

Olive Oil Cake with Red Wine Poached Pears + Zabaglione

Serves 10

INGREDIENTS

Olive Oil Cake:

1 cup buttermilk, at room temperature
1 cup sugar
2 eggs
½ cup + 2 Tbsp olive oil
1 Tbsp lemon juice
1 tsp vanilla extract

¾ tsp baking soda
1 tsp baking powder
2 cups all-purpose flour
1 tsp kosher salt

Poached Pears:

3 cups red wine
1 cup water
1 ½ cups sugar
2 tsp vanilla bean paste
1 cinnamon stick
3 juniper berries
1 star anise
1 orange peel
5 firm pears, peeled, halved & core removed

Zabaglione:

2 egg yolks
¼ cup sugar
¼ cup marsala
¾ cup mascarpone
½ cup heavy cream
½ tsp vanilla

METHOD

For the Cake:

Preheat the oven to 350F. Line a 8-10" baking pan cooking spray and parchment paper.

In a medium bowl, whisk together all of the wet ingredients. In a separate medium bowl, whisk together all of the dry ingredients. Pour the wet ingredients into the dry ingredients and whisk until most of the lumps are gone.

Pour the batter into the prepared baking pan and bake for 15-20 minutes or until the center springs back when it is poked. Let the cake cool in the pan.

For the Poached Pears:

In a large pot, mix all the ingredients together, aside from the pears. Carefully add in the pears and bring to a boil. Place a round piece of parchment with a hole cut out of the center on top of the liquid and pears. This will make sure the pears stay submerged in liquid while they poach. Once boiling, reduce the heat and simmer for 15-20 minutes or until tender. Once tender, remove the pears from the heat and allow to cool in the liquid.

For the Zabaglione:

Place the egg yolks and sugar in a heatproof bowl and whisk in marsala. Place the bowl over a double boiler and continue to whisk until the mixture thickens and becomes pale and creamy. This can take up to 10 minutes. Once the zabaglione is done, set the bowl over a bath of ice water to quickly cool the mixture down and avoid over cooking. Cool to room temperature.

Using an electric mixer fitted with the whisk attachment, whip the cream to soft peaks. In a separate bowl, whip the mascarpone until smooth. Mix the whipped cream and mascarpone together until combined. Fold in the cooled zabaglione.