



A RECIPE FOR ROMANCE

*Spice up Valentine's Day with cannabis
infused, spiced dark chocolate parfaits.*

(recipe on the back)



**GARDEN
SOCIETY**

EST. 2016

Cannabis with a fresh perspective.

SUGAR & SPICE CHOCOLATE PARFAIT

INGREDIENTS

(serves eight)

- 8 wine or water glasses or mason jars
 - 1 package (8 pieces) Garden Society Spiced Dark Chocolates
 - 2 cups heavy cream
 - 2/3 cup + 2 Tablespoons milk
 - 3 Tablespoons sugar
 - 2 teaspoons unflavored gelatin
 - 2 baskets (6 oz each) fresh raspberries
 - 1/2 cup seedless raspberry jam
 - 1/4 cup red wine (can substitute OJ or water)
 - 1/4 cup water
 - 1/2 purchased Angel Food cake
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DIRECTIONS

1. In a small cup sprinkle the gelatin over 2 Tablespoons Milk. Stir to combine. Set aside to bloom.
2. In a small sauce pot add 1 cup heavy cream, 2/3 cup milk and 2 Tablespoons of the sugar. Bring to a boil. Shut off and remove from heat.
3. Add the 8 chocolates to the hot cream mix. Let sit for 2 minutes and then whisk to combine. Add the bloomed gelatin and whisk until all lumps are gone.
4. Using a measuring cup as a guide. Pour 1/4 cup of the chocolate mix into the bottom of each glass.
5. Place glasses in refrigerator to chill for 1 hour or until chocolate sets.
6. Combine the raspberry jam, red wine and water in a small pot and bring to a boil. Remove from heat and chill.
7. Add the raspberries to the cool jam mix and let macerate.
8. Cut the Angel Food cake into 8 slabs. Use a 3 inch round cookie cutter to to make cake circles.
9. Place remaining 1 cup heavy cream and 1 Tablespoon sugar in mixer fitted with whisk. Beat until soft peaks.
10. Push a cake round into each glass so that it rests on top of the chocolate. Place a large spoonful of raspberries (about 8) along with the juice on top of each piece of the cake.
11. Dollop with whipped cream topped with a raspberry just before serving.

