

dessert recipe

Chocolate Fudge Cake Ingredients

1¼ lb	Unsalted Butter
1 lb	Semisweet Chocolate Chips
1/3 lb	Unsweetened Chocolate, cut into ½ inch chunks
1¼ Cups	Granulated Sugar
1¼ Cups	Espresso Roast Coffee
10	Whole Eggs
1	Vanilla Bean, split lengthwise and paste scraped out
12 Scoops	Caramel Gelato (available at San Gelato)
12 Sprigs	Fresh Mint
1 Tbsp	Himalayan Pink Sea Salt (available at fine grocery stores)
1 Cup	Cabernet Raspberry Puree (see recipe below)

Cabernet Raspberry Puree Ingredients

1 Pint	Fresh Raspberries
1 Cup	Cabernet Sauvignon
1 Tbsp	Confectioner Sugar

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Flourless Chocolate Fudge Cake with Caramel Gelato & Cabernet Raspberry Puree From The Beach Club at WaterSound[®]

Cake Procedure: Spray the inside of a cake pan with a pan release aerosol. Line the inside of the pan with plastic wrap, making sure that there are no air bubbles. Add butter to a sauce pan and bring to a boil then remove from heat. Add both chocolates to butter and mix until chocolates are melted. Stir until all chocolate is melted. Do not over stir because it will add air bubbles.

Mix the sugar and fresh brewed espresso coffee together, stir well. Slowly add the espresso and sugar mixture to the melted chocolate and butter mixture. Mix slowly to not add air bubbles.

Mix the eggs and vanilla bean paste together. Add the egg mixture into the chocolate mixture and blend well.

Place the cake mixture into the prepared cake pan and place the cake pan into a deep roasting pan. Slowly pour water into the roasting pan until it reaches ¾ of the way up the cake pan. Gently place into a preheated 300° conventional oven with no convection fan. Cook for 1 hour and 20 minutes. Cake should just shake when done (like thick pudding). If not done yet, cook longer at 10 minute intervals until done. Let cool at room temperature for 2 hours and then refrigerate wrapped until ready to serve.

Cabernet Raspberry Puree Procedure: Place the raspberries, red wine and sugar into a small sauce pot and bring to a boil. Reduce to a simmer and cook for 5 minutes and then remove from the heat. Let cool for a few minutes and then place the mixture into a blender or a food processor and puree until smooth. Remove the sauce and place through a fine mesh strainer to get out all of the raspberry seeds. Place the puree into a clean storage container and refrigerate until ready to serve.

Serving Procedure:

Remove the fudge cake from the pan by pulling gently on the lined plastic and place onto a cutting board, removing all of the plastic wrap and discard. Cut the cake into desired portions with a hot knife and place each portion into a martini glass. When ready to serve, pour some of the raspberry puree into the bottom of the glass and scoop the caramel gelato into the glass with the fudge cake. Sprinkle a generous amount of the pink sea salt on the chocolate fudge cake and garnish with a fresh sprig of mint and serve. (Note: The cake is best served slightly cool and close to room temperature, so pull it out of refrigeration an hour before serving.)

Serves: 12

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