

Iron Chef Central Coast | Chef Ryan Swarthout, Deborah's Room at the Justin Winery, Paso Robles



Valrhona Chocolate Pudding Cake with Fourmes au Sauternes Ice Cream, Smoked Pecans and Chocolate Sauce

(serves 4)

Fourme au Sauternes Ice Cream

- 3 c Cream
- 1 c milk
- 8 egg yolks
- 8 Tbsp sugar
- 4 oz Fourme au Sauternes cheese

Bring cream and milk to a boil. Mix the egg yolks and sugar together until creamy. Slowly add the hot cream mixture to the egg mixture to temper the eggs. Add cream and egg mixture back into the pot and stir over medium heat for 2 to 3 minutes. Crumble blue cheese into a bowl; pour hot cream and egg mixture over cheese. Cool ice cream base over ice bath. Freeze in ice cream machine according to manufacturer's instructions.

This decadent chocolate cake with blue cheese ice cream rated the unanimous point for the "Oh my God" factor, and we're delighted he shared the recipe.

Chocolate Ganache

- 8 oz Valrhona dark chocolate, chopped
- 1 c heavy cream

Place chopped chocolate in a bowl. In a small saucepan bring cream to a boil over medium heat. Pour over chocolate and stir until completely melted. Cool and reserve for later use.

Chocolate Cake

- 6 oz Valrhona semisweet chocolate, chopped
- ½ c butter
- ½ c plus 1 tsp sugar
- 2 large eggs
- 1 egg yolk
- ¼ c cake flour, sifted
- Pinch of kosher salt

Preheat oven to 350° F.

Spray four 4-oz ramekins with nonstick spray, and set aside on a baking pan. Place the chocolate in heatproof bowl. In a small saucepan, combine the butter, ½ cup of sugar and ¼ cup water over medium heat. Bring to a boil, stirring until the sugar dissolves and the butter is melted. Remove from heat and pour over chocolate and stir until blended. Place the eggs, yolks, and the remaining sugar in a bowl. Using an electric mixer fitted with a wire whip beat on medium high speed until the eggs are thick and pale yellow. Add the melted chocolate and continue to whip until thoroughly blended. Add the flour and salt, beating to incorporate. Transfer the bowl to the refrigerator and chill until firm, at least 30 minutes. Fill the prepared ramekins halfway with the batter. Place a tablespoon of ganache in the center. Pour in enough cake batter to cover the ganache. The ramekins should be about three-quarters full. Transfer cakes to the oven and bake until sides are set and the tops are puffed but still soft, 15 minutes. Remove from the oven and let cool in the ramekins for 2 minutes before inverting onto 4 dessert plates. Serve with a scoop of Fourme au Sauternes Ice Cream. Warm remaining ganache and drizzle decoratively on plate, and sprinkle with smoked pecans.



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