



## THE CIGAR

BULL & BEAR AT WALDORF ASTORIA ORLANDO

### INGREDIENTS

#### **ROLLED CIGAR:**

320 g white and shiny fondant  
320 g glucose  
100 g milk powder  
35 g Brute Cocoa Powder

### DIRECTIONS

1. Combine fondant and glucose in a saucepan until 310°F (155°C) and pour onto Silpat sheet to cool. Once mixture has completely cooled, shatter into pieces.
2. In small batches, turbo mix the pieces until they become powder. Add in milk powder and cocoa powder and turbo mix again. (Note: Cigar Powder can be made in advance and stored in quart containers until ready to use.)
3. Using parchment paper, create a template for a rectangular cutout that is 8x 5 inches. Cover a flat sheet pan with Silpat sheet and place parchment template onto the sheet.
4. Using a sifter, sift the cigar powder evenly over the rectangular cutout in the template, approximately 30g per cigar, and remove the template.
5. Preheat oven to 300°F.
6. Bake in oven for approximately 3-5 minutes, until the cigar powder has melted. While warm, roll carefully into a cigar shape using a small metal tube (approx. 1/2 inch in diameter).
7. Place rolled cigar aside until ready to fill with Mexican Chocolate Ganache.

# INGREDIENTS

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## **MEXICAN CHOCOLATE GANACHE:**

1 lb. Mexican chocolate  
2 cups heavy cream  
3 oz. chocolate snow

# DIRECTIONS

1. Bring heavy cream to a boil in a saucepan.
2. Pour cream over Mexican chocolate and mix until smooth.
3. When cool, put into pastry bag and fill the inside of the cigars.
4. Roll cigars in chocolate snow and brush off any excess.
5. Roll fondant and cut into the shape of a cigar label. Wrap around the tip of the cigar and keep wrapped until ready to serve.