



## Media Release

BURLINGTON \_ Executive chefs from the greater Milwaukee and Chicago area are sailing into Chocolate City USA with the Pirates of the Chocolate Be'an to share some of their signature chocolate recipes with the public during ChocolateFest chef demonstrations, set for May 24-26.

From elegant brownies and cheesecake, to an edible martini glass with fresh berries and a chocolate-covered candied morel mushroom, the recipes are sure to tantalize taste buds.

The following Chef Demonstrations will take place on the stage in the Chocolate Experience Tent on the ChocolateFest grounds, located off of Highway 36 just north of Echo Park in Burlington:

### **Saturday, May 24**

**11 a.m.** - Ristorante' Brissago at Grand Geneva Resort and Spa, preparing Flourless Chocolate Cake with Rhubarb and Olive Oil.

**1 p.m.** - Corporate Pastry Chef Karl Helfrich of European Imports Ltd., preparing Valrhona Intense Chocolate Brownie.

**3 p.m.** - Executive Pastry Chef Sergio Avila-Favela of Potawatomi Bingo Casino, preparing Chocolate Lovers Dream.

**8:30 p.m.** - Wine Tasting and Chocolate Pairing (Adults Only) Chef/Owner Jimmy Wade of Heaven City, preparing Chocolate Covered Candied Morel Mushroom with Piped Belgium Dark Mousse.

### **Sunday, May 25**

**Noon** - Executive Chef Robert Ash of Kil@wat Restaurant at The Intercontinental Milwaukee Hotel, preparing Frozen Hot Chocolate with Orange Scented Espuma and Chocolate Straw.

**2 p.m.** - Chef/Owner Dave Swanson of Braise on the Go, Traveling Culinary School, preparing Mascarpone Risotto with Omanhene Chocolate and Red Wine Cherries

**5 p.m.** - Executive Chef Adam Carson of Jimmy Wade's Heaven City, preparing an Edible Martini Glass with Fresh Berries.

### **Monday, May 26**

**1 p.m.** - Executive Chef Michael Lavin of Gooseberries & Courtyard Caterings, preparing Triple Chocolate Mousse Tart with Kahlua Glazed Cherries

**2 p.m.** - Pastry Chef Michelle Odden of The Pfister Hotel preparing "White Chocolate Cheesecake Lollipops and Chocolate Amaretto Truffles."

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