

How to Wow your guests no matter your budget!

“You don’t have to be a chef, to have a group of friends over and share recipes with one another and cook them together. Inspire each other and have fun with it.”

“The best part is you can share not only ideas, but cookware as well. Use this as a guide to being a host, and have your friends bring the rest.”

Hostess/Host Package

Under \$100.00 Budget (Measuring cups & spoons, Melamine measuring bowl set, colander, and batter bowl)

“Designed to stand up to a rigorous use, these measuring sets are durable, accurate, and easy to clean. They won’t break, bend, melt, rust, or stain like most sets.”



17.99

39.99



24.99

9.99

“Create one of my signature desserts
Raspberry Napoleon

Warning your guests may never want to leave after trying this dessert.

Your buying list does not reach \$100.00 the remaining balance you can use to buy your ingredients.”
Buen Provecho!!!

Raspberry Napoleon
(Recipe Card and picture below)
BUYING LIST

1. Puff Pastry Sheets
2. Raspberries
3. Pastry Cream
4. Eggs
5. Powdered Sugar
6. Whipped Cream

Chef Lorena Signature Raspberry Napoleon Recipe

Qty	Measure	Ingredient
1	sheets	Puff pastry
1	Pint	Raspberries
1	Cup	pastry cream
1	Cup	whipped cream
1	egg	plus water for egg wash (whisk)
1	Cup	powder sugar



Instructions:

Preheat the oven at 350 degrees

Cut the puff pastry in a triangle shape.

Brush the triangles with the egg wash and bake until golden brown.

Set the triangles aside and let cool off.

Combine the pastry cream and whipped cream in a bowl

Make 3 horizontal cuts to the triangles, making 3 layers.

Build the Napoleon with 1 layer of cream, 1 layer of raspberries and 1 layer of powder sugar, repeat the process until last layer.

Place the napoleon in the middle of the plate, topped with powder sugar and serve.