



## #9 - Mobile Chef

*In the company of Mr. Lee Kun-hee*

*Seoul, South Korea, 2012*

*(Correspondence translated from the Korean by the handheld, solar-powered, low-carbon-emission time-and-space dilation device)*

"You've picked a wonderful time to visit, dear traveler. Business is excellent, with our product at the forefront of the market. And what a lovely dessert menu! Ganbei!"

>> Cheers, mate

2 cups water  
3 cups sugar  
1/2 oz. gelatin  
1 cup juice  
cornstarch  
molds  
lots of different food coloring

... makes anywhere from 100 to 200 ... sit for four to six hours, or until completely firm....



6 cups all purpose flour  
1 3/4 cups sugar  
2/3 cups shortening  
1 tablespoon ground cinnamon  
1 tablespoon ground ginger  
1 1/4 teaspoons salt  
1 teaspoon baking soda  
1 teaspoon vanilla extract  
2 eggs

.. cut into desired shapes. Press candy pieces ... if desired for "buttons" ...



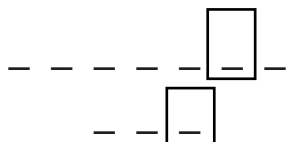
2 cups strained nonfat or whole milk yogurt  
1/2 cup sugar

... few hours your yogurt will be so thick... take out of freezer and place in a large bowl...



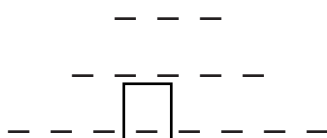
5 egg yolks, beaten  
1 (14 ounce) can condensed milk  
1/2 cup lime juice  
1 (9 inch) prepared graham cracker crust

...sweetened condensed milk and lime juice. Mix well ... Top with whipped topping and garnish with lime slices if desired



3 one-ounce squares of semi-sweet baking chocolate  
1 tablespoon butter  
1 cup butter  
1 cup powdered sugar  
1 dash salt  
4 large egg yolks  
1 teaspoon vanilla extract  
3 cups all-purpose flour  
Ice cream

... once the cookies have cooled, sandwich ... between them



1 1/2 cups all-purpose flour  
1 cup sugar  
1/4 cup unsweetened cocoa powder  
1/2 tsp. salt  
1 tsp. baking soda  
1/3 cup vegetable oil  
1 cup water  
1 tsp. vanilla extract  
6 paper liners

... pans with paper liners ... makes about 6 ...

