

Episode 9

Ben: Hello and welcome to Who's Cooking What? with Ben and Debby, the cooking podcast on how to keep it loose in the kitchen when you're wondering why every recipe feels so complicated.

It's our inaugural episode! I can't believe there aren't more cooking podcasts!

Debby: It's the perfect medium for recipes!

Ben: Let's get started with dessert – life's too short to not eat dessert first, after all.

[podcast transition music]

Ben: Okay, so first get some rye bread. We need less than a full loaf – maybe make a Pac-Man shape out of it and take the Pac-Man sized piece.

Tear this into chunks and put the pieces into a food processor and blitz it until we have rough crumbs.

Put the crumbs into a large skillet on medium low heat and add 3 tablespoons of sugar, and then a little bit more cardamom and cinnamon each than can fit in the palm of your hand. Stir this together and toast it for approximately the length of a Quibi, stirring every so often to make sure everything gets evenly toasted.

Once that's done, set that aside and let it cool completely.

[podcast transition music]

Debby: Crumbs are set and cooling. What's next?

Ben: While that's cooling, pour less than a pint, but more than a cup of heavy cream into a bowl and whip with an electric mixer until firm peaks form.

[electric mixer noises]

Ben: Toss in a few palmfuls of sugar and whip in completely to sweeten things a little. Now take an entire small tub of mascarpone and a splash of vanilla and fold into the whipped cream with a spatula. Set this aside.

[podcast transition music]

Ben: In a saucepan, add more than a teacup, but less than a mug of sugar, and more than a mug of defrosted cranberries, but less than a beer stein. Stir this together over a low heat just until the sugar has dissolved.

Debby: Until it's kind of jammy?

Ben: Exactly. It must be jam, because jelly...does shake like that? That's not right...anyways, the pectins in the cranberries will help this hold together nicely when we assemble everything, but you still want it kind of loose.

[podcast transition music]

Ben: Okay, assembly time now that everything's cooled.

In a loaf pan, put down enough bread crumbs to fully cover the bottom of the pan, but leave enough to do this a few more times. Top the crumbs with the mascarpone mixture, leaving enough in the bowl to do this another time. Top that with the cranberries and their juice, leaving yourself enough to make another layer of that.

Now we're going to do that all over again – bread crumbs (with enough to do this again), then the rest of the mascarpone, then the rest of the cranberries.

Top that with the rest of the bread crumbs, then wrap the top of the pan with plastic wrap and put it in the fridge. This doesn't need to sit overnight, but should sit in the fridge for at least as long as it would take you to watch Mikhail Baryshnikov's complete run on *Sex and the City*.

Debby: Oh, man, I haven't watched that in *years*. Love Baryshnikov.

Ben: Right? Dancer, actor, producer – the man can do it all.

[podcast transition music]

Debby: It's done AND delicious. And that's it for this week's episode!

Ben: And that does it for this week's episode of Who's Cooking What? - thanks for tuning in!

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