

BIG IDEAS

HOT
FUDGE
SAUCEWET
MIXED
NUTSSTRAWBERRY
SAUCEFRESH
PINEAPPLE
SAUCEBUTTERSCOTCH
SAUCE

THE GASTRONAUT FILES

DIY Sundaes

Two adventurous pastry chefs, five nostalgic ice cream toppings.

At San Francisco's Mr. and Mrs. Miscellaneous, pastry chefs Annabelle Topacio and Ian Flores resist the urge to complicate the nostalgic pleasure of the ice cream sundae. Each of the couple's classic toppings (p. 72) has just one smart twist that makes it taste exactly as you remember but also mysteriously better. The pineapple sauce is spiked with Campari; the butterscotch sauce is intense because it's made with treacle instead of corn syrup; and the berries in the strawberry sauce are lightly cooked with vanilla bean. "We want to satisfy your memory," says Topacio, "and at the same time blow your mind." —SARAH DIGREGORIO

Butterscotch Sauce*Total: 15 min; Makes 3 cups*

In a saucepan, combine $\frac{3}{4}$ cup packed **dark brown sugar**, $\frac{3}{4}$ cup **granulated sugar**, 6 Tbsp. **Lyle's Golden Syrup (treacle)** and $1\frac{1}{4}$ tsp. **kosher salt**. Cook over moderate heat, stirring occasionally, until bubbles form, about 6 minutes. Simmer, stirring, for 1 minute, then add $\frac{1}{2}$ cup diced **unsalted butter**. Cook until the mixture reaches 240° on a candy thermometer, about 2 minutes. Carefully stir in 1 cup plus 2 Tbsp. room-temperature **heavy cream**. Return the sauce to a rolling boil and remove from the heat. Stir in 1 Tbsp. **vanilla**, $\frac{3}{4}$ tsp. **fresh lemon juice** and $1\frac{1}{2}$ Tbsp. **water**. Let cool, then refrigerate. Serve warm or at room temperature.

Fresh Pineapple Sauce*Total: 20 min; Makes 3 cups*

In a saucepan, combine 2 cups diced **fresh pineapple**, 2 cups **fresh pineapple juice**, 1 cup **sugar**, 1 cup **light corn syrup**, the finely grated zest of 1 **lemon**, 2 tsp. **fresh lemon juice** and $\frac{1}{2}$ tsp. **kosher salt**. Bring to a boil; reduce the heat to moderate and simmer for 5 minutes.

Stir in 2 tsp. **Campari** and cook, stirring, until thickened, 10 minutes. Let cool, then refrigerate. Serve cold.

Hot Fudge Sauce*Total: 30 min
Makes 3 cups*

In a heatproof medium bowl, combine 5 oz. chopped **semisweet chocolate**, 3 oz. chopped **unsweetened chocolate** and 6 Tbsp. **unsalted butter**. Set the bowl over a saucepan of simmering water and stir until the chocolate melts; remove the bowl. Drain the water. In the same saucepan, combine 1 cup plus 2 Tbsp. **light corn syrup**, $\frac{3}{4}$ cup **sugar**, $\frac{3}{4}$ tsp. **kosher salt** and 2 cups **water**; bring to a boil over high heat.

Whisk in the melted chocolate over moderate heat and cook, stirring occasionally, until thick, 18 to 20 minutes. Off the heat, stir in 2 tsp. **vanilla**. Serve hot or warm.

Wet Mixed Nuts*Total: 30 min
Makes 3 cups*

Preheat the oven to 350° . Toast 1 cup **walnuts**, $\frac{1}{2}$ cup **pecans** and $\frac{1}{2}$ cup blanched **hazelnuts** on a baking sheet for 10 minutes. Let cool, then coarsely chop. In a saucepan, combine $\frac{1}{2}$ cup **pure maple syrup**, $\frac{1}{2}$ cup **Lyle's Golden Syrup** and $\frac{1}{2}$ cup **light corn syrup** with $\frac{1}{4}$ cup **sugar**, the seeds of $\frac{1}{2}$ **vanilla bean** and $\frac{1}{2}$ cup **water**. Bring to a boil, then reduce the heat to moderate and simmer until thickened, 8 minutes. Remove from the heat and stir in the nuts. Let cool, then refrigerate until ready to use. Serve at room temperature.

Strawberry Sauce*Total: 15 min; Makes 3 cups*

In a medium saucepan, combine 2 lbs. hulled and quartered **strawberries**, 2 cups **sugar**, $\frac{1}{2}$ tsp. finely grated **lemon zest** and the seeds of 1 **vanilla bean** and bring to a boil. Reduce the heat to moderate and simmer, stirring, until thickened, 10 minutes. Let cool; refrigerate until ready to use. Serve cold or at room temperature.