

TEAM UNITED KINGDOM 2010

Javier Mercado

John Costello

Chris Loder

# CHEESECAKE WITH CHERRY AND PISTACHIO

*Team United Kingdom's dessert for the 2010 WPTC had an unusual presentation—it was assembled in a rounded glass that was set on top of a Petri dish (yes, the kind where bacteria usually flourish) containing dry ice. The dessert itself was made of layers of Cheesecake Mousse, Pistachio Sponge, white chocolate and Cherry Jelly, tucked into the bowl in a C shape. A tart Lemon Curd and cylinder of Raspberry Ice Cream cut through the richness of the mousse. On the first day of the competition, Team U.K. had an unpleasant surprise, which left them in catch-up mode: all the ingredients for their plated dessert had somehow been stored in the freezer instead of the refrigerator. They were forced to defrost each ingredient before they could begin.*

MAKES 12 SERVINGS

---

## Pistachio Sponge

**110 g (3.88 oz/3 $\frac{3}{8}$  large) egg whites**

**70 g (2.46 oz/ $\frac{1}{2}$  cup plus 2 tsp) superfine granulated sugar**

**60 g (2.1 oz/3 $\frac{1}{4}$  large) egg yolks**

**25 g (0.88 oz/1 Tbsp plus 1 tsp) pistachio paste**

**38 g (1.34 oz/3 Tbsp) cornstarch**

**38 g (1.34 oz/ $\frac{1}{4}$  cup plus 2 tsp) bread flour**

1. Preheat the oven to 355°F (180°C).
2. In the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites with half of the sugar on high speed to stiff peaks to form a meringue.
3. In a separate bowl, set over a saucepan of simmering water, whip the egg yolks with the remaining sugar and pistachio paste until airy and thick, as for a sabayon. Fold into the meringue.

4. Sift together the cornstarch and bread flour and fold into the meringue mixture. Spread out the batter in a silicone baking mat-lined sheet pan. Bake for 10 minutes, until set. Cool completely.

## Cheesecake Mousse

**720 g (25.39 oz/3½ cups) cream cheese, softened**  
**4 vanilla beans, split lengthwise and seeds scraped**  
**150 g (5.3 oz/8 large) egg yolks**  
**210 g (7.4 oz/1 cup plus 2½ tsp) granulated sugar**  
**18 g (0.63 oz/9 sheets) gelatin (gold grade), bloomed and melted**  
**360 g (12.69 oz/1½ cups plus 2½ tsp) heavy cream**

1. In the bowl of a stand mixer fitted with the paddle attachment, mix the cream cheese with the vanilla bean seeds on medium speed.
2. In a large bowl set over a saucepan of simmering water, whisk together the egg yolks and sugar to a stiff sabayon. Whisk in the melted gelatin. Continue to whisk until the mixture is cool. Fold the sabayon into the cream cheese mixture.
3. In the bowl of a stand mixer fitted with the whisk attachment, whip the heavy cream on high speed to soft peaks. Gently fold the whipped cream into the cream cheese mixture.
4. Scrape the mousse into twelve 7-in- (17.8-cm-) long x 2¼-in- (5.7-cm-) wide C shape silicone molds and freeze until set.

## Lemon Curd

**Finely grated zest of 2 lemons**  
**105 g (3.7 oz/⅓ cup plus 1 Tbsp plus 2¼ tsp) freshly squeezed lemon juice**  
**180 g (6.35 oz/3½ large) eggs**  
**120 g (4.23 oz/½ cup plus 1 Tbsp plus 2 tsp) superfine granulated sugar**  
**75 g (2.64 oz/½ stick plus 1⅓ Tbsp plus 1 tsp) unsalted butter**

1. In a saucepan, combine the lemon zest and juice over high heat and bring to a boil. Remove from the heat.
2. In a bowl, whisk together the eggs and sugar. Whisk this mixture into the lemon juice and cook over medium-low heat, stirring constantly, until thickened. Remove from the heat and add the butter, mixing it in with an immersion blender. Cool the lemon curd, then cover and refrigerate until ready to use.

## Cherry Jelly

**400 g (14 oz/3½ cups) frozen Bing cherries**  
**200 g (7 oz/¾ cup plus 2 Tbsp) cherry purée**  
**60 g (2.1 oz/¼ cup plus 2½ tsp) superfine granulated sugar**  
**5 g (0.17 oz/1 tsp) freshly squeezed lemon juice**  
**11 g (0.38 oz/5½ sheets) gelatin (gold grade), bloomed and drained**

1. In a saucepan, combine the frozen cherries with the cherry purée over high heat and bring to a boil. Continue to boil for about 2 minutes. Stir in the sugar and lemon juice and return to a boil, stirring. Remove from the heat, add the drained gelatin, and stir until dissolved. Cool, then cover and set aside at cool room temperature until ready to use.

## Raspberry Ice Cream

**53 g (1.86 oz/¼ cup plus 1 tsp) superfine granulated sugar**  
**5 g (0.17 oz/2¼ tsp) ice cream stabilizer**  
**327 g (11.53 oz/1¼ cups plus 1 Tbsp plus 2 tsp) whole milk**  
**33 g (1.16 oz/⅓ cup) nonfat dry milk**  
**148 g (5.2 oz/⅔ cup plus ¾ tsp) heavy cream**  
**36 g (1.26 oz/3 Tbsp plus 2 tsp) glucose powder**  
**230 g (8.1 oz/1 cup) raspberry purée**  
**4 g (0.14 oz/1 tsp) freshly squeezed lemon juice**

1. In a small bowl, combine the sugar with the ice cream stabilizer.
2. Pour the milk into a saucepan and place over medium heat. When the mixture reaches 86°F (30°C), add the dry milk, then the sugar and stabilizer mixture. When the temperature reaches 105°F (40°C), add the cream and glucose powder and stir to combine. When the mixture reaches 185°F (85°C), cook for 2 minutes more, then cool down rapidly over an ice-water bath. Allow the base to mature for 2 hours in the refrigerator.
3. Stir the raspberry purée and lemon juice into the base and process with an immersion blender. Process the base in an ice cream machine according to the manufacturer's instructions.
4. Scrape the ice cream into twelve 7-in- (17.8-cm-) long x ¾-in- (2-cm-) wide acetate tubes. Freeze until ready to plate.

# ASSEMBLY

---

## White chocolate, tempered

### Green food coloring

1. Tint the white chocolate a pale green color and spread thinly onto a 7 x 1¼-in (17.8 x 3.17-cm) acetate transfer sheet. Allow to set slightly, then place, chocolate side down, onto a strip of Pistachio Sponge of the same size. Set into a cup to form it into an open circle shape and allow to set completely. Repeat to form 11 more shapes.

2. Spoon some Lemon Curd into each of 12 serving glasses. Top with one of the chocolate-lined Pistachio Sponge shapes. Nestle a strip of the Cheesecake Mousse on top of each sponge, then a smaller strip of the Cherry Jelly. Lean a strip of the Raspberry Ice Cream against each dessert.

