



Culinary Arts Society of Ajijic

MONTHLY NEWSLETTER

January 2019

Volume 33 Issue 1

www.ajijiccasa.org



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PRESIDENTS MESSAGE

Happy New Year to you all! I hope 2019 is a wonderful year. We are starting 2019 off with a big event that many have asked for, a guided tour to the ABASTOS market in Guadalajara. The Abastos is such an interesting place with food stalls of every kind, and Fonda's (restaurants in the market) with delicious foods to eat. The hustle and bustle of the market make it unique and wonderful. If you have been wanting to go, but maybe you are a little intimidated by the idea

CASA MISSION STATEMENT

In the wonderful world of food CASA, Culinary Arts Society of Ajijic, is committed to stimulating the exchange of gourmet culinary ideas and creativity in a friendly, social, Lakeside forum that rewards unique methods of presentation and the creation of delicious flavors.



of going alone, this is your chance. Riscals, the Spanish restaurant we are going to after shopping is a real treat.

Coming up in February is the ANNUAL CHILI COOK OFF where we share a booth and sell our cookbooks and aprons. It is always a good time. Throughout the year we give back to our community by sponsoring different groups and organizations with a lot of love and hard work. In 2018 the incoming Chapala mayor acknowledged CASA, along with other local groups for the civic work we do. I thought that was a real honor. The culinary students that we sponsor

NEXT CASA MEETING

Please confirm your attendance at the next CASA meeting **Monday, January 21st, 2018.**

Note: Meeting begins promptly at 4:00 p.m. Presenters must be set up no later than 3:45 p.m.

Location: Montecarlo Hotel in Chapala, located in Chapala entrance before Farmacias Guadalajara.

January 21st categories

Category A - Soups and stews
Category B - Savory/sweet

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Meet our December 2018 Judges

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make me very proud. The dinner we auction and give for NINOS INCAPACITADOS is a true act of love on the part of all involved. We are all doing something we love, cooking and putting on a truly fine dining experience. We really give joy to the people we are feeding, and that always makes a cook happy. Beyond that, we really do make a big difference in many children's lives. That should put a smile on anyone's face.

I am very happy to be a member of CASA, and as president this year I want to help make your experience in CASA positive in any way I can. If you have any questions or problems please feel free to reach out to me at any time. I value your input about CASA and your experiences and expectations.

I want the club to have a great 2019. We have a fantastic group of members, good cooks and interesting people. I look forward to cooking, visiting and working with all of you this year.

Sincerely, Carol

"We were so pleased and honored to have three BING award winners to judge our Annual Holiday party Botanas and desserts:

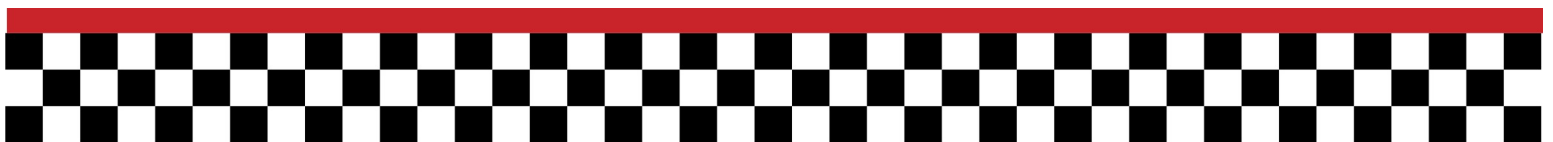
Many thanks to these three talented women."



Judges: Janet Jorch, Carol Westbrook (our new President) & Michele Lococo (multiple Bing award winner)



LET'S GET COOKING



Culinary Arts Society of Ajijic

Meet our December 2018 Winners

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CATEGORY A

Botanas for December

First Place taste & People's
choice

Carol Van Gorp

CHUTNEY CHEESE PIE



Second Place & Best
Presentation

Charlotte Donaldson

SUN DRIED TOMATO AND
PESTO TERRINE



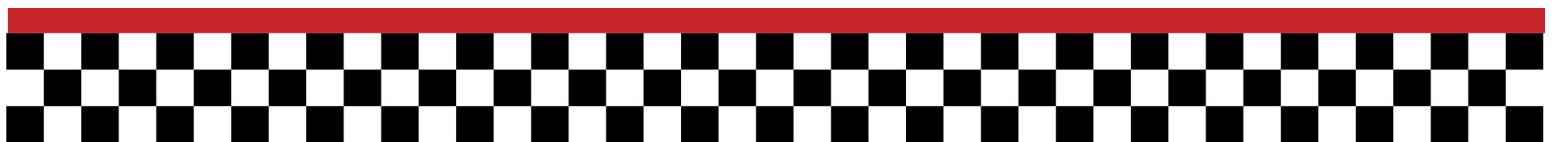
Third Place

Tracy Reuter

BLUE CHEESECAKE



Winners:
Carol Van Gorp,
Charlotte Donaldson
& Tracy Reuter



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Meet our December 2018 Winners

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CATEGORY B

Dessert for December

First Place taste, Best
Presentation & People's
Choice

Paco Rincon Camara

DOUBLE CHOCOLATE AND
IRISH CREAM PISTACHIO
CAKE

Second Place

Geanie Tilley

MINI CRANBERRY ORANGE
WHITE CHOCOLATE
CHEESECAKES W/PRETZEL
CRUSTS

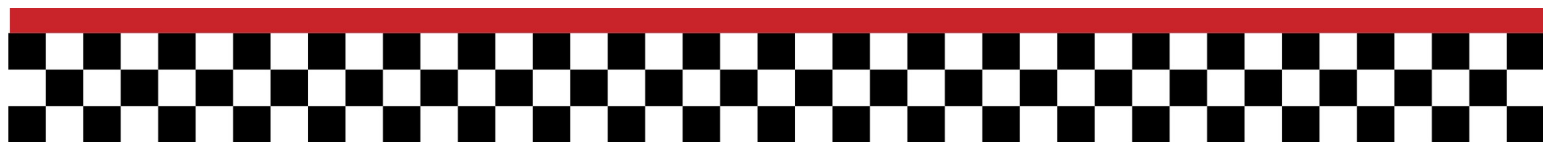
Third Place TIE

Robbin Del Nagro Moore

ORANGE SPONGECAKE
TRIFLE



Winners:
Paco Rincon Camara,
Geanie Tilley &
Robbin Del Nagro Moore



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December 2018 Winning Recipe

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FIST PLACE CATEGORY A

CHUTNEY CHEESE PIE ADAPTED FROM COOKS.COM

Carol Van Gorp

- 1 (3 oz.) pkg. cream cheese, room temperature
- 1/2 c. sharp Cheddar cheese, grated
- 2 tsp. dry sherry - to taste
- 1/2 tsp. curry powder - to taste
- Dash of salt
- 1/4 c. mango chutney, chopped fine (1/2 jar Major Grey's - either Regular or Hot)
- 3 green onions, chopped fine
- I usually double the recipe and use a little more curry powder. When I double it, I use the entire jar of Major Grey's Chutney - and of course add a dash of Worcestershire Sauce and a bit more of sherry - and the sherry is important to taste well before adding it.

Beat cream cheese and cheddar cheese with electric mixer until fluffy. If you have a stand mixer use it because you want to beat the cheeses until they are very well blended. I usually use my hand mixer but am sorry half way through it! Mix in sherry, curry powder, and salt. Spread mixture on plate about 1/2 inch thick - make a little lip so the chutney won't run out later. Chill until firm. When ready to serve, spread with the chutney and sprinkle with the chopped onion. Serve with crackers (I like Ritz best).

FIST PLACE CATEGORY B

DOUBLE CHOCOLATE AND IRISH CREAM PISTACHIO CAKE

Paco Rincon Camara

FOR THE CAKE

- ¼ cup (56 g) of butter, softened at room temperature
- 2 large eggs
- 1 cup (236 ml.) of whole milk
- 1 teaspoon of vanilla extract
- 1 ½ cup (300 g) of white granulate sugar
- 1 1/3 cup (167 g) of all-purpose flour
- 2 ½ teaspoons (10 g) of baking powder
- ¾ cup (88 g) of cocoa powder
- 1/8 teaspoon of salt

FOR PISTACHIO IRISH CREAM BUTTERCREAM

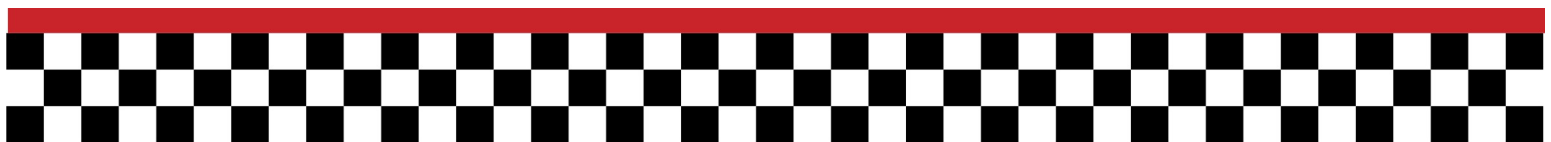
- 1 cup (100 g) of unsalted pistachios
- ½ cup (118 ml) of irish cream
- 2 cups (453 g) of butter, softened at room temperature
- 8 oz (226 g) of cream cheese, softened at room temperature
- 2 cups (250 g) powdered sugar
- Green food coloring (optional)

FOR CHOCOLATE GANACHE

- ¾ cup (135 g) of dark chocolate chips
- ½ cup (118 ml) of heavy cream heated until hot
- Additional irish cream to drizzle the cake

INSTRUCTIONS

1. Preheat the oven to 350 F. line two 8 inch cake pans with parchment paper and spray with non-stick spray. Set aside.
2. Place butter, eggs, vanilla and sugar into a mixer bowl. Mix on high speed until the mix is smooth and uniform. In a separate bowl combine flour, baking powder, salt and cocoa powder. Using sifter or fine mesh strainer, sift in the flour mixture into the batter gradually, alternating with the milk. Use and spatula and mix by hand. DO NOT OVER MIX!
3. Divide cake batter evenly between the two pans and bake in preheated oven until tops are completely set and toothpick inserted in to the center comes out clean. Remove cakes from pans and let them cool completely on wire rack. Once cooled, slice each cake in half to have four layers in total.
4. Prepare the butter cream: Place pistachios into a food processor and pulse until get fine crumbs. Add Irish cream and few drops of green coloring. Continue mixing in food processor until mixture resembles thick paste.
5. In a mixer bowl add the butter and cream cheese. Mix until are well-combined and fluffy. Add the pistachio paste gradually and the powdered sugar. You can add less or more for a thicker butter cream. Reserved 1 ½ cups of the butter cream in a pastry bag with a star tip.
6. To assemble the cake: put the



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December 2018 Winning Recipe

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first layer of the chocolate cake and drizzle with Irish cream. Fill generously with pistachio butter cream and spread it over all the cake. Put the second layer over the first one and continue the same procedure. When you are ready to set the fourth layer, drizzle with Irish cream and flip the cake upside down. Put the layer over the third layer. Frost the outside and the top of the cake and smooth the whole cake top and sides. Place the cake into the refrigerator and let it set for about 20 minutes or more.

7. Meanwhile, prepare the chocolate ganache. Whisk together $\frac{3}{4}$ cup of dark chocolate chips with hot heavy cream and combine with a fork until smooth. Pour the chocolate ganache into a ziplock bag and let the ganache stand for about 5 minutes to allow the bubbles to dissipate.
8. Cut the tip of one corner of the ziplock bag and pour chocolate ganache over the outside of the top of the cake and let the ganache drip all around. Use a spatula to smooth the ganache over all the top. Let the chocolate ganache set in the refrigerator. Then garnish the top with reserved pistachio butter cream.
9. Let cake stand in refrigerator for a few hours to set. Removed cake from refrigerator 30 minutes before serving.

JOIN US AT OUR TABLE AT THE 41ST ANNUAL MEXICAN NATIONAL CHILI COOK OFF!

FEBRUARY 15 -16 - 17
BEGINNING AT 10:30 AM - 5:00 PM.

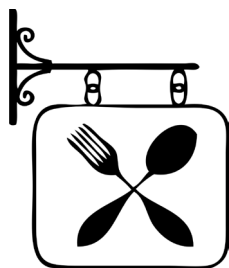


CASA will be sharing space with our member, Jose Melendrez. We will be selling our cookbooks and aprons.

This is a fun event and we will need to have two shifts of people for the three day event.

Can you make a great chili, salsa or Margarita? We urge all CASA members to enter - contact Carol Bouchard , Director at jacqueandcarol@hotmail.com or call 376-766-4350.

2019 PRESENTATIONS



CATEGORY A
MAIN DISH

CATEGORY B
DESSERT

April 22th

Category A - Brunch main course
Category B - Fruit dessert

May 20th

Category A - Cold soups/salads
Category B - Cookies and bars

June 17th

Category A - Picnic basket main
Category B - Tarts and pies

July 15th

Category A - Non traditional asian main
Category B - Non traditional asian dessert

**Indonesia, Bangladesh, Sri Lanka, Lebanese, Vietnamese, Philippine, Malaysia*

August 19th

Category A - Cajun/Creole main
Category B - Southern desserts

January 21th

Category A - Soups and stews
Category B - Savory/sweet muffins

February 18th

Category A - French entree
Category B - French dessert

March 11th

Category A - *With a partner
Category B - *Fusion "mashup main and dessert"

March 25th

Annual awards dinner

