



### **Raceway Parfait Shooters**

*"Make Them Your Way" Desserts*

**Our Favorites- Also See Our Basic Recipes to Make Your Own Desserts**

**Velvety Smooth Chocolate Crème Shooters**

**Strawberry White Chocolate Mousse Desserts**

**Velvety Smooth Chocolate Crème Shooters**

**Thick 'n Chunky Tropical Rice Pudding Parfaits**

## About the Recipes:

- Those mini dessert shooters are a fun and innovative way to serve your favorite desserts. They can be prepared in many different flavors and textures, ranging from velvety smooth to chunky thick. With their small size and wide range of flavors and textures, your guests have a go-to choice and can even try to sample several different goodies.
- Treat them to light, refreshing lemon curd mousse with fluffy whipped cream. Mix rum into creamy rice pudding to create layers of tropical flavors, or for those chocolate lovers, mix up multi-chocolate tiers with creamy whipped cream, topped with colorful sprinkles. Don't forget to make a parfait with smooth white chocolate swirled with springtime sweet strawberries
- Look our choices over and then change them to your liking. These mini desserts are a perfect way to enjoy the classic flavors in a stylish presentation.

## Basic Recipes – Use to Make Your Own Flavor Combinations

### Rich Chocolate Pudding: (Basic Recipe)

2-1/2 cups almond milk or low-fat milk, divided

3 ounces dark chocolate chips

3 ounces semi-sweet chocolate chips (use high quality chips that melt)

3 Tablespoons cornstarch

1 teaspoon pure vanilla extract

- Place 2-1/4 cups almond milk and chocolate chips in a saucepan. Cook over medium-high heat, stirring constantly until chocolate melts and mixture comes just to a boil
- Place 1/4 cup almond milk in a small bowl and stir in cornstarch until dissolved.
- Slowly add dissolved cornstarch to hot milk, whisking constantly; cook over medium heat for 2 to 3 minutes. Remove from heat, stir in vanilla extract. It will thicken into a creamy pudding.
- Remove from heat; spoon warm or room temperature pudding into small dessert bowls or glasses. Yield: about 2 cups

**Note:** If setting warm pudding in a bowl; place a piece of parchment over the top so a thick "skin" doesn't form. **For a Mousse:** Stir some whipped cream into cooled chocolate pudding and a little crushed, dark chocolate for extra flavor.

**Velvety Smooth Chocolate Crème Shooter** Fill glass with chocolate pudding; top with whipped cream; add sprinkles to the top. Chill until serving.

### White Chocolate Pudding (Basic Recipe)

2-1/2 cups almond milk or low-fat milk, divided

6 ounces white chocolate chips (use quality chips that melt)

3 Tablespoons cornstarch

1 teaspoon pure vanilla extract

#### Directions:

- Place 2-1/4 cups almond milk and white chocolate chips in a saucepan. Cook over medium-high heat, stirring constantly until white chocolate melts and mixture comes just to a boil

- Place ¼ cup almond milk in a small bowl and stir in cornstarch until dissolved.
- Slowly add dissolved cornstarch to hot milk, whisking constantly; cook over medium heat for 2 to 3 minutes.
- Remove from heat, stir in vanilla extract. It will thicken into a creamy pudding.
- Spoon warm or room temperature pudding into small dessert bowls or glasses.

Yield: about 2 cups

**Note:** If setting warm pudding in a bowl; place a piece of parchment over the top so a thick “skin” doesn’t form. **For a Mousse:** Stir some whipped cream into cooled white chocolate pudding.

**Strawberry White Chocolate Mousse Desserts** Chill strawberry preserves in your glass; fill with white chocolate mousse pudding and whipped cream, top with piece of strawberry or preserves. Chill until serving.

### **Double Milk Rice Pudding (Basic Recipe)**

2 cups milk

1/2 cup sweetened condensed milk

1/8 teaspoon salt

1/4 cup Jasmin or long-grain rice

1/2 teaspoon rum or vanilla extract

- In large saucepan with a cover, whisk both milk and salt. Bring to a boil, stirring often. Lower heat; cook 5 minutes.
- Reduce heat to very low; stir in rice. Simmer, covered, for 45 minutes to 1 hour, stir every 10 minutes.
- After 1 hour, rice should be soft, and mixture will be thick and creamy. Remove cover; stir, uncover 1 to 2 minutes until thick. Remove from heat; stir in extract flavoring. Fill glasses with warm rice pudding.

**Note:** cool rice pudding; if it’s too thick, stir in some whipped cream until desired consistency.

### **Thick ‘n Chunky Tropical Rice Pudding Parfaits**

Layer creamy rice pudding with mango or pineapple preserves, top with whipped cream, sprinkles, and candied ginger. A touch of chocolate might be nice too. Chill until serving.

### **Fluffy Angel Soft Lemon Curd Shooters**

Combine lemon curd with some whipped cream for taste and texture; fill glass with soft curd and top with whipped cream; sprinkle with yellow and green sprinkles. Chill until serving.

**Recipes Inspired by:** Rozanne Gold Recipes 1- 2-3 desserts