

Guide to
VALENTINE'S

HOUSE OF VALENTINA

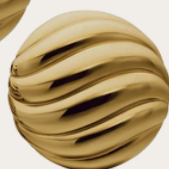


OBJECTS OF *Affection*



they slipped
briskly
into an intimacy
from which they
never recovered

f. scott fitzgerald



HOUSE OF VALENTINA





OBJECTS OF *Affection*

You are the finest,
loveliest, tenderest,
and most beautiful
person I have ever known-
and even that
is an understatement.
F. Scott Fitzgerald

HOUSE OF VALENTINA



OBJECTS OF *Affection*



In all the world there is
no heart for me like yours.

In all the world there is
no love for you like mine.



HOUSE OF VALENTINA

[illegible][illegible]

The Menu

APÉRITIF:

Blood Orange Spritz

HORS D'OEUVRE:

V's "Get in my mouth" Nuts

ENTRÉE:

*V's Caviar, Lemon & Chive
Infused Pasta*

LE DESSERT:

*V's Chocolate Cake
of your Wildest Fantasies*

HOUSE OF VALENTINA

R E C I P E :
B L O O D O R A N G E S P R I T Z

INGREDIENTS:

- 2 OUNCES TANGERINE JUICE (OR ORANGE JUICE)
- 2 OUNCES APPLE CIDER
- 1 OUNCE APEROL
- 2-3 OUNCES OF PROSECCO OR CHAMPAGNE
- GARNISH WITH 1 SLICE OF BLOOD ORANGE

DIRECTIONS:

- FILL A COCKTAIL GLASS WITH ICE
- ADD 2 OUNCES OF TANGERINE JUICE
- ADD 2 OUNCES OF APPLE CIDER
- ADD 1 OUNCE OF APEROL
- GENTLY STIR
- TOP OFF WITH 2-3 OUNCES OF PROSECCO OR CHAMPAGNE
- GARNISH WITH 1 SLICE OF BLOOD ORANGE

RECIPE:

V'S "GET IN MY MOUTH" NUTS

INGREDIENTS:

- 2.5 CUP OF NUTS (UNSALTED AND RAW)
- 2 TBSP (OR MORE) MAPLE SYRUP
- 2 TBSP GROUND CINNAMON
- 1/8 TSP GROUND NUTMEG
- 1/8 TSP GROUND CLOVES

DIRECTIONS:

- ADD 2.5 CUP OF UNSALTED & RAW NUTS TO A BOWL.
- POUR 2 TBSP MAPLE SYRUP OVER THE NUTS (MORE IF YOU PREFER THEM SWEETER)
- ADD THE GROUND CINNAMON, NUTMEG AND CLOVES
- MIX WELL
- PLACE ON A BAKING SHEET IN A SINGLE LAYER
- BAKE AT 375° FOR 10-15 MINUTES, STIRRING EVERY 5 MINUTES UNTIL BROWNED

RECIPE:

PASTA WITH LEMON & CAVIAR

INGREDIENTS:

- PASTA:
- 8.8 OZ LEMON PASTA
- DRIZZLE OLIVE OIL
- 1/2 ONION FINELY CHOPPED
- 1-2 MEYER'S LEMON, ZESTED + JUICE
- 3 GARLIC CLOVES, MINCED
- 1/2 C GARLIC AND CHIVES CREAM CHEESE
- 2 TBSP CAVIAR
-
- SALT & PEPPER TO TASTE
- CHIVES, FINELY CHOPPED FOR PLATING

DIRECTIONS:

- BOIL PASTA UNTIL ALMOST COOKED. RESERVE 1-2 CUPS PASTA WATER, THEN DRAIN.
- MEANWHILE, HEAT DRIZZLE OLIVE OIL TO FRYING PAN & HEAT OVER MEDIUM HEAT. ADD ONIONS AND COOK UNTIL TRANSLUCENT. STIR IN GARLIC CLOVES AND BROWN.
- STIR IN DRAINED PASTA PLUS ONE CUP PASTA WATER.
- STIR IN LEMON ZEST, CREAM CHEESE, JUICE OF LEMON, SALT & PEPPER TO TASTE.
- STIR UNTIL SAUCE BECOMES CREAMY. ADD MORE WATER IF NEEDED TO THIN OUT SAUCE.
- PLATE WITH SPRINKLE OF CHIVES & LEMON ZEST & SPRINKLE OF PEPPER AND PARMESAN CHEESE!
- ADD ABOUT TBSP OF CAVIAR ON TOP. ENJOY!! XXV

HOUSE OF VALENTINA

RECIPE:

V'S CHOCOLATE CAKE OF YOUR FANTASIES

INGREDIENTS:

- 1 CUP BOILING WATER
- 3 TBSP ESPRESSO GRANULES
- 2 CUPS SUGAR
- 2 EGGS
- 1/2 CUP CANOLA OIL
- 2 TSP VANILLA EXTRACT
- 2 TSP ALMOND EXTRACT
- 2 1/2 CUPS ALL-PURPOSE FLOUR
- 3/4 CUP DARK COCOA POWDER
- 1 1/2 TSP BAKING POWDER
- 1 1/2 TSPS BAKING SODA
- 1 CUP BUTTERMILK

DIRECTIONS:

- PREHEAT OVEN TO 375° F.
- IN A SEPARATE BOWL POUR ESPRESSO GRANULES INTO BOILING WATER, STIR AND THEN LET COOL.
- BEAT TOGETHER IN MIXER THE SUGAR, OIL AND EGGS UNTIL FLUFFY.
- MIX IN VANILLA EXTRACT AND ALMOND EXTRACT.
- IN A SEPARATE BOWL STIR ALL DRY INGREDIENTS TOGETHER.
- STIR IN DRY INGREDIENTS, ALTERNATING WITH BUTTERMILK AND COOLED ESPRESSO MIXTURE UNTIL ALL INGREDIENTS ARE COMBINED.
- BEAT ON HIGH FOR ONE MINUTE.
- POUR INTO 2 9" ROUND PANS AND PLACE INTO PREHEATED OVEN FOR 25-40 MINUTES OR UNTIL INSIDE IS JUST SET.
- ALLOW TO COOL BEFORE ICING CAKE.

HOUSE OF VALENTINA

For After Dark



For After Dark Red

