

Individual Chocolate-Chipotle Mustard Cakes and Buttermilk & Lusty Monk Altar Boy Honey Mustard Ice Cream

By: Got to Be NC Competition Dining Series' Fire on the Rock Champion Chef Michelle Bailey of Season's at Highland Lake Inn

Cakes

Yield: 8 cakes

5 each	whole eggs
5 each	egg yolks
8 oz	butter
8 oz	chocolate
8 oz	confectioners' sugar
3 oz	AP flour
2 Tbl	Lusty Monk "Burn in Hell" Chipotle Mustard

Combine chocolate and butter over a double boiler (low heat). Stir until all of the chocolate and butter have melted and are fully integrated. In a separate bowl, whisk together eggs and mustard, set aside. Place chocolate mixture in the bowl of a mixer with the paddle attachment. Add confectioners' sugar and blend until fully incorporated. On low speed, add eggs slowly until a smooth batter has formed. Fold in flour with a spatula and be careful not to over mix. Place batter in greased 6 oz. ramekins and then place in the freezer for at least 4 hours. Bake at 350 until cakes are mostly cooked through (roughly 15 minutes). The center of the cakes should be liquid and you can tell they are ready when there is still about a quarter sized spot of liquid in the top center of the cakes. Allow to cool 5 minutes to unmold if desired.

Ice Cream

Yield: 1 qt

2 cups	heavy cream
1 ¼ cups	granulated sugar
12 each	egg yolks
1 ½ cups	buttermilk (whole fat)
½ cup	Lusty Monk Honey Mustard
¼ T	vanilla extract
Pinch	salt

Combine heavy cream with 1 cup sugar and heat to dissolve. Combine yolks with remaining ¼ cup of sugar and whisk together. Temper hot cream in to yolks and sugar and return to the heat. Simmer gently 3-5 minutes, stirring constantly until the mixture is thick enough to coat the back of a spoon. Whisk in buttermilk, vanilla extract and salt. Chill completely and freeze according to the manufacturer's direction on your ice cream maker.