CHEFS' TABLE

CRACKING EGG-CELLENCE

ALMOND ORANGE CAKE

with Orange Creamsicle Ice Cream

A magical blend of nutty almonds and zesty oranges in a moist, tender cake. This Almond Orange Cake offers a symphony of flavours, complemented by creamy, tangy Orange Creamsicle Ice Cream, evoking nostalgic summer memories. Whether you're aiming to impress or simply treat yourself, this dessert promises to be a hit.

1 cake

4 hours (+ 1 day for ice cream)

INGREDIENTS

- 2 Cara Cara oranges
- 6 large eggs
- 200g white sugar
- 50g brown sugar
- 250g almond meal
- 4g baking powder
- 15g olive oil
- pinch of salt
- 20g amaretto
- 2 dashes almond extract

CREAMSICLE ICE CREAM

- 5 egg yolks
- 100g white sugar
- 400g heavy cream (33%)
- 180g milk (2%)
- juice of 2 oranges
- zest of 2 oranges
- 2 pinches fine sea salt
- 15g vanilla extract

DIRECTIONS (CAKE)

1. Place the whole oranges in a medium pot and cover with cold water. Bring to a boil and cook for ten minutes. Repeat this two more times. This process draws out the bitterness of the pitch, and softens the peel.
2. Allow the oranges to cool off, then cut into quarters and remove the seeds. As these are cooling, preheat the oven to 325F.
3. Whisk together the almond meal, baking powder, sugars, and salt.

MEET CHEF PETER KEITH

Named Culinary Federation's Canadian Chef of the Year in 2020, Chef Peter Keith has been a fixture in Edmonton's food scene for almost 20 years. In addition to his celebrated charcuterie brand, Meuwly's, he is also a passionate speaker on team leadership, mental health, and business innovation, and a founding member of In the Weeds, a nonprofit focused on mental health and wellness for restaurant workers.

MEUWLY'S

ALMOND ORANGE CAKE (CONTINUED)

DIRECTIONS (CAKE CONTINUED)

4. Blend the cooled cooked oranges in a powerful blender or food processor until a marmalade-like texture.
5. Add the dry ingredients and continue to mix for 2-3 minutes in the food processor/blender.
6. Whisk together the eggs, olive oil, amaretto, and almond extract until blended and foamy.
7. Add half of the almond/orange mixture into the eggs and whisk until incorporated; then, add the remainder and keep whisking until fully incorporated.
8. Line a large springform pan with parchment.
8. Pour the batter into the pan and smooth the top. Bake at 325F until a toothpick comes out clean (50-65 minutes.)
10. Allow the cake to cool in the pan. Remove and serve once fully cooled.

DIRECTIONS (ICE CREAM)

1. Mix the orange zest into the sugar and let sit, ideally overnight.
2. Take half of the sugar and add to the egg yolks. Lightly whisk together.
3. Combine the remaining sugar with the milk, cream, vanilla, and salt in a stainless or nonstick pot.
4. Scald the milk mixture over medium-high heat. Remove just before boiling.
5. Temper the hot milk mixture into the whisked egg yolks, stirring constantly.
6. Place the egg and milk mixture back in the pot and heat over medium, stirring constantly, until thickened. (A finished custard should coat the back of a spoon.)
7. Remove the pot from heat. Stir in the cold fresh orange juice. Strain the custard into a chilled metal bowl.
8. Wrap with clingfilm pressed right onto the surface. Refrigerate the custard for several hours (ideally, overnight.)
9. Churn and freeze according to the instructions on your ice cream maker.