

The “Golden Sun” Sicilian Dessert

Three layers of luxury: citrus-forward semolina cake, brown butter mascarpone, and spiced raisin chutney.



STYLE Sicilian-inspired	COMPONENTS 3 layers of luxury	MAKE-AHEAD Chutney & cream
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PART I • THE SEMOLINA CAKE

The most moist, citrus-forward cake you’ve ever met.

160g	Semolina	CHEF JOE’S PROCEDURE 1. Whisk the dry ingredients in one bowl. 2. Hand-blend the wets—oil, buttermilk, egg, Madeira, and vanilla—in another. 3. Combine gently; do not overmix, or the cake will lose its “cloud” texture. 4. The Secret Step: Let the batter rest for 20 minutes so the semolina can hydrate, ensuring a silky bite. 5. Bake at 400°F (200°C) until golden brown, approximately 12-13 minutes.
150g	Sugar	
5g / 3g	Baking powder / salt	
½ lemon	Zest	
10g	Vanilla	
1	Large egg	
100g	High-quality olive oil	
200g	Buttermilk	
30g	Madeira	
Pinch	Nutmeg	

Build the Golden Sun

PART II • THE BROWN BUTTER MASCARPONE CREAM

If silk had a flavor, this would be it.

INGREDIENTS 1000g mascarpone • 300g heavy cream • 200g brown butter (room temp) • 120g honey • 50g vanilla • 10g salt • pinch of nutmeg

THE PROCEDURE Whisk everything together until smooth and stiff enough to pipe. Taste it. Try not to eat the whole bowl before the guests arrive.

PART III • THE SPICED RAISIN CHUTNEY

The acidic “pop” that cuts through the richness.

INGREDIENTS 600g raisins • 700g organic cane sugar • 4000g filtered water • 9 star anise • 175g China China (orange-based bitter liqueur; substitute Cointreau if needed) • 70g Champagne vinegar • 175g honey • zest of 3 oranges • 26g salt

THE PROCEDURE

1. Simmer the raisins, water, sugar, salt, and star anise until the water has evaporated into a thick, glossy syrup.
2. Once cooled to room temperature, stir in the vinegar, honey, orange zest, and “China China” liqueur.

THE CHEF JOE PRESENTATION

0 1	Place a warm slice of the Semolina Cake slightly off-center on your Villeroy & Boch plate.
0 2	Add a generous quenelle (or a big dollop) of the Brown Butter Mascarpone.
0 3	Spoon the Raisin Chutney over the top, letting the syrup drizzle down the sides of the cake.
0 4	Finish with a tiny grating of fresh nutmeg.

THE RESULT

A dessert that looks like a million bucks and tastes like a summer afternoon in Taormina.