

Hukilau Lanai Newsletter

February 2011, Volume 2

Quarterly Newsletter

Join us for Dinner!

For Reservations, call
(808)822-0600 or visit
us on the web at
www.hukilaukauai.com

Located behind the
Coconut Marketplace
on the East side of
Kauai, serving dinner
Tuesday-Sunday
5pm-9pm

~Upcoming Events~

*American Culinary
Federation Breakfast at
Kauai Community
College~ February 20th
7am-11am, For pre-sale
tickets call 245-8311 or
purchase from any KCC
culinary student*

*Green Drinks Event at
Hukilau Lanai~
March 16th & April 20th.
See www.hukilaukauai.com
for additional details.*

*Earth Day Dinner at
Hukilau Lanai in
partnership with Chef's
Collaborative~
April 25th ~ a sustainable
event in honor of Earth
Day, dinner tickets sold at
Hukilau Lanai beginning
in April.*

With valentine's Day right around the corner, we've turned the focus of our 2nd newsletter to discuss one of the sweeter things in life...Chocolate! We just can't get enough! Come join us for valentine's Day for a warm chocolate cake or whatever your heart desires! ~Aloha~



Kauai Community College Agriculture Program in the making....Hukilau Lanai's Chef, Ron Miller, was honored by the invitation to participate in a recent agricultural round table planning event at Kauai Community College. By collaborating with a handful of Kauai residents, the goal is to create an associate's degree in agriculture for students interested in farming on Kauai. This means more fresh local produce and less imports! We are excited to see what sprouts from the new program and reap the benefits of bountiful harvests to come.

Featured Red Wine: B Lovely!

B. Sincere, B. Generous, B. Gracious, B Lovely....

That's a quote from the folks who make the B. Lovely Wine in Columbia Valley Washington. This BEEEElicious wine has just a kiss of sweetness (3% residual sugar for you wine geeks). The grapes are Merlot, Cabernet Sauvignon, and Cabernet Franc. It's a great wine to drink with food or just for sippin' with your sweetie. We serve it chilled, as recommended.

So, what's with the screw cap? The fancy name is "Stelvin closure" and we love the quick, easy, no-nonsense of it all. We believe the Stelvin closure is every bit as good as any other type of wine lid. Even if you plan to age your wine, new studies show that these caps work just as well. Screw caps form a tighter seal and can keep out oxygen longer than cork. These benefits aid in maintaining the wine's overall quality and aging potential.

But back to the B...aging is not an option here! Gulp it down with sunshine, salad, chicken, fresh local fish, pupus, even chocolate. Now offered at the Beachboy Poolside Bar!

Featured Recipe:

“Original Hawaiian Chocolate Factory”

Warm Cake



Ingredient List:

1/2 pound Original Hawaiian Factory chocolate
1/2 pound butter
5 eggs
5 egg yolks
3/4 cup sugar
1/4 cup flour
1/2 tablespoon Hawaiian vanilla extract

Baking Directions:

1. Spray eight 8oz. ramekins with non stick spray, dust with 1:1 flour and coco powder mixture, spray again, coat again, and spray again.
2. Melt chocolate and butter together.
3. Whip eggs and yolks for 3 minutes on high.
4. Fold chocolate mixture into eggs, fold in sifted flour and vanilla.
5. Fill ramekins with batter until $\frac{3}{4}$ full.
6. Let rest at least 30 minutes before baking.
7. Bake 400-425 degrees for about 12 minutes.
8. Invert ramekin on plate, then lift off ramekin. When cut, the center should ooze. **Makes 8 servings..... ENJOY!!!**

Chocolate can be traced back to ancient civilizations, but the modern era of chocolate making began in the 17th century, by Swiss chemist Henri Nestle, who began using powdered milk to create today's milk chocolate. At *The Original Hawaiian Chocolate Factory*, owners Bob and Pam use a similar process to create their chocolate.

It all begins with the planting of a cacao tree seedling...then, four years later, the tree's first cacao pods are harvested by hand. The beans are pulled out of the pod and fermented for six days, then sun-dried for 22-28 days before being roasted and shelled. The dried shelled interior is called a nib. The nibs are ground into a cocoa liquor paste then mixed with cocoa butter, sugar, vanilla powder and/or powdered milk. Lecithin is added to turn the concoction into a velvety smooth texture. Finally, the warm liquid chocolate is tempered and molded into bars. It is from these chocolate bars that we make our remarkable confection (pictured above). We are proud to serve this one-of-a-kind local product!



Cocoa Beans harvested at Original Hawaiian Chocolate Factory