



December 2007

**By: Marci Boland**  
**Executive Chef and Owner of L'Hermitage Catering**

## *Fa, La, La, La, La...La, Latte Da!*

### **Holiday Parties**

Holiday entertaining is about far more than spectacular food and impeccable service. It's about hearing the laughter of friends and family enjoying an intimate dinner... it's about the appreciation of clients and employees chatting at an elegant reception. At **L'Hermitage Catering**, we are dedicated to bringing the joy of the season to every event we cater. We understand the details that make a memorable and festive occasion. This season let **L'Hermitage Catering** bring the magic to your holidays.

### **Seasonal Events and Ideas**

Events become magical when **L'Hermitage Catering** plans the party. Grab your family and a few friends and let us set the scene for a great time, whether or not you have an official reason to celebrate.

**L'Hermitage Catering's** clients have called on our creativity to make many occasions festive:

- Holiday Cookie-Decorating Parties
- Stocking Stuffer Parties
- Weddings
- Corporate Holiday Parties
- New Year's Eve Parties
- Engagement Parties
- Fundraisers/Charity Events
- Super Bowl Parties
- Pool Parties
- Chinese New Year Parties
- Boat Parade Parties
- Caribbean Grilling Parties
- Hawaiian Luau's- With Authentic Polynesian Entertainment
- Housewarming Parties

Let your imagination run wild, and then contact **L'Hermitage Catering** and tell us how we can make it happen for you.

For a special treat or for a great hostess gift, check out [www.reallygoodcookies.com](http://www.reallygoodcookies.com) for an array of truly delicious and homemade cookies, including their newest item which is "Florida Snoballs".

**Florida Snoballs brings "a taste of sunshine" to everyone!** A tantalizing blend of coconut, cranberries and walnuts covered in a velvet bath of white chocolate kissed with a pucker of Florida key limes. The ultimate combination of sweet and tart ... a taste of sunshine! The perfectly tasteful Florida treat! Call the cookie 'divas' at Really Good Cookies at (561) 866-2760, and let them take care of all your gift needs this season!



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Feeling very “Martha” this season? Try our special recipes for Coconut Pralines or Chocolate-Kahlua Christmas Balls to serve to family, friends and business associates.

### **Coconut Pralines**

- 1 pound brown sugar
- ½ cup heavy cream
- 2 tablespoons light corn syrup
- 1 tablespoon minced fresh ginger
- 3 ½ cups sweetened flakes coconut

In a large heavy saucepan, combine sugar, cream, syrup and ginger. Bring to a boil over medium-high heat. Boil, uncovered, stirring until a candy thermometer reads 234 F degrees. Let cool 20 minutes. Beat vigorously with a spoon until candy begins to look creamy, about 5 minutes. Let stand 5 minutes, and then stir in coconut. Drop candy by rounded tablespoons, about 1 inch apart, onto foil or waxed paper. Let stand until cool. Store in airtight containers at room temperature for up to 1 week.

### **Chocolate-Kahlua Christmas Balls**

- 1 cup semi-sweet chocolate chips
- 1 can (5 ounces) evaporated milk
- 1 ¼ cups vanilla cookie crumbs
- 1 ¼ cups ginger snap cookie crumbs
- ½ cup confectioners' sugar, sifted
- ½ cup finely chopped walnuts
- ⅓ cup Kahlúa liqueur
- 1 teaspoon pure vanilla extract
- 2 cups shredded coconut

1. Melt the chocolate chips in evaporated milk in a pot over low heat, stirring constantly, until well blended. Remove from the heat and set aside to cool for about 30 minutes. Combine all remaining ingredients except the coconut; stir into the chocolate mixture, blending well.

2. Shape the mixture into 1- to 1 ½-inch balls (if the dough is too moist, add up to ⅓ cup more cookie crumbs), then roll in coconut. Let air-dry for 2 hours on waxed paper. Transfer to an airtight container; store in refrigerator. Serve in pleated, brown-paper candy cups.  
Makes about 4 dozen.

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**Perfecting the Art of Catering in South Florida Since 1996**  
**Experience the Art of Food!**  
**Events for from 10 - 500**