


Chocolate Icebox Cake

A gluten-free, vegan sweet from Rouge Tomate's Jimmy Distefano



Looking for a dessert to serve at your next party that all of your guests can enjoy? Look no further than the chocolate icebox cake created by Jimmy Distefano, the executive pastry chef at Rouge Tomate in New York City.

The small dessert is a healthy portion and is both a gluten-free and vegan sweet option. Distefano's recipe can be found [here](#). While he uses a circular ring to cut out the discs for his cake, at home you can try squares, diamonds, or any other shape you would like.

 The dish is also **SPE Certified**, which is a process used by restaurants, hotels, universities, and even cruise lines to create delicious dishes that are also nutritious. SPE Certified uses a red squiggly logo on menus to show diners they are about to enjoy a healthy meal. A list of all the SPE Certified restaurants in the United States can be found on the website, linked above.

<http://www.thedailymeal.com/chocolate-icebox-cake-0/1714>

Chocolate Icebox Cake Recipe



INGREDIENTS

For the coconut yogurt :

- 3 tablespoons cornstarch
- 1/2 cup coconut water
- 1 pint coconut water
- 1/2 teaspoon agar-agar
- 3 3/4 cups coconut milk

For the chocolate wafer dough :

- 1 1/4 cups almond flour
- 1/2 cup rice flour
- 1/2 cup cocoa powder
- 1/2 cup plus 1 tablespoon beet sugar
- 1/4 teaspoon baking powder
- 1/8 teaspoon fine sea salt
- 1/4 cup coconut water

DIRECTIONS

For the coconut yogurt :

In a small pot, whisk together the cornstarch and coconut water forming a smooth paste. Set aside.

In a separate slightly larger pot, whisk together the pint of coconut water and the agar-agar. Begin to cook the pot with the cornstarch and coconut water over a low flame. Bring this mixture up to a boil over a medium-low flame, making sure to stir constantly to avoid any sticking on the bottom of the pot. Once this mixture has come to a boil, turn the flame off and set this pot aside.

Slowly bring the other pot containing the coconut water and the agar up to a boil over a medium-low flame as well, stirring often. Once this mixture has come to a boil, lower the flame and simmer this pot for one minute then turn the flame off.

Slowly pour the coconut water/agar mixture into the other pot containing the thicker mixture. Make sure to whisk constantly to form a smooth, thick liquid.

Return the thicker liquid to the stove and bring back to a simmer for another minute then turn the flame off.

Very slowly pour the coconut milk into the pot to form the base for the coconut yogurt. It's important to slowly pour because if the liquid in the pot is too hot the coconut milk may curdle.

Once all of the liquid is in remove the pro-biotic powder from the gel caps and whisk the powder into the yogurt base. The addition of the pro-biotic powder is what is going to ferment the coconut milk and give it its characteristic yogurt "tang."

Pour the coconut yogurt base into a bowl large enough to hold it all. Wrap it with plastic wrap and poke some pin holes in the plastic wrap to allow for ventilation. Cover with a towel and place yogurt in a warm spot and allow to sit out between 24-36 hours, allowing the yogurt to develop its flavor and character. If you prefer your yogurt on the tangier side simply keep it out for a few more hours until your desired taste is achieved. Once the desired flavor is achieved, strain the yogurt through cheesecloth or muslin overnight to drain off the excess liquid. While this extra step may seem superfluous it is well worth it. It gives the coconut yogurt a great, "Greek style" creaminess. Store the coconut yogurt in an air-tight container in the refrigerator for up to 4 days.

For the chocolate wafer dough :

In a bowl for an electric mixer fitted with the paddle attachment, combine everything except the coconut water. Turn the machine on and slowly mix these ingredients until they are blended evenly.

Slowly pour the coconut water into the dry ingredients and continue to blend until a dough forms. This step should take between 2 and 3 minutes.

Remove dough from the mixing bowl and place on a baking sheet, patting it down to resemble a large flatter disc. Place in the refrigerator and allow it to chill for an hour or so prior to rolling it out.

Sprinkle a piece of parchment paper with rice flour. Place the disc of chocolate wafer dough on top of it and sprinkle the top of the dough with more rice flour and begin to roll the dough into a sheet, approximately 1/4-inch thick. From time to time, sprinkle the top of the dough as well as the dough that is directly touching the parchment with more rice flour to prevent it from sticking and facilitating rolling it. Once the dough is thin enough, cut your desired shapes. (At the restaurant we use a small, round ring mold that measures 1 3/4 inches across.)

Place the chocolate wafer dough onto a baking sheet that's been lined with parchment paper and place in a 350 degree oven for approximately 12-14 minutes or until done.

When the wafers are done baking remove them from the oven and cool them to room temperature. (This step can be prepared up to 2 days in advance.) Store the baked chocolate wafers in an air tight container until they are ready to be used.

To assemble icebox cake:

Place a chocolate wafer into the bottom of your desired mold. Add 1/2 teaspoon of coconut yogurt and begin alternating layers of chocolate wafers and coconut yogurt, making sure you finish with a chocolate wafer top. (At the restaurant we freeze the cakes at this point. This step allows us to ice the cakes completely and smoothly prior to coating in our chocolate crumb.) Complete the cake by icing the sides and the top of the cake with some more coconut yogurt.

Place the icebox cake into the refrigerator and allow the cake to sit for a minimum of 3 hours, slightly longer if your cake is larger. It is best and preferred to sit overnight, uncovered in the fridge so the yogurt can soften the wafer layers and give it a softer texture.

Recipe Details

Recipe courtesy Jimmy Distefano of Rouge Tomate in New York City.

<http://www.thedailymeal.com/chocolate-icebox-cake>