



## Desserts

Recipes by Shelia Stewart  
Barcelona Restaurant and Bar

### Apple Cake with Goat Cheese Icing *Serves 8*

#### Ingredients:

#### Apple Cake

1 cup butter, room temperature

1  $\frac{3}{4}$  cup sugar

3 eggs, room temperature

1 tsp. vanilla

2 cups pastry flour

1 tsp. cinnamon

$\frac{1}{2}$  tsp. nutmeg

2 tsp. baking powder

$\frac{1}{2}$  tsp. salt

1 cup chopped nuts

4 large apples (*peeled and diced into  $\frac{1}{2}$ -inch pieces*)

#### Goat Cheese Icing

8 oz. goat cheese

2 cups confectioner's sugar (*powdered sugar*), sifted

1 cup half-and-half

#### Directions:

Preheat oven to 350° F. Grease and flour a 9x13" pan.

In a mixing bowl with paddle attachment, mix the butter and sugar until light and creamy. Add eggs one at a time until fully incorporated. Add vanilla.

In a separate bowl, sift together dry ingredients: pastry flour, cinnamon, nutmeg, baking powder, and salt.

Add dry ingredients to wet ingredients in mixing bowl in three intervals. Add apples and nuts. Pour batter into 9 x 13" pan.

Bake at 350° F for 45 to 60 minutes. The cake is baked when a toothpick comes out clean. Let cake cool 45 minutes.

In a mixing bowl with whisk attachment, add goat cheese and mix at medium speed until mostly smooth (*approx. 1-2 minutes*). Then add the half-and-half slowly until the icing reaches the desired consistency.

After cake is cooled, slowly drizzle icing over the cake. Cut and serve.

### Candied Butternut Squash with Walnut Crumble *Serves 4*

#### Ingredients:

#### Squash

1 large butternut squash (3#) peeled, seeded and cut into 1-inch chunks

2 Tbsp. olive oil

2 Tbsp. maple syrup

2 Tbsp. brown sugar

$\frac{1}{2}$  Tbsp. cinnamon

$\frac{1}{4}$  Tbsp. nutmeg

#### Walnut Crumble

$\frac{1}{2}$  cup granulated sugar

$\frac{1}{2}$  cup brown sugar

1  $\frac{1}{4}$  cup all-purpose flour

1 tsp salt

4 oz. cold butter, cubed

$\frac{3}{4}$  cup walnuts

#### Directions:

Preheat oven to 350° F. Spray coat or grease four 8 oz. ramekins or an 8x8" pan.

In a medium saucepan on medium-low heat, heat squash, olive oil, maple syrup, 2 Tbsp. brown sugar, cinnamon, and nutmeg. Toss all ingredients together until combined. Be careful not to overwork, minimal stirring is recommended. Bring to a simmer and simmer for 3-5 minutes. You want your squash to still have a little firmness. Let cool and evenly divide squash into the ramekins or 8x8" pan.

To make the crumble, add sugar,  $\frac{1}{2}$  cup brown sugar, flour, salt, butter, and walnuts to a food processor. Pulse about 4-6 times. Make sure not to over pulse, look for medium to small chunks. Once combined into a nice chunky crumble, evenly distribute over the squash.

Bake at 350° F for 20-30 minutes (*look for a little browning on top*). Remove from oven let sit 10 minutes. Best served hot.

# Desserts: Cocktails and Wine Pairings



## Castello del Poggio Moscato D'Asti DOCG Piedmont

The Asti wine region in Piedmont, Italy has been acknowledged over the centuries as an emblem of Italian viticulture and oenology. The Castello del Poggio estate is located in this extraordinary area, once a chosen arena of action for the legendary Knights Templar. Sweet but not at all cloying, this wine is well-balanced and with an extremely refined fruitiness with aromas and flavors of apples, peach, musk, white flowers, and honey.

Recipe by Avishar Barua, Service Bar

## Oat Cuisine *Makes 1 drink*

### Ingredients:

2 oz. raisin hyperinfused MWS Michelone Reserve Bourbon (*see recipe below*)

2 ½ oz. cinnamon oatmilk (*see recipe below*)

¼ oz. MWS Bourbon Barrel Aged Maple Syrup

1 ¼ oz. Granny Smith Apple Juice

### To make the drink:

Fill shaking tin with ice. Add milk, maple syrup, apple juice, and bourbon (*in that order*) into tin. Shake vigorously, strain, and garnish with powdered cinnamon and apple slices if you are fancy!

### Raisin Hyperinfused Bourbon

750 ml MWS Michelone Reserve Bourbon

100 g raisins (*not golden*)

1 cinnamon stick, toasted

### Directions:

Blend bourbon with raisins and cinnamon on high for 7-10 minutes, or until vapor begins to rise and liquid begins to warm. Cover and set aside for 48 hours. Strain carefully (*option to centrifuge for 20 minutes and decant*).

### Cinnamon Oat Milk

454 g steel cut oats

1 gallon whole milk (*can substitute other milks, maybe even oat milk!*)

4 cinnamon sticks

### Directions:

Preheat oven to 350° F. Place oats and cinnamon on a wide rimmed sheet pan. Toast until golden brown, stirring frequently, about 10-12 minutes. Meanwhile place milk in a tall heatproof container. Pour toasted oats and cinnamon over milk (*do not heat the milk unless you are hungry and want to eat oatmeal*). Steep in fridge overnight or up to 24 hours. Strain, pressing firmly on oats to extract maximum infused milk.