

Ptarmigan's Kahlua Ecstasy

Ptarmigan Restaurant in Raintree Plaza Hotel, Longmont, Colorado

1/2 cup ground walnuts (crust)
1 cup ground almonds (crust)
1/2 cup sugar (crust)
1 stick butter, melted (crust)
2 cups heavy cream (first layer)
16 ounces dark chocolate (first layer)
2 tablespoons corn syrup (first layer)
1 stick butter (first layer)
1 1/2 cups sugar (butter cream)
1/2 cup water (butter cream)
6 egg yolks (butter cream)
3 sticks butter (butter cream)
1/2 cup Kahlua liqueur (butter cream)
4 ounces dark chocolate (butter cream), melted

CRUST - Combine all crust ingredients and spread into bottom of a springform pan.

Bake for 15 minutes at 350 degrees. Remove and cool.

FIRST LAYER - heat the cream, chocolate and corn syrup to a boil in a heavy-bottomed saucepan and then remove from heat. Stir in butter until completely combined. Pour into pan and chill for three hours.

BUTTER CREAM - combine water and sugar in a saucepan and boil until it reaches 240 degrees on a candy thermometer. Whip egg yolks until smooth, add slowly to sugar/water mixture, stirring constantly until thick and cool. Using a mixer, beat in butter until smooth. Beat in Kahlua and chocolate until thoroughly combined. Pour over previously chilled first layer. Chill entire cake for three more hours before removing from pan and serving.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .