

TEAM SHOTTS 2000

Andrew Shotts

Rémy Fünfrock

Patrice Caillot

CHOCOLATE DOME WITH SUMMER BERRY COMPOTE

Though the dominant flavor in this dome-shaped dessert is dark chocolate, accents of lime, mixed red berries, and vanilla give it a refreshing endnote. This dessert was created by Rémy Fünfrock, who had a variation of it on the menu at Café Boulud in New York, where he was the pastry chef in 2000. The dome is composed of layers of a glazed Chocolate Mousse, Vanilla Mousseline, Lime Dacquoise, and a mixed red berry compote. A chocolate tuile, caramel stick, and a pulled sugar loop give this dessert a refined finish.

MAKES 12 SERVINGS

Lime Dacquoise

175 g (6.17 oz/1½ cups plus 1 tsp) confectioners' sugar**175 g (6.17 oz/2 cups) almond flour****Finely grated zest of 3 limes****225 g (7.9 oz/7½ large) egg whites****Juice of 1 lime****75 g (2.64 oz/⅓ cup plus 1 Tbsp) granulated sugar****150 g (5.3 oz/1¼ cups) toasted almonds, chopped**

1. Preheat the oven to 380°F (193°C). Line a half-sheet pan with parchment paper.
2. In a bowl, combine the confectioners' sugar, almond flour, and lime zest and set aside.
3. In the bowl of a stand mixer fitted with the whisk attachment, whip the egg whites and lime juice on high speed to soft peaks. Gradually add the granulated sugar and whip until stiff and glossy. Remove the bowl from the mixer stand and fold in the almond flour mixture. Spread the batter onto the prepared pan and sprinkle the chopped almonds over the top. Bake for 12 minutes, or until golden. Cool.
4. Cut out twelve 1¾-in (4.4-cm) disks from the dacquoise and twelve ¾-in (2-cm) disks.

Summer Berry Compote

90 g (3.17 oz/scant ½ cup) granulated sugar
6 g (0.21 oz/2¼ tsp) Vitpris powdered apple pectin (see Sources page 310)
480 g (17 oz/4 cups) fresh mixed red berries
Juice of 1½ limes
1 vanilla bean, split lengthwise and seeds scraped

1. In a small bowl, combine the sugar and Vitpris and set aside.
2. Place the berries in a saucepan and sprinkle with the lime juice and sugar mixture. Add the vanilla bean seeds and pod and cook, stirring occasionally, over medium-high heat for about 4 minutes, until the berries release their juice and the mixture thickens. Cool, remove the vanilla bean pod, then store covered in the refrigerator.

Chocolate Mousse

100 g (3.5 oz/½ cup) granulated sugar
160 g (5.64 oz/8½ large) egg yolks
160 g (5.64 oz/¾ cup) heavy cream
330 g (11.64 oz) chocolate (64%), melted and cooled to tepid
680 g (24 oz/3 cups) heavy cream, whipped to medium peaks

1. In a stainless steel medium bowl, whisk together the sugar, egg yolks, and heavy cream. Place the bowl over a pot of simmering water and heat, whisking constantly, until thickened. Remove from the heat and stir until cool.
2. Fold the whipped cream into the melted chocolate, then fold in the egg yolk mixture.
3. Transfer the mousse to a pastry bag fitted with a medium, plain tip. Pipe a layer of Chocolate Mousse into twelve 2-in (5-cm) dome molds. Spread the mousse around the sides of the domes to the top. Freeze until set.

Vanilla Mousseline

400 g (14.1 oz/1⅔ cups plus 1½ tsp) whole milk
4 vanilla beans, split lengthwise and seeds scraped
60 g (2.1 oz/¾ large) egg yolks
110 g (3.8 oz/½ cup plus 2¼ tsp) granulated sugar
30 g (1.05 oz/½ cup) pastry cream powder
4 g (0.14 oz/2 sheets) gelatin (silver grade), bloomed and drained
90 g (3.17 oz/¾ stick plus 1 tsp) unsalted butter
250 g (8.8 oz/1 cup plus 1 Tbsp plus ¾ tsp) heavy cream, whipped

1. In a saucepan, combine the milk and vanilla bean seeds and pods and bring to a boil over high heat.



2. In a bowl, whisk together the egg yolks, sugar, and pastry cream powder until light. Gradually whisk about half of the milk mixture into the egg yolk–sugar mixture, then return the entire mixture to the saucepan. Continue to cook over medium-high heat, whisking constantly, until thickened, about 3 minutes. Remove from the heat and whisk in the drained gelatin. Whisk in the butter until melted. Cool to room temperature. Remove the vanilla beans.
3. Fold the whipped cream into the cooled mixture.
4. Transfer the mousseline to a pastry bag fitted with a medium, plain tip. Pipe a layer of Vanilla Mousseline into the Chocolate Mousse–filled molds and spread it around the sides of the domes to the top. Place a $\frac{3}{4}$ -in (2-cm) disk of dacquoise on the mousseline in each dome. Top with 20 g (0.7 oz/1 Tbsp plus 1½ tsp) of the Summer Berry Compote. Top with the $1\frac{3}{4}$ -in (4.4-cm) dacquoise disks and freeze until set.

Chocolate Tuile

120 g (4.23 oz/1 stick plus 1½ tsp) unsalted butter, at room temperature

100 g (3.5 oz/ $\frac{3}{4}$ cup plus 2 Tbsp) confectioners' sugar

120 g (4.23 oz/4 large) egg whites

70 g (2.46 oz/ $\frac{1}{2}$ cup plus 1 Tbsp plus 1 tsp) all-purpose flour, sifted

10 g (0.35 oz/1 Tbsp plus 2½ tsp) cocoa powder, sifted

1. Preheat the oven to 375°F (190°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and sugar on high speed until light. Gradually add the egg whites, mixing until blended. Add the flour and cocoa powder and mix until smooth. Spread the batter into a 10 x 3-in (25 x 7.6-cm) rectangle on a silicone baking mat–lined sheet pan. Bake for 7 minutes.
3. Immediately cut into 4 triangles, each with a $\frac{1}{2}$ -in ($1\frac{1}{4}$ -cm) base. Wrap around a dome mold while warm to curve. Cool completely. Repeat to make 12 tuiles. Store in an airtight container until ready to serve.

Caramel Sticks

300 g (10.58 oz/ $\frac{3}{4}$ cup plus 2 Tbsp) fondant

150 g (5.3 oz/ $\frac{1}{2}$ cup plus ½ tsp) glucose syrup

1. In a saucepan, combine the fondant and the glucose and cook over medium-high heat until a golden brown caramel. Spoon the caramel onto a silicone baking mat, forming twelve 6-in- ($15\frac{1}{4}$ -cm-) long sticks. Cool and store in an airtight container.

Chocolate Glaze

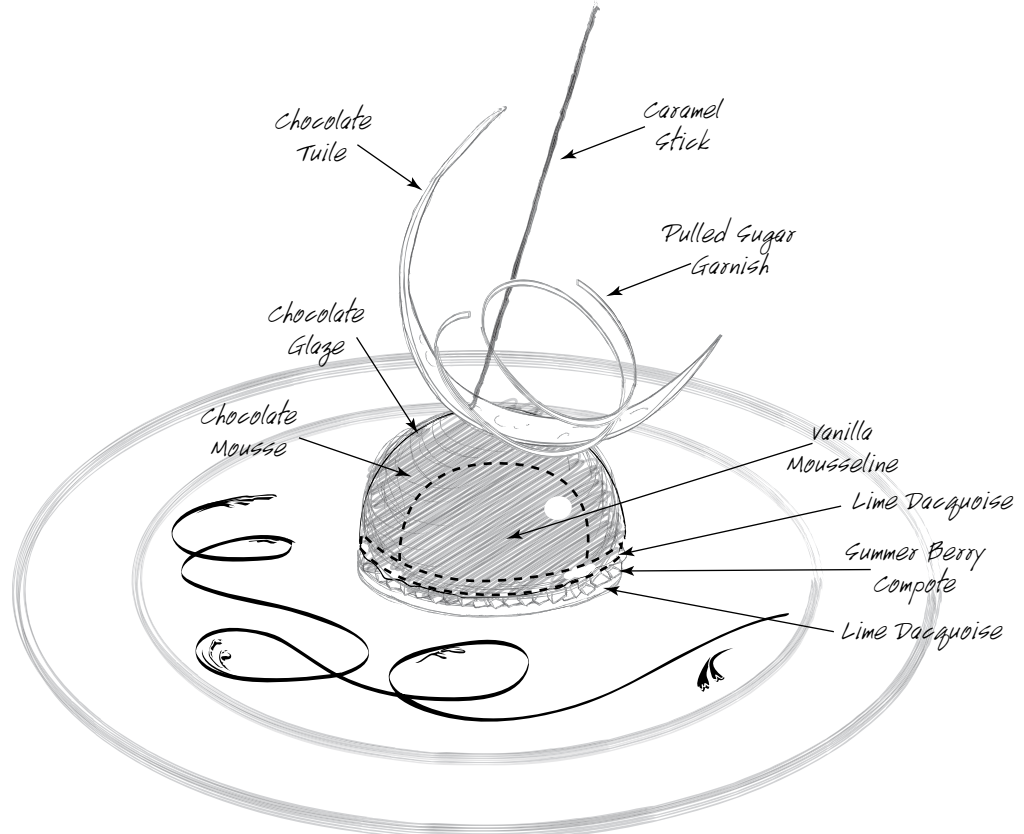
- 375 g (13.22 oz/1¾ cups plus 2 Tbsp) granulated sugar
- 500 g (17.63 oz/1½ cups) apricot glaze
- 250 g (8.8 oz/1 cup plus 1 Tbsp) water
- 75 g (2.64 oz/¼ cup plus 1 Tbsp) cocoa powder
- 75 g (2.64 oz) pâte à glacer (brun)
- 75 g (2.64 oz) cocoa paste
- 20 g (0.7 oz/10 sheets) gelatin (silver grade), bloomed and drained

1. In a saucepan, combine the sugar, apricot glaze, and water and bring to a boil over high heat. Add the cocoa powder, pâte à glacer, and cocoa paste and stir until melted. Continue to cook over medium-high heat for about 4 minutes. Add the drained gelatin and stir until melted. Strain and store covered.

ASSEMBLY

Pulled sugar loops for garnish (see page 308)

1. Unmold the domes and coat with the Chocolate Glaze. Place each dome in the center of a plate and garnish with a tuile, Caramel Stick, and a pulled sugar loop.





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