

# DEPARTURES

—— Food ——

## 13 Celebrity Chefs Share Exceptional Recipes for Their Favorite Desserts



For Valentine's Day, try your hand at one of these desserts by top chefs across the country.

By Maya Kachroo-Levine on February 09, 2021

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Valentine's Day means celebrating your loved ones, [taking time for self-love](#), and showing appreciation for your partner. But more than all of that, Valentine's Day means indulging in [truly excellent desserts](#). It is the holiday of chocolate, [Champagne](#), and decadence. And so, to inspire your Valentine's Day, whether you're spending it solo, with a loved one, or with your immediate family, we asked some of the [most famous chefs in the country](#) for their dessert recipes for Valentine's Day. Here, 13 renowned chefs—from chef Mashama Bailey, who just released a new book, to chef Mario Carbone, who is in the process of opening a new Carbone in Miami Beach—share their favorite dessert recipes for Valentine's Day.



*Courtesy Weekapaug Inn*

Pastry chef at Rhode Island's Relais & Châteaux escape [Weekapaug Inn](#), Maya Hayes is known in the kitchen as the chocolate wizard. She came to Weekapaug Inn from [Woodstock Inn & Resort](#), an [American Express Fine Hotels & Resorts](#) property in Vermont, to work on their beautifully elevated dessert program and has a background in over-the-top wedding cakes and crafting delectable pastries for New England's finest establishments.

## Chocolate mousse

½ cup cream

2 cups chocolate

>3 egg yolks, pasteurized

⅓ cups powdered sugar

2 cups cream

- Scald the first cream and pour it over the chocolate. Stir together to make a ganache.
- Whip egg yolks with powdered sugar on the mixer until ribbon stage and fold into chocolate ganache.
- Whip second cream to medium peaks and fold all together.
- Pour into a cylinder mold and freeze. Unmold when frozen solid, cut to the desired height and let it defrost to plate and serve.

## Raspberry crema

1 cup cream

⅓ cup powdered sugar

¼ cup raspberry puree

- Whip together into medium-stiff peaks. Put into a piping bag.

## Meringue

3 egg whites

⅓ cups sugar

⅔ cups powdered sugar

¼ teaspoons cream of tartar

¼ cups cacao nibs, chopped finely

- Whip egg whites with cream of tartar in a kitchenaid mixer.
- Gradually add ⅓ cup sugar when at soft peak and whip until stiff peak.
- Sift the powdered sugar and fold it into the meringue with a rubber spatula.
- Put into a piping bag with a 1-centimeter round tip.

- Pipe lines of meringue on a parchment covered sheet pan. Sprinkle cacao nibs on top.
- Bake at 200 F for around 1 ½ hours or until crisp all the way through.
- Seal tightly to store the meringue cylinders.

#### Assembly

- Place chocolate décor on the plate. Put 3 cylinders of chocolate mousse in descending heights zig zagging around the chocolate décor.
- Pipe dots of raspberry crema next to the chocolate cylinders, changing the size in ratio perspective with the cylinder height.
- Break a few meringue sticks and lay them across the raspberry crema.
- Cut the raspberries to create open circles and place leaning on the raspberry crema.
- Decorate with edible flowers.