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### **King's Hawaiian Meets Homemade Finesse For The Finest Valentine's Day Gift**

**TORRANCE, Calif.** – In name of love, romantics and loved ones alike will partake in the annual tradition of exchanging flowers, candy and gifts, come February 14. While the majority of Valentine's Day romantics will offer loved ones the usual material wares, most will overlook a few simple things that will *really* impress their valentine – a small list of grocery store items, a little finesse and ... a panini maker.

Developed for this Valentine's Day season, King's Hawaiian – the nation's leading and original producer of Hawaiian Sweet bread – has compiled a series of tips and recipes to complement romantic homemade dinners with some island-style elegance.

#### **Tips for Creating a Romantic Homemade Dining Experience**

1. **Create a unique dining experience** – Try to surprise that special someone by situating the dinner table in a unique area of your home. Place your table in front of the fireplace or try starting dinner a little earlier and find a window-side location where you both can enjoy the sunset. This can create restaurant-style ambiance within the comforts of your home.
2. **Set the mood** – It's all about creating the perfect ambiance, so dim the lights and light some candles. The soothing glow of a candle can easily warm the heart.
3. **Decorate with emotion in mind** – When decorating the dining area make sure to use the right colors. Red and pink are the ideal option, as they capture and stimulate emotion. Also, scatter flower petals over the table to create that perfect romantic touch. To create island-style elegance, use tropical flowers instead of roses, such as hibiscus and anthuriums (if well chosen, both will also capture the red and pink color profile).
4. **Present a gift from the heart** – Heartfelt gifts create lasting memories. Create a photo album of your fondest destination memories shared with your valentine and present it during dinner. Include photos from your favorite vacation spot, or somewhere you hope to travel to together. Your special someone is sure to be impressed by the effort of a gift that expresses sentiment and emotion.
5. **End the perfect evening with a little chocolate** – Nothing is more enchanting than ending the night on a sweet note. Pair your favorite fruit with chocolate fondue, or prepare a unique dessert dish and garnish it with an edible flower – a touch that is sure to make the night unforgettable.

If you are in need of delicious recipe, try one these easy to prepare delights below from King's Hawaiian:

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***King's Hawaiian Valentine's Day  
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**Decadent Dessert Recipes to Compliment Romantic Dinners King's Hawaiian Chocolate**

Paradise Panini

13 oz. jar of hazelnut chocolate spread  
1 jar chunky peanut butter  
Mini-marshmallows  
1 16 oz. round loaf, King's Hawaiian Sweet Bread

Preheat your panini sandwich press. Cut 1/2-inch thick vertical slices into the King's Hawaiian round loaf. Evenly layer peanut butter on one slice and the chocolate hazelnut spread on the other. Distribute an even layer of marshmallows and place the halves together. Place sandwich into the press and, depending on the heat, remove after 2-4 minutes. Cut into halves or thirds – serve immediately.

Makes 8-10 dessert sandwiches.

King's Hawaiian Chocolate Bread Pudding

6 cups (about half of 16 oz. loaf) King's Hawaiian® Sweet Bread, lightly packed ½-inch cubes  
2½ cups half-and-half  
1½ cups (9 oz.) semi-sweet chocolate chips  
4 large eggs  
¼ cups granulated sugar  
1 tsp. vanilla  
⅛ tsp. salt

Heat half-and-half in 2-qt. saucepan over medium heat until small bubbles form around edge. Remove from heat, stir in chocolate, mix until melted. Cool slightly. Whisk together eggs, sugar, vanilla and salt. Fold 1 cup cooled chocolate into egg mixture. Stir in remaining chocolate until blended. Pour chocolate mixture over bread cubes and mix until bread is well coated. Cover and let stand at room temperature for 30 minutes. Lightly apply non-stick spray to six 6-oz. custard cups. Mound bread equally into each cup. Place cups on baking sheet. Bake in preheated 325°F oven 35-40 minutes or until knife inserted in center comes out nearly clean. Best served warm with chocolate or vanilla sauce. (A greased 8x8x2-inch pan may be substituted.) Bake 40-45 minutes in preheated 325°F oven.

Makes 6 servings.

Royal Hawaiian Tiramisu

¾ cup cold espresso or strong coffee  
¼ cup coffee liqueur

1 package (8 oz.) cream cheese, softened  
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***King's Hawaiian Valentine's Day***  
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2 packages (3.4 oz.) instant vanilla pudding mix  
3 cups half-and-half  
3 tbsp. amaretto liqueur  
4 oz. semisweet chocolate bar, finely chopped  
1 16 oz. loaf of King's Hawaiian® Sweet Bread

Topping:

1 ½ cups whipping cream  
½ cup powdered sugar  
1 tsp. vanilla  
¼ cup sliced almonds, toasted

Blend espresso with coffee liqueur. Set aside. Beat cream cheese with electric mixer until smooth. On low speed, slowly add pudding mix, half-and-half and amaretto. Beat 1 minute until blended. Set aside. Trim off 1 inch of bread dome to make level. Cutting horizontally, slice remaining loaf into 3 equal layers. To assemble cake, place the top slice into the bottom of an 8 or 9 inch springform pan. Drizzle 1/3 of espresso mixture evenly over first layer. Top with 1/3 of pudding mixture and then 1/4 of chocolate. Repeat layering with remaining 2 bread slices. Cover with plastic wrap and refrigerate 4 hours or overnight. TOPPING: Remove rim from pan. Whip cream with powdered sugar and vanilla until fluffy. Spread over top and sides. Garnish top with almonds and remaining chocolate.

Makes 12 servings.

**About King's Hawaiian**

Founded more than 50 years ago in Hilo, Hawaii when Robert Taira opened his first bakery and tempted the taste buds of local residents with his unique Portuguese Sweet Bread recipe, King's Hawaiian continues to be well known as the original, family-owned producer of Hawaiian sweet bread and national sales leader in this category. After introducing their delicious sweet bread to the mainland, the Taira family opened the popular King's Hawaiian Restaurant & Bakery in Torrance, Calif. in 1988 and launched quick-service restaurant concept, The Local Place, in 2002. In addition operating a dynamic 150,000 square-foot bakery facility, the company continues to expand its distribution of bread products into stores nationwide with an appreciation for quality

ingredients and great taste. For more information, visit the company's web site at  
| [kingshawaiian.com](http://kingshawaiian.com).

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