



Featured Recipe

From: Chef Notes
Seven Glaciers Restaurant

Ginger Florentine

with Pineapple upside down cake and ginger ice cream

Ingredients for Ginger Florentines

1 $\frac{3}{4}$	Cups brown sugar
1 cup	Oats
$\frac{3}{4}$ cup	Flour
$\frac{1}{2}$ cup	Unsalted, melted butter
$\frac{1}{2}$ cup	Corn syrup
1 $\frac{1}{2}$ tsp	Ground, dry ginger

Recipe by Chef Jason Marcoux

Dessert



Preparation for the Ginger Florentines:

- Melt butter over low heat in a stainless mixing bowl.
- Add brown sugar and corn syrup, combine well.
- Add oats, flour and ginger. Mix until thoroughly blended and smooth.
- Scoop 1 ounce balls of mixture onto Teflon baking sheet using damp fingers. Press out as thin as possible.

Ingredients for Pineapple upside down cake

$\frac{1}{3}$ cup	shortening
$\frac{3}{4}$ cup + 2 tbsp	sugar
1	egg
1 $\frac{1}{4}$ cup	milk
2 $\frac{1}{2}$ cup	flour
4 tbsp	baking powder
$\frac{1}{2}$ tsp	salt

Preparation for the Pineapple upside down Cake

- Cream shortening and sugar together, add egg.
- Combine dry ingredients.
- Lightly mix flour and milk mixtures Alternating dry and wet mixtures.
- Line bottom of a Teflon muffin pans with pineapple mixture (recipe below). Pour cake batter until $\frac{3}{4}$ full.
- Bake at 400 degrees for 20 - 25 minutes. Remove from oven and cool. For better presentation, slice the crown off each cake so it will sit flat below the florentine.

Ingredients for the Pineapple mixture for upside down cake

1 lb	Fresh pineapple, minced
$\frac{1}{2}$ lb	Brown sugar
$\frac{1}{4}$ lb	Butter

Preparation for the Pineapple mixture

- Melt butter, add sugar and pineapple. Cook over low heat until heated through

Ingredients for Ginger Ice Cream

6	Egg yolks
1 cup	Sugar
1 pint	Heavy cream
1 cup	Half & half
$\frac{1}{4}$ cup	Grated ginger root

Preparation for Ginger Ice Cream

- Combine ginger, cream, milk, and half&half in a large saucepan. Scald lightly.
- Combine egg yolks and sugar.
- Temper cream mixture into egg yolks and place in ice cream freezing machine until set.

Ingredients for Mango Sauce

$\frac{1}{2}$ tsp	Cornstarch
1 cup	Water
1 cup	Sugar
1 cup	Frozen mango slices

Preparation for Mango Sauce

- Combine all ingredients and bring to a boil. Lower heat and reduce by $\frac{1}{2}$. Puree in blender and strain through fine sieve. Cool prior to serving.

Ingredients for Raspberry Sauce

1 cup sugar
2 cups raspberries
¾ cup water

Preparation for Raspberry Sauce

- Combine all ingredients and bring to a boil.. Puree in blender and strain through fine sieve to remove seeds. Cool completely prior to serving.

Final Assembly:

- Drizzle plate with mango and raspberry sauce.
- Place cake in center of plate with pineapple facing up.
- Top with florentine.
- Scoop 2 ounces of ginger ice cream into the center of florentine.