



Sustainable Farm Tours
Cooking Classes
Food Science Workshops

2006 Locations

Learn Great Foods Kitchens

1549 Glendale Avenue
Bay View (Petoskey), Michigan 49770
*in the Terrace Inn, by the campus
of the Bay View Association*

203 East Seminary
Mount Carroll, Illinois 61053
*in Hathaway Hall, on the campus
of the Campbell Center for
Historic Preservation Studies*

Farm Kitchens and Alfresco Dining

Sweeter Song Farm
4955 South Schomberg Road
Cedar, Michigan 49621

CSA Learning Center
at Angelic Organics
1547 Rockton Road
Caledonia, Illinois 61011

Learn Great Foods

203 East Seminary
Box 182
Mount Carroll, Illinois 61053

RECIPE:

Chocolate Espresso Torte

INGREDIENTS:

1 lb Chocolate
1 lb Butter
1 1/8 C. Sugar
1 1/8 C. Coffee
8 eggs

optional:
whipped cream or ganache

INSTRUCTIONS:

Preheat oven to 350°. Line a 10" spring form pan and place parchment on the bottom. In a double boiler, melt the first 4 ingredients. Whisk the eggs in a separate bowl. Combine the two. **MAKE SURE THE CHOCOLATE ISN'T HOT ENOUGH TO COOK THE EGGS.** Bake exactly 1 hour, turning halfway through. This cooks best in a non conventional oven. Cool overnight in cooler.

TO DE-PAN:

Run knife around the edge and open the pan. Remove the side. Place the metal bottom on an open burner for about 2 seconds or so. Just enough to heat slightly. Tip torte over in your hand and remove the bottom. Finish with either whip cream or ganache.

*Ken Willoughby, Pellston
Cooking with Learn Great Foods*

For Reservations or More Information

Call toll-free (866) 240-1650
or visit our website
www.learngreatfoods.com