

Anchor Steam Orange Marmalade Cake

Last year I judged a homebrew competition where a new brewer made a California Common with hops that gave the beer an almost orange marmalade aftertaste. This brew inspired me to blend Anchor Steam and orange marmalade together, playing with the bitterness of both the citrus peel and the hops in the beer. Then, to add another slightly sour element to the mix, I frosted it with a crème fraîche frosting. *Serves: 10-12 guests.*

INGREDIENTS

- 1 cup unsalted butter, at room temperature
- 2 cup organic sugar
- 1 tsp kosher salt
- 6 jumbo eggs, at room temperature
- 8 oz Anchor Steam or another California Common
- 2 tsp vanilla extract, preferably bourbon based
- 1/2 tsp orange blossom water or orange extract
- 3 cups all-purpose flour
- 4 tbsp buttermilk powder (available in most baking aisles)
- 1 tsp baking powder

ANCHOR STEAM ORANGE MARMALADE SYRUP

- 4 oz Anchor Steam or another California Common
- 2 tbsp orange marmalade
- 2 tbsp organic sugar

CRÈME FRAÎCHE FROSTING

- 1 cup heavy cream or whipping cream
- 1 cup crème fraîche
- 2 – 3 tbsp organic sugar
- 1/2 tsp vanilla extract, preferably bourbon-based
- 1 pinch kosher salt
- 8 oz orange marmalade

CAKE DIRECTIONS

Preheat the oven to 350°F. Coat two 9-inch cake pans with non-stick spray or softened butter. Trace the outside of each pan onto a piece of parchment paper, then cut it out. Place a piece of parchment inside each pan, and coat that with more non-stick spray. Set aside.

Add the softened butter, sugar, and salt to the bowl of an electric stand mixer. With a paddle attachment, beat the butter mixture on medium speed until it becomes light and fluffy, about 4 minutes. Scrape the sides down once or twice, to make sure the sugar is fully incorporated. Still on medium speed, add the eggs, one at a time. Beat the mixture for 30 seconds before adding the next egg, and repeat until all the eggs are added. Then, on the highest speed, beat the mixture for 2 minutes to whip the eggs and incorporate as much air as possible.

Add the Steam Beer, vanilla extract, and orange blossom water or extract (or 2 tablespoons orange juice and 1 teaspoon orange zest) to a liquid measuring cup. Set aside.

In a large bowl, sift together the flour, buttermilk powder, and baking powder. Using a spatula, add the dry ingredients to the butter compound, then top with the beer mixture. On low speed, mix the ingredients until the batter just forms. Turn off the motor and remove the bowl. Scrape around the bottom and sides to make sure all the ingredients combine, but don't over-mix, which will cause the resulting cake to be tough. Divide the batter evenly into each pan, (the easiest way to do this is with a kitchen scale, making the two pans of batter weigh the same will ensure

even layers and a uniform baking time.) Bake in the center of the oven for 28 – 30 minutes, or until the internal temperature reaches 200°F. Remove from the oven and cool to room temperature before frosting.

ANCHOR STEAM ORANGE MARMALADE SYRUP

As the cake is baking, add the beer, marmalade, and sugar to a saucepan over medium heat. Bring to a boil, cooking for 2 minutes, until the marmalade and sugar have dissolved. There will still be pieces of fruit and/or peel, which is OK. Turn off the heat and cool.

CRÈME FRAÎCHE FROSTING

In a bowl, add the cream, crème fraîche, sugar, and salt. Whip the mixture with a whisk until soft peaks form. Set aside.

TO DECORATE

Invert the cakes onto a cooling rack, removing their parchment paper. Use a toothpick or another small pointed object to make holes for the Anchor Steam Orange Marmalade Syrup to seep into the cake. Place one cake round onto a platter or cake plate and brush half of the syrup over its surface, allowing time for the syrup to soak through the cake. Spread the orange marmalade over this cake layer, and then top with the second cake round. Brush the remaining beer syrup onto this cake layer. Spread the Crème Fraîche Frosting over the cake with an offset spatula, making a pattern with the tip of the tool. Refrigerate for at least 2 hours before serving to allow for the cake to absorb the syrup and firm. Cut and serve. ■

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& ADULT BEVERAGES

CHAMPAGNE AND SPARKLING SEASON

by John Crisafulli, Village Vino Kensington

With the elections here in the U.S. now over, and regardless of your preferred outcome, there is no better time to pour yourself a glass of what some refer to sparkling Nectar and celebrate your candidates win, mourn their loss, or forget it all and celebrate the season. Champagne and sparkling wines are the perfect complement to every celebration. With so many options to choose from the choice of which to purchase and enjoy can seem daunting.

Let's start with some history of the bubbly concoction. The Romans were the first to plant and cultivate vineyards in Northeast France in the 5th century, now known as the Champagne region. Only varieties grown and produced in this region can claim the name of Champagne on their label. However, for decades we have all gotten used to referring to all sparkling wines as Champagne, despite the fact that only those produced in Champagne, France should own that designation. When Hugh Capet was crowned King of France in 987, it took place in the Cathedral of Reims in the heart of the Champagne region. This coronation started the tradition of bringing successive monarchs to the region and the local wine, a pale pinkish wine made of Pinot Noir grapes, was on prominent display for the royal guests and their courts.

The Champagne bubbles that are now an appreciated characteristic of the celebratory drink, were introduced unintentionally. The cold winter temperatures prematurely halted fermentation in the cellars, leaving dormant yeast cells that would awaken in the warmth of spring and start fermenting again. One of the byproducts of fermentation is the release of carbon dioxide gas, which, if the wine is bottled, is trapped inside the wine, causing intense pressure. The pressure inside the weak, early French wine bottles often caused the bottles to explode, creating havoc in the cellars. If the bottle survived, the wine was found to contain bubbles, something that the early Champenois were horrified to see, considering it a fault. As late as the 17th century, Champenois wine makers, most notably the Benedictine monk Dom Pérignon (1638–1715), were still trying to rid their wines of the bubbles.

Following the death of Louis XIV of France in 1715, the



court of Philippe II, Duke of Orléans made the sparkling version of Champagne a favorite among the French nobility. More Champenois wine makers attempted to make their wines sparkle deliberately, but it took years for them to figure out how to make bottles strong enough to withstand the pressure of the Bubbly drink.

Fast forward to today, and the Champagne region is producing more than 200 million bottles of Champagne annually. It has become the drink of choice to celebrate many moments in our lives, births, anniversaries, holidays, and life's daily successes. There are so many choices today from French Champagnes, to Spanish Cava, domestic Sparkling wines produced here in California. All have their own unique characteristics, history, and tradition.

To simplify the choices, below are some of our favorite Champagnes and top picks to taste and enjoy this season as we ring in the coming New Year... Cheers!

Dhondt-Grellet, Dans Un Premier Temps

Champagne Savart Ouverture

Robert Moncuit Blanc de Blanc Brut

Robert Moncuit Les Chétilons 2008

Egly-Ouriet Brut Tradition Grand Cru, Ambonnay NV

Larmandier-Bernier 'Longitude' Extra Brut, Champagne NV

Jean Vesselle Brut Reserve, Bouzy Rosé NV

Mousse Rosé 'Tradition' Brut NV

Hébrart Brut Blanc de Blancs NV

Vilmart 'Cuvée Grand Cellier' NV

FEATURED COCKTAIL

THE TOUCHDOWN

INGREDIENTS

Are you ready for some football? I created this drink especially for the Super Bowl which I have been told is one of America's favorite past times... so whether you are at the Super Bowl party for the game, the food or the commercials here is a delicious cocktail that is the perfect parlay to all of the above!

- 1 1/2 oz. Karma Tequila
- 1 oz. Cynar
- 1/2 oz. Ginger Syrup
- 2 lime wedges
- Peroni Beer
- 2 750-ml bottles chilled Prosecco
- Ice cubes

PREPARATION

In a shaker pour the Tequila and the Ginger Syrup and then squeeze in the lime wedges and drop them into the mix. Shake with ice for 5 fast seconds and pour it all into a long drink glass (including your ice!) making sure to leave space at the top for your remaining ingredients.

Now gently pour the Cynar at the side of the glass and slowly so it will sink to the bottom creating a layer effect. Last step, here we go now top it off with chilled Peroni beer ... and you have it! TOUCHDOWN!

The look is very appealing, citrusy yellow with a rich brown bottom and the bright green skin of the limes add some color and flair.

The scent is refreshing and the taste, a great combination between the ginger and beer and then counter balanced from the bitterness of the Cynar. No matter which team you are rooting for, this drink is a clear winner!

by Jacopo Falleni

