



W i n t e r 2 0 0 9

We make all our own desserts, like everything else that comes out of Palazzo Santa Rosa. We do not buy in anything; we do not use artificial colours and preservatives and we do not use substitutes for fresh cream, real chocolate, fruits, nuts or eggs. Our desserts are 100% natural with no hydrogenated fats, stabilisers or enhancers. We only use real Butter for our lush pastries and cakes. We use organic (SKAL certified) vanilla from Madagascar that we import ourselves directly from a farming co-operative in Africa and we use Valrhona Grand Cru Chocolate, the best chocolate in the world. We make all our own ice cream and sorbets using only fresh ingredients-milk, cream, sugar, eggs and natural produce.

It is so easy to cut corners when it comes to desserts. There are hundreds of products that makes the patissier's life easier. We do not use any of them. Ultimately it is what makes the difference between a great dessert and "just another dessert". We can use stabilisers, concentrates, essences, artificial fats (they apparently can make things go really fluffy and can withstand abuse from the patissier).

We try very hard to use as little sugar as possible. It is not nice to have overly sweet desserts. Sugar is like salt – too much can kill the experience. We give as much attention to our desserts as we do to any other dish that leaves the kitchen at Palazzo Santa Rosa if not more.

So we hope you enjoy a wonderful conclusion to your evening with a lovingly prepared dessert. Enjoy a great Vergnano coffee, an Armagnac, Grappa, Calvados, Cognac, Limoncello or any other liqueur that we produce.

(N o t Y o u r A v e r a g e . . .)
D e s s e r t M e n u

Panna Cotta

Not any Panna Cotta but the Palazzo Santa Rosa Panna Cotta; it is to die for. Feel the vanilla seeds crunching under your teeth. We have other chefs coming here asking us for our recipe. One guest called us from Beaulieu near Monaco where he just had dinner in a Michelin 2 Star Restaurant there and he said, "I just had a fantastic Panna Cotta, but yours is better." Can't believe all the hype; but it is genuinely very good.

Cassata

We used to call it Cassata Siciliana until we went on a tour of Sicily to find the definitive Cassata Siciliana. When we did, we decided that ours was so different that we decided to drop the Siciliana and stopped short of calling it Cassata Maltija because we did not want to be arrogant. Our cassata is like the Sicilian one with some exceptions. We do not use a green marzipan on top. We use a pure almond paste; we do not have traffic light cherries – we use our own candied peel; we do not use stabiliser in the ricotta – we use pure natural fresh ricotta. Our cassata is not too sweet. We use freshly roasted nuts and Valrhona white chocolate with the ricotta – the cassata we had in Sicily had nothing. So ours is different indeed.

Mqaret with Lavender Ice Cream

Half a dozen baby mqaret freshly prepared and a scoop of our glorious lavender ice cream. Yes, you read right-lavender ice cream. Not suitable for pregnant women – oh, if he suggests this dessert and you do not take it, he will think you are pregnant. Just tell him that you do not like the idea of raw eggs in ice cream or something like that. Men are very gullible anyway.

Orgasmic Valrhona Chocolate Fondant and Pure Pistacchio Ice Cream (20 mins of foreplay)

If you love chocolate then this is the dessert for you. At PSR we wish we were all women; they all claim it is better than sex – don't worry his menu does not say this. Its our little secret. Pure 100% Grand Cru Valrhona Chocolate. We risked it and it turned out just perfect. Not too sweet. You will be hard pressed to finish such an intense dessert. Men generally do not appreciate it though. Probably if he chooses it, he is just trying to impress you and come across as a man who is in touch with his feelings. Betchya he won't finish it.

Apple Pie

We bake every individual apple pie fresh. A fusion of spices, dried fruit and apples wrapped in a delicate case. Sometimes the sides of the pie break at the seams. Forgive us for this but it is worth licking those juices off the plate; you are given a licence to do so by the head Honcho. Allow about 30 minutes for the pie. Served with our now legendary Organic Madagascar Vanilla Ice cream. An apple pie as it was meant to be. Worth the wait.

Lemon Tart

In our humble opinion a Maltese lemon is the best tasting lemon in the world. This helps a lot when one sets out to make the best tarte au citron in the world. Ours is divine. The crust is sublime, the filling is outrageously intense. We do not serve anything with it. One couple wrote on the internet declaring our Lemon Tart the best they have ever tasted anywhere in the world. Maybe that it is a bit too much; but it is really good – not thanks to us but to the lemons.

Ice Cream and Sorbet Selection

We make all our ice cream and sorbets in house. Sorbets are fat free with no water added. Our ice creams are made with egg yolks, cane sugar, milk and cream – nothing except the natural flavours like the real vanilla, other spices and fruits. The selection of sorbets and ice creams available varies and changes all the time. If there is a flavour that you would like us to make, let us know and we will have it for you the next time you come here.

We have one of the best coffees in the world – Café Vergnano. It is 100% Arabica with a gentle roast. We have over 15 different teas, mostly organic, to choose from.

Some of our desserts are available for sale to take home with you.