



ALOHA HUMBOLDT



## White Tahoe Cookies

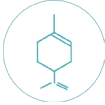
70/30 Indica dominant

### CULTIVATOR NOTES

Spicy aromas of hash and citrus fruits intermingle with sweet scents of mango and dank earthiness. This delicious indica dominant hybrid provides blissful full body relaxation and sublime aphrodisiac qualities.



**THC/CBD**  
19.2% THC



**TERPENES**  
B-Caryophyllene  
B-Myrcene  
D-Limonene



**BREEDER**  
Kush4Breakfast



**WINE PAIRING**  
Cabernet  
Pinot Noir



**FOOD**  
Steak  
Burger  
Chocolate

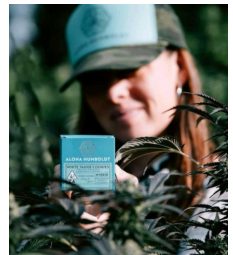


**EFFECTS**  
Full body bliss  
Relieves anxiety

### MY NOTES

### WHITE TAHOE COOKIES: THE STORY

Linsey picked up this special strain from Kevin Jodrey at his dispensary, One Log House, in the Redwoods of Humboldt County for The Grow Off competition in 2018--an event in which farmers are all given the same strain/clone to cultivate in their unique area, with their individual styles, and the varietal remains a mystery. At the end of the competition, teams compare results from a lab to see how their unique terroirs are expressed in the plant. So, for the first season Aloha Humboldt grew the White Tahoe Cookies as "The Mystery Strain." The White Tahoe Cookies is now a farm favorite, and one of Aloha Humboldt's flagship strains.



Need help or have questions? Aloha Humboldt's estate family farm is nestled in the dense forests of northeastern Humboldt on a mountaintop overlooking the Trinity Alps. Owners Linsey and Ryan Jones have been cultivating cannabis together since 1998, giving each plant individual attention and care. Email [alohahumboldt@gmail.com](mailto:alohahumboldt@gmail.com).

EXPERIENCE CURATED CRAFT CANNABIS

# It's cold outside, but oh so warm inside!



## Chocolate Torte paired with Aloha Humboldt White Tahoe Cookies

*This pairing was designed by Khara Pechtes, founder of Food Flower Future with Linsey Jones, CEO of Aloha Humboldt*

"We wanted to showcase the balance of sweet and savory of White Tahoe Cookies with the richness of a to-die-for chocolate torte. Impossible to resist!"

Yield: serves 4-6 people

### Ingredients

5 oz semi sweet chocolate (Linsey likes using organic, fair trade, artisan chocolate with around 70% cocoa and some morsels to keep the recipe affordable)

20 tbsp butter

6 eggs

2 tsp vanilla extract

2 tsp espresso

springform pan

foil

large baking dish with a lip

1 quart heavy whipping cream

1 tsp vanilla extract

3 tbsp powdered sugar

### Preparation

Preheat oven to 400. Place the baking pan on a middle shelf with a half inch of water in the bottom of the pan.

Butter the springform pan by buttering the pan and wrap with foil. Leave the springform pan out.

Make 1 cup of espresso (strong coffee is a great substitute.)

Set up two double boilers. In the first one, melt the butter, chocolate, espresso and vanilla until smooth and turn off the heat. Leave the bowl on the sauce pan to keep warm, stirring occasionally. In the second double boiler, whisk the eggs until warm and frothy, and light in color. Pour the eggs through the strainer into the chocolate mixture, gently folding until fully incorporated.

Pour into the buttered springform pan. Carefully place the pan into the water bath and bake for 40 minutes.

To make the cream, whip the whipping cream, vanilla extract and sugar together until the mixture forms stiff peaks.

Refrigerate for a minimum of 4 hours before serving. Serve with Whipped Cream, strawberries and raspberries.

Aloha!