

Carrot Cake, Ginger + Thyme Creme Anglaise with Chantilly Cream

Serves 12

INGREDIENTS

Carrot Cake:

1 1/2 cups plus 2 Tablespoons vegetable or canola oil
1 cup granulated sugar
1 cup brown sugar
6 eggs
1 Tbsp. vanilla extract
3 1/4 cups flour
1 Tbsp. ground cinnamon
2 tsp. baking soda
2 tsp. salt
1 tsp. baking powder
1/2 tsp. ground nutmeg
pinch of ground cloves
1 lb. finely-grated fresh carrots

Chantilly Cream:

1 1/2 cups heavy whipping cream
3 tbsp icing sugar
1/4 tsp ground cinnamon
1/2 tsp vanilla paste

Ginger + Thyme Crème Anglaise:

1/2 cup + 1 tbsp heavy cream
3 tbsp whole milk
4 sprigs of fresh thyme
1/2 " fresh ginger
2 egg yolks
2 tbsp sugar
1/2 tbsp wildflower honey

Candied Pecan:

1/2 cup pecans
3 tbsp sugar
1 tbsp water
1/4 tsp salt

METHOD

For the Cake:

Preheat oven to 350 degrees F. Prepare a cake pan lined with parchment paper.

In the bowl of a large stand mixer, mix together oil, granulated sugar, and brown sugar until combined and smooth. Add in the eggs one at a time, then the vanilla, and mix until smooth.

In a separate bowl, whisk together the remaining dry ingredients (flour, cinnamon, baking soda, salt, baking powder, nutmeg and cloves) until combined. Add the dry ingredient mixture to the mixing bowl, and beat on medium-speed until just combined, scraping down the pan at least once to be sure that everything is well mixed. Then fold in the grated carrots by hand, and stir until combined.

Pour the batter evenly into the prepared cake pans. Then bake for 25-30 minutes or until a toothpick inserted in the middle of the cakes comes out clean. Remove pans and let them cool on a wire rack until the cakes reach room temperature.

For the Chantilly Cream

Place whipping cream, icing sugar, ground cinnamon in a chilled mixing bowl and beat with a wire whisk until stiff peaks are formed. Fold in vanilla paste, and chill until ready to use.

For the Thyme + Honey Crème Anglaise

Place the cream and milk in a saucepan, and add the thyme + ginger. Bring to a boil and turn off the heat. Let the thyme steep for about 15 minutes or until the milk is flavored. For a stronger taste, steep longer.

Meanwhile, beat the egg yolks, sugar and honey until smooth. Temper by slowly drizzling the hot cream mixture into the cool yolks and whisking constantly. This method slowly raises the temperature of the eggs without the risk of curdling or scrambling. Strain into a new saucepan and continue to cook, stirring constantly, until the mixture coats the back of a spoon or reaches 180F. Strain into a large bowl, or container, stirring to cool down. Cover with plastic wrap and place in refrigerator until ready to use.

For the Candied Pecans:

Mix together the sugar, water and salt. Set aside.

Preheat oven to 350° F. Line a rimmed baking sheet with parchment paper or a silicone baking mat.

When oven is heated, stir sugar mixture well then add the pecans. Stir to coat all the nuts very well. Spread pecans evenly on the baking sheet, spooning them onto the tray rather than pouring straight from the bowl to minimize extra sugar mixture pooling on the tray. Bake for 8 minutes. The sugar should be bubbling on the tray. Remove from oven and immediately stir the nuts around on the tray with a rubber spatula, making sure all those nuts get a nice coating of bubbly sugar. Spread the nuts back out evenly so they are either not touching each other or just lightly touching. Let cool completely.