

# olive oil cake recipe

## Olive Oil Cake Ingredients

2¼ Cup	All Purpose Flour
1¼ Tsp	Iodized Salt
1 Tsp	Baking Powder
¾ Cup	Fruity Extra Virgin Olive Oil
1½ Cup	Granulated Sugar
2 Tbsp	Orange Juice, Fresh Squeezed
1 Each	Zest of Orange
2 Tsp	Vanilla Extract
3 Each	Whole Organic Eggs
⅔ Cup	Whole Organic Milk

## Goat Cheese Sorbet Ingredients

5 oz.	Chevre Goat Cheese
2⅔ Cup	Whole Organic Milk
2 Tbsp	Lemon Juice, Fresh Squeezed
1⅓ Cup	Granulated Sugar
⅜ Tsp	Iodized Salt
1⅓ Cup	Heavy Whipping Cream

## Blood Orange-Tupelo Honey Syrup Ingredients

5 Each	Blood Oranges
3 Each	Star Anise
¼ Cup	Tupelo Honey
Garnish	8 Sprigs of Fresh Mint or 8 Pinches of Micro Basil

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## Grilled Olive Oil Cake with Goat Cheese Sorbet & Blood Orange-Tupelo Honey Syrup From The Beach Club at WaterSound<sup>®</sup>

**Crust Procedure:** Grease a 9" cake pan with unsalted butter and set aside. Mix together the all-purpose flour, salt and baking powder and sift into a clean mixing bowl, set aside. Cream together the olive oil, granulated sugar, orange juice and vanilla extract. Next, add the eggs and milk to the olive oil mixture and blend well with a whisk. Add the dry all-purpose flour mixture to the olive oil mixture and blend well in a table top mixer with the whisk attachment or blend well by hand until smooth. Place the cake mixture into the greased cake pan and bake in a pre-heated 350 degree oven until the cake top becomes golden brown, about 8-10 minutes. Test the cake with a toothpick, making sure the pick comes out clean, in the center to assure the cake is done cooking. Set aside at room temperature until ready to serve.

**Goat Cheese Sorbet Procedure:** Place all of the goat cheese sorbet ingredients into a blender and blend until a smooth consistency is achieved. Place the mixture into an ice cream maker and mix until a smooth ice cream consistency is achieved. Transfer the ice cream to clean mixing bowl, cover and place in freezer, until ready to serve.

**Syrup Procedure:** Peel the oranges with a paring knife and remove the segments with the knife, set aside for later. Juice the remainder of the oranges through a strainer, removing the pulp and keeping the juice. Place the juice and the Tupelo honey with the star anise into a sauce pan and simmer for 5 minutes until it starts to thicken and then remove the pan from the heat. Cool the blood orange juice reduction and then add the blood orange segments into the syrup and let sit, refrigerated for a least an hour. This will be your dessert's sauce.

**Plating Procedure:** First, pre-heat a well-greased char-grill and make sure that the grates are very clean. Remove the olive oil cake from the pan and cut into 8 pie shaped pieces. Grill the olive oil cake, making nice grill marks on each open side of the cake. Place the grilled cake pieces onto your serving plate with the grill marks showing. Remove the star anise from the sauce and spoon some of the blood orange segments with the Tupelo honey syrup onto the plate making a pool of sauce. Get the goat cheese sorbet from the freezer and place two small scoops onto the plate next to the grilled cake. Garnish the sorbet with a sprig of mint or a pinch of micro basil leaves and serve.

Serves: 8

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