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RECIPE: Sinful BACARDI GOLD Rum Cake

CREATED BY: The Fairmont Copley Plaza - Arwi Odense, Banquet Chef & Jeremy Langemann, Executive Sous Chef

ACCOLADES: First place winner - Where to Eat / Bacardi Gold Rum cake cooking contest, Boston, MA

Cake

1 1/4 cup all-purpose flour

1 1/2 tsp. baking powder

1/4 tsp. salt

4 large eggs plus 3 large yolks (reserve egg whites for meringue)

1 1/2 cup sugar

1 tsp. pure vanilla extract

1 1/2 cup unsalted butter, melted

1. Use a 9" round by 2" deep cake pan or 4 4.5" by 2" deep angel food cake pans. Preheat oven to 350° F with rack in middle. Lightly spray cake pan with non-stick spray.
 2. Whisk together flour (1 1/4 cups), baking powder, and salt. Whisk together whole eggs and yolks, sugar, and vanilla in a large bowl. Gradually whisk in flour mixture until combined. Then whisk in butter until just combined. Pour into cake pan and tap pan on counter top to expel air bubbles. Do not fill to top of cake pan.
 3. Bake until golden brown and cake starts to pull away from side of pan, about 45 minutes. Cool in pan on cooling rack for 10 minutes.
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Sauce

4 cups heavy cream

2 cups dark brown sugar

1/2 cup unsalted butter
1/2 cup BACARDI GOLD Rum

1. Bring cream, brown sugar and butter to boil in heavy medium size sauce pan, over medium heat, stirring frequently. Reduce heat and simmer sauce until reduced to 3 1/2 cups, stirring occasionally, 5 minutes.
2. Add 1/2 cup BACARDI GOLD Rum. Simmer for 2 minutes.

Note: *Can be prepared 1 day ahead. Cover and refrigerate. Warm in microwave and stir before serving.*

Brûlée Bananas

2 bananas peeled, sliced into circles place on bake proof sheet and put in freezer 1/2 hour
2 tbsp. granulated sugar

1. Pre-heat broiler to highest setting, or better, use blow torch.
 2. Sprinkle bananas with sugar and brûlée until golden.
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Toasted Walnut Brittle

1 cup superfine sugar
1/2 cup light corn syrup
1/8 tsp. salt
1/4 cup water
1 1/2 cup chopped roasted walnuts
2 tbsp. soft unsalted butter
1 tsp. baking soda

1. Grease a large cookie sheet and set inside a warm oven, have butter and soda next to the stove for easy access later.
 2. In a heavy saucepan add sugar, syrup, salt and water over medium heat and stir to dissolve sugar, add walnuts. Set candy thermometer in pan and cook until 300° F (hard crack stage).
 3. Remove from heat and stir in butter and soda. Pour onto warmed cookie sheet and spread with spatula or place mix on silpat and roll out to desired thickness. Snap into pieces for garnish.
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Coconut Pastry Cream

1 1/4 cup milk
1 cup coconut milk
1 large egg yolks
2/3 cup granulated sugar
1/4 cup corn starch
1/4 cup all purpose flour
1/2 vanilla bean scraped

1. Scrape 1/2 vanilla pod in a medium saucepan; stir and add 2 cups milk to heat boil.
2. In a separate bowl, whisk egg yolks and sugar and remaining 1/4 cup milk. Whisk in cornstarch and flour until smooth. Temper the egg mixture by slowly whisking in about 1/3 of the heated milk, then whisking in remaining milk. Return mixture to saucepan and cook over medium-high heat until mixture thickens and boils, whisking constantly. Reduce heat to low and cook for another 2 minutes.
3. Remove from heat and pour into bowl, press plastic wrap on the surface to prevent a skin from forming and cool to room temperature before chilling for at least 2 hours.

Meringue

3 egg whites (use whites from cake recipe)
1/4 tsp. cream of tartar
1/4 cup white granulated sugar

In a small deep bowl with electric mixer, beat egg white and cream of tartar on medium speed about 1 minute or until soft peaks form. On high speed, gradually beat in sugar 1 tbsp. at a time until stiff glossy peaks form and sugar is dissolved. Set aside.

To Assemble:

1. In a large bowl take equal parts meringue and coconut pastry cream and fold in. Set aside.
2. Place cake on desired platter; pour warm BACARDI rum toffee sauce over cake.
3. Top with large dollop of coconut pastry cream/meringue, arrange brûlée bananas, and garnish with walnut brittle and fresh mint.