

**TEAM BRANLARD 2007**

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# BROWN BUTTER FINANCIER

WITH FRESH MARINATED RASPBERRIES AND  
VANILLA DIPLOMAT CREAM, PINEAPPLE  
PASSION FRUIT CLOUD, BANANA PASSION  
BEIGNET, AND EXOTIC COULIS

*Presented on a specially designed plate shaped like a guitar, Team Branlard's plated dessert from the 2007 WPTC celebrated that year's country music theme. But it was much more than a simple gimmick—this dessert is a sophisticated combination of flavors and textures. Raspberry and Lemon Tuiles, Coconut Streusel, a mango- and passion fruit–flavored Exotic Coulis, Yuzu Ice Cream, and a puff of pineapple–passion fruit sauce are artfully combined with a rich Brown Butter Financier in an extraordinary dessert that handily captured first place.*

**MAKES 12 SERVINGS**

## Coconut Streusel

**56 g (2 oz/¾ cup) unsweetened shredded coconut**

**56 g (2 oz/¾ cup) desiccated unsweetened coconut**

**142 g (5 oz/1 cup plus 3 Tbsp) all-purpose flour**

**112 g (4 oz/½ cup plus 1 Tbsp) superfine granulated sugar**

**3 g (0.1 oz/scant ½ tsp) salt**

**113 g (4 oz/1 stick) unsalted butter, cut into cubes**

1. Preheat the oven to 350°F (175°C).
2. Toast the unsweetened and desiccated coconuts on a sheet pan for 8 minutes.
3. In the bowl of a stand mixer fitted with the paddle attachment, combine the toasted coconut, flour, sugar, and salt. Add the butter and mix on low speed to a crumbly texture. Spread onto a sheet pan and bake for 10 minutes, until golden. Cool and refrigerate until ready to use.

## Exotic Coulis

**180 g (6.3 oz/¾ cup) mango purée**  
**180 g (6.3 oz/¾ cup) passion fruit purée**  
**48 g (1.7 oz/3 Tbsp plus 2½ tsp) granulated sugar**  
**9.6 g (0.31 oz/1 Tbsp) pectin powder**  
**2.5 g (0.08 oz/1¼ sheets) gelatin (gold grade), bloomed and drained**

1. In a saucepan, combine the mango and passion fruit purées and place over medium heat.
2. Combine the sugar with the pectin, add to the purées and bring to a boil, stirring. Remove from the heat, add the drained gelatin, and stir until dissolved. Strain the coulis through a fine-mesh sieve and reserve for plating.

## Raspberry and Lemon Tuile

**180 g (6.3 oz/1½ cups plus 1 Tbsp) confectioners' sugar**  
**150 g (5.3 oz/½ cup plus 2 Tbsp) glucose**  
**82 g (2.9 oz/⅓ cup) freshly squeezed lemon juice**  
**82 g (2.9 oz/⅓ cup plus 1 Tbsp) raspberry juice**  
**145 g (5.1 oz/1 stick plus 2 Tbsp plus ¾ tsp) unsalted butter, softened**  
**2.25 g (0.07 oz/1 Tbsp) red food coloring**  
**0.5 g (0.017 oz/¼ tsp) yellow food coloring**  
**0.5 g (0.017 oz/¼ tsp) brown food coloring**  
**2 g (0.07 oz/¼ tsp) raspberry compound**  
**195 g (6.8 oz/1½ cups plus 2 Tbsp) all-purpose flour**

1. Preheat the oven to 350°F (175°C).
2. In a bowl, combine the sugar, glucose, and lemon and raspberry juices. Add the softened butter, red, yellow, and brown food colorings, and the raspberry compound and mix until blended. Add the flour and mix just until combined.
3. Spread the batter out thinly in a parchment paper-lined sheet pan and bake for about 6 minutes.
4. Cut out 12 tuiles with a 3-in (7.6-cm) round cutter and reserve in an airtight container.

## Passion Fruit Mousseline

**100 g (3.5 oz/⅓ cup plus 2 Tbsp) passion fruit purée**  
**100 g (3.5 oz/⅓ cup) superfine granulated sugar**  
**100 g (3.5 oz/2 large) eggs**  
**15 g (0.5 oz/2 Tbsp plus 1½ tsp) powdered heavy cream (available from Albert Uster Imports and WillPowder, see Sources page 310)**  
**1 g (0.03 oz/½ tsp) neutral stabilizer**  
**2 g (0.07 oz/1 sheet) gelatin (gold grade), bloomed and drained**  
**120 g (4.2 oz/1 stick plus 1½ tsp) unsalted butter, softened**

1. In a saucepan, heat the passion fruit purée with half of the sugar over medium-high heat, stirring to dissolve the sugar.
2. In a bowl, whisk together the eggs, powdered cream, stabilizer, and the remaining sugar. Pour the hot purée over the egg mixture and whisk to combine. Strain and return to the saucepan. Cook, whisking constantly, until the mixture boils and thickens. Remove from the heat and whisk in the drained gelatin. Scrape the mixture onto a sheet pan and cool.
3. Place the mixture in the bowl of a stand mixer fitted with the whisk attachment and mix on low speed, gradually adding the butter. Increase the speed and whip on high speed until light and fluffy. Cover and refrigerate until ready to use. (You will use this mixture for the beignet centers and also for the center of the brown butter cake.)

## Passion Fruit Beignet Center

**441 g (15.5 oz/3¾ cups) Passion Fruit Mousseline**

**24 slices fresh banana**

1. Pipe Passion Fruit Mousseline into twelve ¾-in (2-cm) diameter silicone full sphere molds, filling only half of each sphere. Add 2 banana slices to each mold and fill with Passion Fruit Mousseline. Freeze until ready to use.

## Vanilla Pastry Cream

**375 g (13.2 oz/1½ cups plus 2 tsp) whole milk**

**41 g (1.4 oz/3 Tbsp) unsalted butter, cut into tablespoons**

**1 vanilla bean, split lengthwise**

**79 g (2.78 oz/6 Tbsp plus 1 tsp) superfine granulated sugar**

**65 g (2.3 oz/3½ large) egg yolks**

**32 g (1.1 oz/¼ cup) powdered heavy cream**

**3.25 g (0.11 oz/1½ tsp) neutral stabilizer**

**2 g (0.07 oz/1 sheet) gelatin (gold grade), bloomed and drained**

1. In a saucepan, combine the milk, butter, vanilla bean, and 19 g (0.67 oz/1 Tbsp plus 1½ tsp) of the sugar and cook over medium heat, stirring to dissolve the sugar.
2. Meanwhile, in a bowl, whisk together the egg yolks, powdered cream, stabilizer, and the remaining 60 g (2.1 oz/¼ cup plus 2¼ tsp) sugar. Pour the hot milk mixture over the egg yolk mixture, strain, and return to the pan. Place over medium-high heat and cook, whisking constantly, until the mixture boils and thickens. Remove from the heat, add the drained gelatin, and stir until dissolved. Scrape the pastry cream out onto a sheet pan and cool.

## Vanilla Diplomat

**200 g (7 oz/¾ cup plus 1 Tbsp) heavy cream**  
**500 g (17.6 oz/2 cups plus 1 Tbsp) Vanilla Pastry Cream**  
**20 g (0.7 oz/1 Tbsp plus 1½ tsp) coconut rum**

1. In the bowl of a stand mixer fitted with the whisk attachment, whip the cream on high speed to soft peaks.
2. In a separate mixer bowl, using the paddle attachment, mix the pastry cream with the coconut rum on medium speed until smooth. Fold in the whipped cream. Transfer to a pastry bag fitted with an Inox #5 tip and reserve.

## Marinated Raspberries

**300 g (10.6 oz/1¼ cups) water**  
**240 g (8.5 oz/1 cup plus 3 Tbsp) superfine granulated sugar**  
**5 g (0.17 oz/2 tsp) grated fresh ginger**  
**4.5 g (0.15 oz/2¼ tsp) finely grated lemon zest**  
**38 g (1.3 oz/2 Tbsp plus 1 tsp) raspberry liqueur**  
**360 g (12.7 oz/3¾ cups) fresh raspberries**

1. In a saucepan, heat the water and sugar over medium-high heat, stirring until the sugar is dissolved. Add the ginger and lemon zest and let infuse for 20 minutes. Add the raspberry liqueur.
2. Strain the liquid over the raspberries. Cover and refrigerate until ready to use.

## Yuzu Ice Cream

**240 g (8.5 oz/1 cup plus 3 Tbsp) superfine granulated sugar**  
**80 g (2.8 oz/½ cup) glucose powder**  
**74 g (2.6/¾ cup) nonfat dry milk**  
**4 g (0.14 oz/1¾ tsp) ice cream stabilizer**  
**4 g (0.14 oz/2 tsp) glycerol monostearate**  
**950 g (33.5 oz/3¾ cups plus 3 Tbsp) whole milk**  
**95 g (3.3 oz/1 cup) fresh yuzu zest**  
**40 g (1.4 oz/2 Tbsp) invert sugar**  
**60 g (2.1 oz/3 extra-large) egg yolks**  
**380 g (13.4 oz/1½ cups plus 2 Tbsp) heavy cream (35% butterfat)**  
**340 g (12 oz/1⅓ cups plus 1 Tbsp plus 1½ tsp) yuzu juice**  
**85 g (3 oz/⅓ cup plus 1¼ tsp) freshly squeezed lemon juice**  
**2 g (0.07 oz/2 tsp) green food coloring**

1. In a small bowl, mix together half of the superfine granulated sugar with the glucose powder and dry milk and set aside.

2. In another small bowl, combine the remaining superfine granulated sugar with the ice cream stabilizer and glycerol monostearate and set aside.
3. In a saucepan, combine the milk, yuzu zest, and invert sugar and cook over medium heat until the mixture reaches 68°F (20°C). When at temperature, add the sugar and glucose mixture and whisk to combine. Continue to cook, and when the mixture reaches 95°F (34°C), add the sugar and stabilizer mixture and whisk to combine. Increase the heat to high and bring the mixture to 185°F (85°C), stirring constantly.
4. Meanwhile, in a large bowl, whisk together the egg yolks and cream. When the milk mixture reaches 185°F (85°C), strain it over the egg yolk mixture, whisking to combine. Whisk in the yuzu and lemon juices and the green food coloring. Chill in an ice bath.
5. Process the mixture in an ice cream machine according to the manufacturer's instructions.

## Beignet Batter

**300 g (10.5 oz/1 cup plus 3 Tbsp) beer**  
**4.5 g (0.15 oz/1½ tsp) active dry yeast**  
**210 g (7.4 oz/1¾ cups) all-purpose flour**  
**56 g (1.9 oz/3 large) egg yolks**  
**50 g (1.7 oz/3 Tbsp plus 2¼ tsp) grapeseed oil**  
**¼ vanilla bean, split lengthwise and seeds scraped**  
**90 g (3.17 oz/3 large) egg whites**  
**2 g (0.07 oz/rounded ¼ tsp) salt**  
**140 g (5 oz/¾ cup plus 1 Tbsp plus ¾ tsp) superfine granulated sugar**

1. In a saucepan over medium heat, heat the beer to 112°F (45°C) and sprinkle over the yeast. Remove from the heat and let stand for 5 minutes.
2. In a stand mixer fitted with the paddle attachment, mix the flour on low speed and gradually add the beer mixture, egg yolks, oil, and vanilla bean seeds and mix until blended.
3. In a separate mixer bowl, using the whisk attachment, beat the egg whites and salt on high speed to soft peaks. Gradually add the sugar and beat on high speed until whites are glossy and form stiff peaks. Fold the meringue into the beer batter. Transfer the batter to a pastry bag fitted with a medium, plain tip. Pipe the batter into twelve 2-in (5-cm) silicone full spheres until half full. Add a Passion Fruit Beignet Center to each sphere and fill completely with beignet batter. Freeze until ready to use.

## Brown Butter Financier

**98 g (3.4 oz/½ cup) butter**  
**116 g (4.1 oz/1 cup plus ½ tsp) confectioners' sugar**  
**92 g (3.2 oz/1 cup plus 2¼ tsp) almond flour**  
**36 g (1.3 oz/2 Tbsp 1½ tsp) muscovado sugar**  
**38 g (1.3 oz/1 Tbsp plus 2½ tsp) invert sugar**  
**108 g (3.8 oz/½ cup plus 2 Tbsp plus 1½ tsp) heavy cream (35% butterfat)**  
**90 g (3.17 oz/3 large) egg whites**  
**60 g (2.1 oz/¾ whole banana) ripe banana flesh**  
**6 g (0.21 oz/1½ tsp) pure vanilla extract**  
**6 g (0.21 oz/1 Tbsp) finely grated lime zest**  
**78 g (2.75 oz/¾ cup) all-purpose flour**  
**5 g (0.17 oz/1 tsp) baking powder**  
**120 g (4.2 oz/4 large) egg whites**  
**3 g (0.1 oz/scant ½ tsp) salt**  
**24 g (0.85 oz/2 Tbsp) superfine granulated sugar**

1. Preheat the oven to 350°F (175°C).
2. In a saucepan over medium heat, heat the butter until it is melted. Continue to cook the butter until the solids at the bottom of the pan begin to turn brown and the butter is fragrant, about 5 minutes.
3. In a food processor fitted with the steel blade, process together the confectioners' sugar, almond flour, muscovado sugar, invert sugar, heavy cream, brown butter, egg whites, banana, vanilla, and lime zest until blended. Scrape the mixture into a large bowl. Combine the flour and baking powder and fold the mixture into the batter.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites with the salt on high speed until soft peaks form. Gradually add the superfine granulated sugar and beat on high speed until a stiff and glossy meringue forms. Fold the meringue into the batter. Pipe the batter into twelve 3-in (7.6-cm) round silicone savarin molds and top with Coconut Streusel. Bake for about 18 minutes, until golden. Unmold and cool completely.

## Pineapple Passion Fruit Cloud

**200 g (7 oz/¾ cup plus 1 Tbsp) pineapple juice**  
**80 g (2.8 oz/½ cup plus 1½ tsp) passion fruit purée**  
**50 g (1.76 oz/2 Tbsp plus 1¼ tsp) glucose syrup**  
**¼ vanilla bean, split lengthwise and seeds scraped**  
**60 g (2.1 oz/¼ cup plus 2¾ tsp) superfine granulated sugar**  
**2.5 g (0.08 oz/1 tsp) methylcellulose f50 (available from Albert Uster Imports, amazon.com or WillPowder; see Sources page 310)**  
**2 g (0.07 oz/1 tsp) finely grated lime zest**  
**1 g (0.03 oz/spritz) lime zest spray (available from Amoretti; see Sources page 310)**

1. In a saucepan, combine the pineapple juice, passion fruit purée, glucose, vanilla bean seeds and pod, and half of the sugar and place over medium heat.
2. In a bowl, combine the remaining half of the sugar with the methylcellulose f50. Whisk into the purée mixture and heat to 185°F (85°C).
3. Transfer the mixture to the bowl of a stand mixer fitted with the whisk attachment and beat on high speed until tripled in volume. Fold in the lime zest and spray right before using.

## ASSEMBLY

**858 g (30.36 oz/4 cups) vegetable oil**

**Bittersweet chocolate note garnishes**

1. In a deep saucepan or vegetable fryer, heat the oil to 360°F. Line a sheet pan with paper towels. Fry the beignets, a few at a time, in the hot oil until brown, 2 to 3 minutes. Spoon a circle of Pineapple Passion Fruit Cloud on a plate, off center, and place a beignet on top. Using a plastic squeeze bottle, pipe a few dots of Exotic Coulis on each plate, off center, near the beignet.
2. Place the Marinated Raspberries and Passion Fruit Mousseline inside the Brown Butter Financiers. Place one in the center of each plate.
3. Place a circle of Raspberry and Lemon Tuile on top of each financier. Top with Vanilla Diplomat cream. Place a second Tuile on top, and top with Vanilla Diplomat cream. Top with a third Tuile. Place a small amount of Coconut Streusel on top of the tuiles. Place a quenelle of Yuzu Ice Cream on top of the streusel and garnish with chocolate décor.



