1 candied or maraschino cherry
Whipped cream

Rim a well-chilled, oversized martini glass in ground chocolate or hot chocolate mix. Overturn the glass and put the cherry in the bottom. Peel and slice half of the banana. Thoroughly blend together the banana, Irish Cream, rum, ice cream, nutmeg and ice cube. Pour into

glass and top with whipped cream and a banana slice.

T^{Irish}-misù (Tiramisù)

Serves 2

4 oz. Baileys Original Irish Cream

⅓ cup mascarpone

¼ cup espresso or strong-brewed coffee

2 scoops vanilla, chocolate or coffee ice cream

2 to 4 ice cubes

2 soft ladyfinger cookies sliced lengthwise, or shortbread wafers

Chocolate-hazelnut spread
Chocolate syrup

Blend together Irish Cream, mascarpone, espresso, ice cream and ice until smooth. Drizzle chocolate syrup along inside edges of oversized martini glasses. Pour mixture from blender into glasses. Spread a layer of chocolate-hazelnut spread in between the ladyfingers or sandwich between two shortbread cookies. Pass the cookies to dip in the cocktails.

If you are short on time or ingredients, you can always simply serve Baileys on the rocks or blended with ice along with a creative garnish. And to make sure your party is a complete success, don’t forget to arrange for a safe ride home for all your guests. For additional recipe ideas, visit www.baileys.com.