

## Cherries, Berries, and Plums (oh my!) Dessert Sandwich

This dessert sandwich recipe is an original recipe developed for the Mezzetta sandwich contest. It includes a plum sauce ice cream, maraschino cherry pound cake, and macerated berry reduction sauce.



### *Plum Sauce Ice Cream*

Ingredients	3#
Whole Milk	1#
Heavy Cream	1#
Granulated Sugar	6 ounces
Egg Yolks	10 each
Kona Coast Plum Sauce	4 ½ ounces
Food Safe Lavender Flowers (optional)	Pinch

1. Prepare an ice bath with ice cubes and water in a large bowl. Place a smaller stainless steel bowl in the ice bath along with a fine mesh strainer. Pour the plum sauce in the strainer.
2. Combine ½ of the milk (8 ounces), all the heavy cream, ½ of the sugar (3 ounces), and the lavender in a pot and bring to a boil.
3. While the milk boils, combine the egg yolks with the remaining sugar and milk and whisk together well.
4. Temper the yolks with boiled milk mixture by slowly adding the hot milk into the egg yolks while you continuously whisk the eggs until all (or most) of the milk is mixed in with the egg yolks.
5. Return to stove and cook to 175-180 degrees F – also called nappé (“to coat the back of a spoon.”) The closer to 180 you get the thicker your custard will be, but also the more likely your egg will curdle.
6. Strain over the ice bath and stir steadily to cool evenly.
7. Cool in the refrigerator for at least 2 hours.
8. If necessary, strain the mixture again to remove any curdled pieces of egg.
9. Freeze according to your ice cream maker’s directions.
10. For the kitchen aid mixer ice cream attachment: Be sure to freeze your bowl for at least 15 hours ahead of time. Place on the mixer with the dasher and start on STIR and pour in your ice cream base. Allow your mixer to churn your base for 15-25 minutes or until the ice cream’s volume has grown, it is thick, and it begins to look like soft serve ice cream.

11. Place in a plastic or paper container with a piece of parchment paper on top (to help prevent ice crystals from forming on top) and freeze for 4-6 hours or overnight.

*Macerated Berry Reduction Sauce*

Ingredients	
Viognier wine	1# 10 ounces
Kona Coast Orange Teriyaki sauce	4 ounces
Granulated Sugar	6 ounces
Raspberries	6 ounces
Blueberries	10 ounces
Strawberries, cut in large pieces	6 ounces
Grapes	4 ounces

1. Combine the wine, teriyaki sauce, and granulated sugar in a large container and stir until well mixed together.
2. Add in all the washed fruit and stir to make sure the fruit is loosely arranged in the liquid. Allow the fruit to soak overnight and for up to 2 days.

*Maraschino Cherry Pound Cake*

Ingredients	Makes 1 Pound Cake, 2# 5 ¾ ounces
Unsalted Butter, Room Temperature	8 ¾ ounces
Granulated Sugar	8 ¾ ounces
Whole eggs, room temperature preferred	4 each (8 ounces)
Salt	¼ ounce
All Purpose Flour	5 ¼ ounces
Cornstarch	5 ¼ ounces
Baking Powder	¼ ounce
Mezzetta Maraschino cherries, chopped fine in a food processor	6 ounces
Juice from the maraschino cherry jar	3 ounces
Vanilla Extract	To Taste (1 Teaspoon)

1. Place the bowl on the electric mixer with a paddle attachment and cream the butter until smooth, lump-free, and light.
2. Add the granulated sugar and cream on medium speed until light and fluffy – between 5 to 10 minutes.
3. While creaming, combine the eggs, maraschino cherry juice, and vanilla extract and whisk well. Add the egg mixture to the sugar and butter on the mixer in stages until completely combined. Scrape the bowl as needed.
4. Mix until light and fluffy, up to 6 minutes.

5. While mixing sift together the flour, salt, cornstarch, and baking powder. Take 2 ounces of the dry ingredients and mix with the chopped cherries to make a paste.
6. After the butter mixture has mixed for about 6 minutes, and in the dry ingredients and mix together on medium speed until just combined. Then add the cherry paste and mix for about 3 minutes on medium speed.
7. Pour batter into a prepared loaf pan.
8. Bake at 350 degrees F for about 45 minutes or until cake tests done.

*Sandwich Plate-up*

Maraschino Pound Cake	2 slices
Plum Sauce Ice Cream	2 big scoops
Macerated Berries	About 1 cup
Macerated Berries Liquid	About 2-3 cups
Mint, chiffonade	About 1 tablespoon
Mezzetta Extra Virgin Olive Oil	As needed

1. Strain the macerating liquids through a sieve to separate it from the berries. Place the berries to the side and pour the liquid into a pot.
2. On the stove, take the liquid and cook until it reaches 220 degrees F. Allow to cool slightly.
3. Meanwhile, preheat a grill or grill-like griddle. If using a grill, brush the extra virgin olive oil lightly on the slices of pound cake. If using a griddle, lightly brush the griddle with extra virgin olive oil.
4. Place the slices of pound cake on the grill or griddle and cook until grill lines form. Flip and repeat on the opposite side.
5. To plate up, drizzle some of the reduction sauce on the plate using a spoon.
6. Place a slice of the grilled pound cake on top of the plate.
7. Place the two scoops of ice cream on the slice of pound cake.
8. Scatter the berries around the plate and on top of the slice of pound cake around the scoops of ice cream. Drizzle more sauce on top of the ice cream if desired. Sprinkle some of the chiffonade mint around the plate and on the ice cream and berries.
9. Place the second slice of grilled pound cake on top of the ice cream and serve!