

# SECOND SCREENS

## Foodie Edition

### Willy Wonka & the Chocolate Factory and Frances Kroner, Sleepy Bee Cafe

SECOND SCREENS: Foodie Edition is a cinematic and culinary experience presented by FotoFocus celebrating food in film and bringing "Dinner and a Movie" to your home. Chef Frances Kroner creates a one-of-a-kind whimsical treat in honor of this sugary-sweet classic film that can be enjoyed on biscuits, pancakes, fresh fruit, ice cream, or directly from the spoon!

## RECIPE

### The Crunchy Creamy All Day Every Day Good On Everything Chocolatey Shmear

#### EQUIPMENT

Sheet Tray  
Stainless Steel Bowls  
Wooden Spoon  
Food Processor  
Saucepans

#### INGREDIENTS

##### Caramel-Coated Rice/Hazelnut Praline Mixture

1 cup Toasted Hazelnuts  
1½ cups Toasted Rice Cereal  
1 cup Sugar

##### Ganache

2 cups 60% Cacao Chocolate Chips  
1½ cups Heavy Cream  
1 teaspoon Vanilla Extract  
Zest from an Orange

##### Additional Ingredients

½ cup Toasted Hazelnuts, chopped  
1 teaspoon Coarse Salt

#### DIRECTIONS

##### Caramel-Coated Rice/Hazelnut Praline Mixture

1. Butter a sheet tray and set aside. Add 1 cup toasted hazelnuts into a stainless steel bowl and set aside
2. Add sugar to a saucepan over medium heat. Heat and leave untouched until the sugar begins to dissolve and the edges turn golden brown, 3-6 minutes
3. Stir continuously from this point on until sugar is entirely melted, mixing the sugar into a golden brown caramel
4. Make the hazelnut praline by quickly pouring ½ of the caramel into the bowl of hazelnuts. Working quickly, mix together and pour onto one side of the buttered tray
5. Make the candy-coated rice by pouring the toasted rice into the saucepan with the rest of the caramel and stir with a wooden spoon until coated. Quickly spread out onto the other side of the sheet tray and let cool
6. Once cool, separately pulse the hazelnut praline and the candy-coated rice in a food processor until the mixtures are approximately the size of dried lentils. Combine both into one bowl and set aside

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### Make Ganache

1. Add chocolate baking chips into a stainless steel bowl and set it on top of a saucepan with simmering water (a double boiler) at medium heat
2. In a separate saucepan, heat heavy cream with the orange zest until it starts to simmer lightly or bubble
3. Add vanilla extract to the heavy cream mixture. Pour heavy cream mixture over the melted chocolate chips, whisk to combine
4. Let mixture cool, about 15 minutes

### Combine

1. Add the additional ½ cup chopped hazelnuts and 1 teaspoon coarse salt into the chocolate ganache
2. Mix the chocolate ganache with the rice-hazelnut mixture
3. Spread this crunchy, creamy, chocolatey schmear on everything all day, everyday and enjoy!

