

Truffle Shuffle

Sticky Toffee Pudding

Mise en Place

Medium saucepan
Whisk
Rubber spatula
Fine mesh sieve
Small saucepan

Metal spoon
6 - 4 ounce or 3 - 8 ounce
ramekins
Pan spray
Sheet pan

Serrated knife
Small offset spatula
Vanilla ice cream (as needed!)

Ingredients

* Please keep refrigerated before class *

*****Please have some of your favorite vanilla ice cream on hand for this recipe!*****

For the Sauce

450 grams (2 cups) heavy cream
113 grams (8 tablespoons)
unsalted butter
1 jar Brown Butter Truffle Honey
100 grams (½ cup) white sugar
100 grams (½ cup) brown sugar
1 vanilla bean
3 grams (1 teaspoon) kosher salt

For the Cake

170 grams (~7 medjool dates)
170 grams (¾ cup) water
56 grams (2 oz) whiskey
130 grams (¾ cup + 2
tablespoons) all purpose flour
4 grams (1 teaspoon) baking
powder

1 gram (¼ teaspoon) baking
soda
3 grams (1 teaspoon) kosher salt
56 grams (4 tablespoons) butter
150 grams (¾ cup) brown sugar
1 egg
5 grams (1 teaspoon) vanilla
extract

*****Homework: The Night Before the Class*****

1. Remove the butter from your fridge to bring it to room temperature.

Make the Toffee Sauce

1. Preheat your oven to 375F
2. Split the vanilla bean in half and scrape out the seeds. In a medium saucepan, combine ½ cup of sugar and ½ cup brown sugar. Rub the vanilla seeds and pod into the sugar mixture. with your hands.
3. Add 1 cup heavy cream, 1 stick of butter, 1 Jar Brown Butter Truffle Honey, and the salt. Mix to combine.
4. Cook the mixture over medium high heat, stirring regularly for 40 minutes or until the mixture has thickened and a deep amber color is formed.
5. Strain out the vanilla pods and whisk in the remaining cup of cream.

Make the Pudding

1. Pit and split the dates and place into a small saucepan. Add ¾ cup of water and cook down on medium heat for 10 minutes or until the water has evaporated and the dates are softened.
2. Add in the whiskey and flambee. Cook off the alcohol and reduce.
3. Using a spoon or food processor, mash the dates until a smooth paste forms.
4. Grease and flour your ramekins.
5. In a large bowl, cream together the butter, brown sugar, egg, and vanilla extract until well combined.
6. Whisk in the date paste.

7. Combine the flour, baking powder, baking soda, and salt.
8. Add the flour mixture into the butter mixture and mix until well combined.
9. Portion the mixture evenly into the ramekins.
10. Bake at 375F for 15-20 minutes or until a toothpick inserted comes out clean.
11. Remove the cakes from the oven and cool for about 5 minutes. Run an offset spatula around the edges of the remakin and then flip out of the mold.
12. Change the oven temperature to 425F.
13. Slice each cake in half.
14. Fill the bottom of your ramekin with 1 tablespoon of the toffee mixture. Place the bottom half of the cake back in the ramekin. Top the cake with another tablespoon of toffee mixture. Place the top portion of the cake in the ramekin. Top with one more tablespoon of toffee mixture.
15. Bake at 425F for 5-10 minutes or until the toffee is bubbling and delicious.
16. Enjoy covered in extra toffee sauce and vanilla ice cream or creme anglaise.

My favorite holiday sauce is crème anglaise, a thick rich custard sauce typically flavored with vanilla. It can be used as a sauce, an ice cream base, or even to make eggnog. It is the perfect pairing for this dish!! I've included my recipe below for you to try it out! Feel free to double or triple it and use it in all sorts of applications. It stores in the fridge for 5-7 days.

Crème Anglaise

Ingredients

6 egg yolks *

½ cup sugar

2 cups half and half*

1 teaspoon vanilla extract

To make

1. Bring the milk and cream to a boil in a medium saucepan over medium heat.
2. In a mixing bowl, combine the egg yolks and sugar.
3. Once the cream begins to simmer, slowly stream all of it into the egg mixture, stirring constantly.
4. Return the milk mixture to the saucepan and cook on medium heat, stirring constantly with a heatproof spatula until the mixture begins to thicken and coats the back of a spoon.
5. Remove from the heat and stir in the vanilla extract.
6. Congratulations, you've just made beautiful crème anglaise!!