

Dulce de Leche Molten Lava Cake



Ingredients

2 1/2 cups Memories of Patagonia Dulce de Leche
1/4 cup milk cream
2 free range eggs
2 egg yolks
1 cup all-purpose flour

Directions

In a medium bowl, combine the Dulce de Leche, milk cream, eggs and egg yolks. Last, add the flour. Set aside

Grease and flour 8 (6 oz) ramekins. Divide the batter and pour it into. Fill each ramekin up to 3/4 of the total size.

Bake at 390 degrees F (200 degrees C) for 5 minutes (may vary according to your oven).
Serve with vanilla ice cream.



Sautéed Strawberries with Red Fruits, Red Malbec Wine and Honey Sauce



Ingredients

1 1/2 cups strawberries, halved
1/2 sugar
1 tablespoon butter
1/2 cup Memories of Patagonia Red Fruits,
Red Malbec Wine and Honey Sauce
5 tablespoons water
1/2 teaspoon balsamic vinegar
Pepper

For the crumble:

3/4 cup all-purpose flour
1/2 cup sugar
7 tablespoons butter

Directions

Crumble: In a medium bowl, combine the flour, sugar and chilled butter.
Chill in the fridge for 30 minutes.

Strawberries: sauté the strawberries with butter and sugar. Add water diluted Memories of Patagonia Red Fruits, Red Malbec Wine and Honey Sauce. Serve in a deep plate and top with some drop of balsamic vinegar and pepper to enhance the flavours.



Chocolate, Dulce de Leche and Honey Cheesecake



Ingredients

1 cup ground chocolate cookies
3 tablespoons butter
1/2 cup sugar
1/2 cup milk cream
1/2 melted chocolate
2 tablespoons cacao powder
3/4 cup cream cheese
1/2 cup Memories of Patagonia Chocolate,
Dulce de Leche and Honey Sauce

Directions

Process the cookies with the butter. Press the crumb mixture into bottom of prepared pan. Place the pan in the freezer.
Beat the milk cream with 1/4 cup of sugar. Add the melted chocolate and the cacao powder (dissolved in water). Set aside. Beat the cream cheese with the remaining 1/4 cup of sugar. Combine with the other mixture. Pour cheesecake batter into chilled crust and put it for 1 hour in the freezer. 30 minutes before it is served, put it in the fridge. Pour melted Memories of Patagonia Chocolate, Dulce de Leche and Honey Sauce on top.