

DJ CHEF'S CHOCOLATE KHALUA BANANA BREAD PUDDING

Equipment:

4 inch aluminum "half pan" (standard catering pan you can get at the supermarket.)

Ingredients:

Half a loaf of day old white bread, cubed
1/2 Dozen eggs
1 1/2 Cups of sugar
1 Pint of milk (add more if looks too dry)
1/2 Pound chocolate chips (yes chips-if you want to \$50 per pound chocolate-go for it)
1/4 Cup Khalua (or coffee flavored liqueur)
2-3 Bananas, sliced

Procedure:

Preheat oven to 350. In a mixing bowl, mix together the eggs & sugar. In a microwave, melt chocolate with half the milk. About 1 1/2 minutes. Pour the melted chocolate mixture into the eggs mixture and whisk until blended. Add the rest of the milk. Add in the Khalua. Break up the bread and add to the mixture mix until the bread has soaked up some of the liquid. Take look at it and if you think it's looks dry add a little more milk to it. This will not change the recipe; you just want the bread pudding to be moist when you add it to the baking pan Bake for 40 or until browned and springy to the touch.



DJ CHEF

MIXIN IT UP WITH CULINARY EXPERT MARK WEISS

I'm very excited to be writing my first column for 495! Long Island is the only home I know and I always try to do what I can for the greatest place to live. We all have busy lives being New Yorkers. We work hard and we play hard. When it's time to play, it's DJ CHEF time.

I started out DJ'ing here on LI doing house parties, clubs and events. After a few too many nights of closing the bar down, I decided to go to culinary school and become a chef. After a couple of years cooking with Bobby Flay and some other hot shot chefs in NYC, I starting doing my own dinner parties. That's where I had the most fun, doing my own thing and creating my own food.

With the explosion of the Food Network, my clients started coming in the kitchen to hang out, ask a lot of questions, and show interest in different ingredients and preparations. I changed the format to "cooking class dinner parties" and gave lessons while I prepared the meal. It became pretty popular. In my spare time I hosted a food talk radio show on WGBB and then later on WLIR. My clients and colleagues said, "Why radio? Your fun and young, you need to do a TV show!" I agreed, but if I was to do it, it had to be me... it had to be different. Perhaps an MTV-style cooking show - "DJ CHEF." I started developing the concept, pilot, and treatments on my website and my clients started saying, "Why don't we get the DJ? We want DJ CHEF!" I added music to my services and the "cooking party" was born!

Instantly the press picked up on it and I have been featured in Time Out NY, LI Weddings, FUSE, NY Post and most recently The Food Network featured me on the new show, What's Hot! What's Cool! I'm just happy to be able to work combining my two passions, food and music.

Over the years, I've done hundreds of parties and events. In this column, I will give you hot tips on how to pull off your own house party jammy-jam! Food tips, music suggestions, recipes, theme ideas and other little short cuts along with money saving tips that will help you host a hot house party!

I hope you are not too bummed that the Summer is over because Fall is here and it brings a lot of great treats. Squash! Butternut and acorn are my favorites but they also make great items to dress up the décor. Pumpkins make great decorations for the doorway with a cornucopia of different squash spilling out of them. That really says Fall. Soups are BACK! I love beef barley soup on a cool day. You can also get back to heartier dishes like stews and chilies. I am going to leave you with a recipe for an awesome dessert. If things start going "south" at your party, nothing makes your guests happier than a killer dessert. This is my personal recipe for the classic bread pudding. Easy now, I know what you thinking, "dry bread pudding," - not with this recipe. I use Wonder Bread in this recipe and it dissolves into the custard so fast and it retains its moistness without soaking it overnight like some of those old recipes! You don't have to bake this in a water bath either! Rock the house baby! Party on!

// DJ Chef

PHOTOS LEFT:

TOP - DJ Chef with William Baldwin

BOTTOM - DJ Chef with Natasha Lyonne & Chloe Sevigny

