

## fête à fête

life is a gorgeous fête, thanks to chocolate, champagne, great friends and tasty food... it's absolutely sweet when you meet someone fabulous, see a great foreign film, go dancing (argentine tango rocks!) or hear a wonderful band – pink martini or paris combo anyone?

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### AMEDEI FOR YOU

I'm having a gourmet chocolate heart attack. **Amedei** is finally launching their US website today, and I'm overly excited by the news. I can finally buy all of their special products that were previously difficult to attain in the local markets.

I'm gonna spend the holidays baking up a storm with their new '**Amedei For You**' line. Aimed for the home baker, their **Gocce** chocolate chips (comes in milk, dark, and white) are so decadent you can munch on them as a snack while you make your fancy chocolate soufflé. If you haven't inhaled the entire package at that point, you can also use them for fancy cookies, cakes, ice cream, etc. The elegant reusable canisters contain several recipes too.

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The caramel notes of the milk chips remind me of their 32% milk bar. The white ones are just beautiful - the high vanilla aroma is gorgeous. The dark chips are a perfect 65% cacao blend with a balanced flavor. It's a guaranteed hit if you bake with these chips.

I can't wait to try the hot chocolate mix. You only have to add milk. It's supposed to melt so quickly that you don't have to spend the 3 extra long minutes whisking it.

The **Crema Toscana** is just plain amazing. Containing only Piedmont hazelnuts, milk, sugar, cocoa paste, and vanilla, it's a heavenly feel inside your mouth. It's such an intense hazelnut flavor! Bravo to the Tessieri duo for

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not using any vegetable fats or soy lecithin. Move over, Nutella. This might take the world by storm.



Here's a recipe to try with the white chocolate chips. It's in grams, so you need to do a bit of math to convert to ounces...

### Amedei White Chocolate and Pistachio Tiramisu

Serves 8

100 grams shelled pistachios  
 125 grams AMEDEI FOR YOU white chocolate  
 500 grams mascarpone  
 150 grams sugar  
 5 egg yolks  
 3 egg whites  
 200 grams ladyfingers  
 250 grams milk  
 pinch of salt

## 5 Tips to Get a Flat Stomach

\* Did you know that crunches & situps actually do NOT flatten your abs effectively?

\* Did you know certain foods such as soy proteins, "diet" drinks, and others can actually increase your stomach fat?

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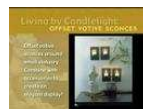
Entertainment

finely chopped chocolate shavings

1. Preheat oven to 170°C. Toast the pistachios for approx. 7-8 minutes, then let them cool.
2. Grind the pistachios to obtain a smooth, creamy paste. Set it aside.
3. Use an electric mixer to whisk egg yolks and 130 g of sugar until light and frothy.
4. In a separate bowl, beat egg whites until stiff with 20 g of sugar and a pinch of salt. Delicately fold in the mascarpone and pistachio paste into the egg yolk mixture. Follow with beaten egg whites.
5. Soak the ladyfingers in milk. Spread a fine layer of the cream mixture on each individual mould/bowl and add a soaked sponge finger. Form another layer of cream mixture and sprinkle with the finely chopped chocolate. Continue forming layers in this way until the cream mixture is used up.
6. Dust the final layer of cream mixture with finely ground chocolate; leave in the fridge for at least three hours before serving.

[www.amedei-us.com](http://www.amedei-us.com)

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