

gezellig

HAPPY HOLIDAYS!

From our family to yours, we wish you the very best this season

A Holiday Recipe from Chef Chris Wylie:

Sticky Toffee Pudding with Butter Rum Sauce

This holiday classic is making a habit of showing up on my menu when the cold weather really starts to set in. Most recipes call for the toffee sauce that the cake is soaked into to be used as the sauce when serving. While there is nothing wrong with that, I feel that adding a little pizzazz to the accompaniments is warranted as we trudge through our winter season. We will usually plate this dessert with some gelato to offer a little contrast and some melty creaminess to the whole endeavor, and I don't recall getting any complaints about it. Enjoy!

For the Cake

6 tablespoons unsalted butter, room temperature, plus more for dish

1 1/2 cups all-purpose flour, plus more for dish

8 ounces Medjool dates, pitted and coarsely chopped (about 1 1/4 cups)

1 cup scalding-hot strong brewed coffee

1 teaspoon baking soda

1 teaspoon baking powder

1/2 teaspoon coarse salt

3/4 cup lightly packed dark-brown sugar

For the Sauce

1 stick unsalted butter

1 cup lightly packed dark-brown sugar

3/4 cup heavy cream

For the Butter Rum Sauce

2/3 cup butter

1 1/2 cups brown sugar

1 cup 35% cream

1 1/2 vanilla pods, split

Double shot dark rum

Cake:

- 1) Preheat oven to 325 degrees. Butter and flour a 2 1/2-quart baking dish. Place dates in a bowl, pour coffee over dates, and let soak 15 minutes.
- 2) Whisk together flour, baking powder, baking soda and salt. Beat together butter and sugar with a mixer on medium-high speed until pale and fluffy, about 3 minutes. Reduce speed to medium and beat in eggs, one at a time, until thoroughly incorporated.
- 3) Reduce speed to low, and add half the flour mixture, beating until combined. Add date mixture and remaining flour mixture, and beat until just combined. (Do not overmix.) Transfer batter to dish, and bake until cake is puffed and springs back in center when gently pressed with a finger, about 25 minutes.
- 4) **Sauce:** Meanwhile, combine butter, sugar, and cream in a medium saucepan and bring to a boil over high heat. Reduce heat to medium (so sauce does not boil over) and boil, stirring frequently, until sauce thickens and darkens slightly, about 4 minutes.
- 5) Remove cake from oven and pierce holes at 1-inch intervals to bottom of cake with a wooden skewer. Pour sauce over cake and let soak 20 minutes. Serve warm with remaining sauce.

Butter Rum Sauce:

- 1) In a heavy-bottomed saucepan, melt the butter over medium heat.
- 2) Add the brown sugar, cream, and vanilla beans. Simmer for 6 – 10 minutes, stirring well.
- 3) Stir in the rum and simmer for 2 – 3 minutes. Remove from heat.

For Serving...

Reheat cake in a 300 degree oven for 10 minutes.
Butter rum sauce can be warmed stovetop in a saucepan. Enjoy!

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HOLIDAY HOURS

December 24, 25 & 26: Closed
New Year's Eve: 5:30pm - 2017
New Year's Day: Closed



For updates on our delicious winter menu changes, upcoming events, and all things gezellig follow us on [facebook](#), [twitter](#), [instagram](#)!



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NEW YEAR'S EVE 2016

**We are excited to announce that we are now taking reservations
for our very special
New Year's Eve celebration!**

We will be offering 3 and 4 course menus designed by our
Executive Chef, Michael Moffatt and Chef de Cuisine, Chris Wylie
with optional wine pairings available

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For earlier seatings starting at 5:30 to 7:00 p.m.,
we will be offering a 3 Course Menu for \$70.00* per person
with an optional wine pairing for \$40.00* per person

For seatings starting at 8:30 pm to 10:00 p.m.,
we will be offering a 4 Course Menu for \$89.00* per person
with an optional wine pairing for \$50.00* per person

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To ring in the New Year with us, we suggest a later
reservation time (8:00 pm or later).

However, If you have other events to attend for when the clock strikes 12,
please let us know so we can make sure you get to your next event on time.

*All prices are listed before tax and gratuity
To reserve, please call us at **613-680-9086**

