

World Gourmet Summit 2003
Culinary Masterclasses

The Cuisine of
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Altro-Luogo Aimo e Nadia, Milan, Italy

'Sbrisolana' Cake with Vanilla Ice Cream and Martell Cognac Flavoured Californian Raisins



Serves 4

Ingredients

'Sbrisolana' cake :

150g plain flour
100g fine polenta flour
100g sugar
100g sliced almonds, toasted
80g unsalted butter, room temperature
1 egg yolk

Vanilla ice cream :

500ml cream
11 egg yolks
120g sugar
pinch salt
1 vanilla bean
40g sugar
salt, to taste

Flavoured Californian raisins :

450g California raisins
120ml water
40ml Martell Cognac
30g sugar
½ vanilla bean
¼ cinnamon stick
salt, to taste

Garnish :

¼ lemon, for zest

Method

For the cake: Mix the plain flour, polenta flour, sugar and almonds together, then make a well in the mixture and add the butter and egg yolk. Mix quickly by hand, and pour the mixture into a greased and dusted round baking tray. Bake for 1 hour in an oven preheated to 180°C. When ready, unmould and allow to cool.

For the flavoured Californian raisins: Bring the water, Martell Cognac, sugar, vanilla bean and cinnamon stick to the boil, and set aside. Add in the California raisins, season with salt, and allow to rest for 3 to 4 hours. Then drain the raisins and set them aside.

For the ice cream: Mix the egg yolks with 120 grams of sugar and a pinch of salt. Bring the cream, vanilla bean and the rest of the sugar to the boil and add the egg yolk mixture, as well as 2/3 of the raisins. Mix everything well and bring to room temperature. Transfer to an ice cream maker and when ready, store in freezer.

Serving

Serve one slice of cake with a scoop of ice cream and garnish with the remaining raisins and lemon zest.