

Delightful Food Ideas

Passion-Fueled Cooking Serves As Inspiration For Romance Tantalize Your Taste Buds And More With Alluring, Flavorful Menu

(NAPSA)—When it comes to adding a romantic spark to a special meal, the right ingredients are everything. Diane Brown, an expert on cooking with aphrodisiacs and author of “The Seduction Cookbook,” wants to help you make your next romantic occasion a night to remember by giving you tantalizing recipes that are sure to fan the flames of romance.

“The individual ingredients are the key elements when creating a romantic meal,” says Brown. “Each addition offers opportunities to tease and entice your lover, creating bursts of flavor that blend to induce a strong chemistry throughout your meal.”

Looking to add some sizzle? Try cooking meals with many textures, including smooth, silky and coarse. Integrating sweet and spicy flavors can stimulate your lover’s palate while different aromas can also set the evening in motion. Scents such as musk, vanilla and almond might even enhance desire.

For a unique taste, consider adding Agavero, the first and only ultrapremium tequila infused with the natural essence of Damiana. Damiana is a flower renowned for centuries in Mexico as an aphrodisiac. This alluring tequila can be used in a host of tempting recipes including cocktails, appetizers, entrées and desserts.

This tantalizing dessert can give your romantic evening a delightful ending.



Agavero Chocolate Bread Pudding with Dried Cherries and Cinnamon Whipped Crème
(serves 8)

For Chocolate Bread Pudding:

- 1 cup dried cherries
- ½ cup Agavero
- Butter to prepare baking dish
- 4 cups day-old baguette or brioche, cut into 1” by 1” cubes
- 2 cups milk
- 1 cup heavy cream
- ½ cup sugar
- ¼ teaspoon salt
- 10 oz. fine-quality bittersweet chocolate (not unsweetened), chopped
- 6 large eggs
- ½ teaspoon vanilla

For Cinnamon Whipped Crème:

- 1 cup heavy cream
- 1 tablespoon sugar
- 1 tablespoon Agavero
- 1 teaspoon ground cinnamon

Cover dried cherries with Agavero and soak for 30 min-

utes. Drain, reserving Agavero soaking liquid. Generously butter a 9” by 13” glass baking dish. Put cubed bread in dish. Heat milk, heavy cream, sugar and salt in a 2-quart saucepan over moderate heat, stirring, until sugar is dissolved and mixture is hot but not boiling. Remove from heat and add chocolate, then let stand for 2 minutes. Whisk until smooth and cool slightly. Lightly beat eggs together in a large bowl with vanilla and the retained cherry-infused Agavero. Slowly add eggs to chocolate mixture, whisking until combined. Sprinkle drained cherries over dry bread cubes, distributing evenly throughout the dish. Pour chocolate mixture over bread and let soak at room temperature, pressing bread down until it completely absorbs chocolate mixture, about 1 hour. Put oven rack in middle position and preheat oven to 325°F. Bake until edge is set but center still trembles slightly, about 45 minutes. Cool in baking dish on a rack (pudding will continue to set as it cools). Serve warm topped with cinnamon whipped crème. Prepare Cinnamon Whipped Crème:

In the bowl of a standing mixer, beat heavy cream until soft peaks form. Add sugar, Agavero and cinnamon, beating to combine. Serve on top of warm chocolate bread pudding.

You can find more recipes on the Web at www.agavero.com.