



Chef Kelli's MYO Dessert Nachos

Looking for a fun summer sweet treat with some sass?! Dessert nachos are sure to spark some flavor and fun! You can certainly create one or two varieties and serve them on a communal platter or tray. But if you are feeling super adventurous try a deconstructed dessert nacho bar!

Step One

Pick you "carrier" could look like all sort of fun crunchy things

- White corn or flour chips baked and tossed with cinnamon and sugar
- Toasted wheat pita chips
- Pizzelle style Italian cookies
- Crispy baked pie dough pieces or cut outs
- Crispy Fillo
- Pretzel Thins
- Won ton chips
- Churros
- Fresh or dried apple slices
- Graham Crackers
- Thin crispy cookies

Step Two

Add your favorite toppings/ingredients to make your D2 (designer dessert)

Fruit Salsa's, fresh berries, sprinkles of diversity, calling all flavors of: nuts, dried fruits, interesting candy pieces, chips, dessert sauces & roasted stone fruits, whip cream and chocolate ganache.

Side Note

Consider picking 3 or so variety and putting toppings that match each particular intention on one tray with a sign to help people MYO with a featured success.

Example:

Wild Berry Summer Nacho:

- Cinnamon sugar wheat pita chips, Mixed berry “salsa”
- Chocolate Ganache (sauce)
- Whipped cream

Salted Carmel Fun

- Pretzel thins
- Tiny marshmallows
- Mini chocolate chips
- Chocolate & caramel sauce

Eden

- Fresh Green apple slices
- Mini chocolate chips
- Chopped nuts
- Carmel sauce

S'more Please

- Graham Crackers
- Tiny marshmallow's
- Chocolate chips
- Chocolate Gauche

Ingredients

Fruit Salsa:

- 1 lb. strawberries, finely diced
- 6 oz. raspberries, cut in half
- 6 oz. blueberries
- 6 oz. Blackberries
- 1 T. lemon juice

- 3 Tbsp. organic sugar
- 1 Tbsp. honey

Sopapilla Chips:

- 10 corn tortillas, cut into quarters
- 1/3-1/2 c. coconut oil
- 1/3 c. sugar
- ¾ t. cinnamon

Directions

1. In a small bowl whisk together the preserves and lemon juice.
2. In a large bowl combine berries. Pour lemon juice over fruit, sprinkle with sugar and drizzle with honey. Gently toss. Refrigerate until ready to serve.

Sopapilla Chips:

1. Melt coconut oil, toss with oil and half of the sugar mixture, then bake at 350 for about 8-10 minutes until crisp & golden.
2. Remove chips and sprinkle remaining sugar

SUMMER FUN PEACHES & CREAM DESSERT NACHOS

INGREDIENTS

- Canola or coconut oil for spraying/tossing stone and pitas
- 3 Wheat pita pockets
- 1 tbsp. white sugar
- 1 tbsp. brown sugar
- ¾ tsp ground cinnamon
- 3 peaches
- ¼ cup pecans, toasted & chopped
- ½ cup heavy whipping cream
- 1 tbsp. powdered sugar
- 1 tbsp.) honey

- ¼ cup white chocolate morsels
- 1 tsp canola oil

DIRECTIONS

1. Cut Pita's into small triangles, place on preheated baking sheet and drizzle or spray with canola oil. Combine sugar and then lightly sprinkle about half over pitas and bake for 10-12 minutes until crisp. Let cool and arrange on serving platter
2. Dice peaches and toss in remaining sugar sauté quickly (2 minutes or so)in a tablespoon of oil or butter
3. Whip heavy cream with sugar and honey until it has soft peaks.
4. Combine the white chocolate morsels and oil in the small microwavable bowl uncovered, on HIGH for 30 seconds, or until it's melted.
5. To build the nachos: drizzle the pita chips with melted chocolate. Top with half of the pecans and peaches. Top with dollops of the fresh whipped cream. Add the remaining pecans and peaches on top and drizzle with the remaining chocolate.

Salted Caramel Apple Dip

- ¾ cup white or light brown sugar
- 1 Large organic Granny Smith apple, peeled and rubbed with lemon (to prevent it from browning)
- ⅓ cup cream
- 3 tbsp. organic butter
- 1 heaping tsp of sea salt flakes

Cinnamon Chips

- 4 tortillas (white corn or flour)
- Melted butter 4-8 tbsp.
- 1 cup white sugar
- 4 tsp ground cinnamon

To Serve

- Your favorite chocolate fudge sauce

- Strawberries cut into cubes, and raspberries halved.

Method

Salted Caramel Apple Dip

1. In a large flat pan, pour the sugar on the bottom. Heat it over medium heat (be careful not to introduce ANY liquid).
2. Keep an eye on the sugar, and when you start to see the sugar melting at the edges, give it a shake to evenly re-distribute the melted and granulated sugar. You can use a spatula to mix the sugar as well.
3. When the sugar bits are melted and the caramel is turning golden brown, grate the apple and add the grated flesh to the caramel. The caramel will bubble and there'll be a lot of steam, be careful to not come in contact with camel as it will create a bad burn.
4. Mix the grated apple with the caramel really well. Add the cream and butter and continue to mix until the butter has melted and the caramel lumps have almost disappeared. Add the salt at this stage.
5. Let the caramel simmer for about 30 minutes, frequently stirring, until it's nice and thick. The time will vary according to your stove top, so keep an eye on the caramel and stop cooking when the consistency is right. Set aside to cool. If the caramel is too thick, add a little bit of cream to thin it out slightly.

Cinnamon 'Nacho' Chips

1. Preheat oven to 375°F.
2. Melt the butter, set aside. Mix half of the sugar with half of the cinnamon. (If you run out of sugar, mix the rest of the sugar and cinnamon together too).
3. Place a tortilla on a lined baking tray, and generously brush it with melted butter on both sides. Sprinkle the cinnamon sugar evenly on both sides.
4. Cut the tortilla into corn ship sized triangles and bake in the preheated oven for 8 minutes until it caramelizes..
5. Remove from the oven and let them cool down.
6. Serve the cinnamon chips with the salted caramel apple dip and the chocolate fudge sauce and berries.