

**TEAM TREVETHAN 2009**

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# CHOCOLATE-PEAR MOUSSE AND CRÊPE SOUFFLÉ WITH PASSION FRUIT SAUCE

*Team Trevethan's plated dessert earned second place at the 2009 National Pastry Team Championship. It artfully combined hot and cold elements, contrasting textures, and several different flavors, including chocolate, pear, raspberry, caramel, coconut, and passion fruit.*

**MAKES 12 SERVINGS**

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## Chocolate Biscuit

**31 g (1.09 oz) bittersweet chocolate (72%)**  
**31 g (1.09 oz/2 Tbsp plus ¾ tsp) unsalted butter**  
**90 g (3.17 oz/1 cup plus 1 tsp) almond flour**  
**30 g (1.05 oz/¼ cup) all-purpose flour**  
**20 g (0.7 oz/1 Tbsp) invert sugar**  
**7 g (0.24 oz/1 Tbsp plus ¾ tsp) cocoa powder**  
**74 g (2.62 oz/4 large) egg yolks**  
**50 g (1.76 oz/1 large) whole egg**  
**40 g (1.4 oz/⅓ cup plus 1½ tsp) confectioners' sugar**  
**120 g (4.23 oz/4 large) egg whites**  
**40 g (1.41 oz/3 Tbsp plus ¾ tsp) granulated sugar**

1. Preheat the oven to 390°F (200°C).
2. Melt the chocolate with the butter in a bowl set over a saucepan of barely simmering water.
3. In a separate bowl, combine the almond flour, all-purpose flour, invert sugar, and cocoa powder.

4. In a third bowl, whisk together the egg yolks, whole egg, and confectioners' sugar. Whisk into the dry ingredients, then whisk in the melted chocolate and butter mixture.
5. In the bowl of a stand mixer fitted with the whisk attachment, whip the egg whites on high speed to soft peaks. Gradually add the granulated sugar and whip until stiff and glossy. Fold the beaten egg whites into the chocolate mixture. Spread out the batter in a silicone baking mat-lined sheet pan and bake until set. Unmold and cool completely.
6. Cut out twelve 2-in (5-cm) rounds from the biscuit.

## Pear Mousse

**112 g (3.9 oz/6 large) egg yolks**  
**90 g (3.16 oz/½ cup plus 2 Tbsp plus 1 tsp) granulated sugar**  
**340 g (12 oz/1½ cups) pear purée**  
**30 g (1.06 oz/⅓ cup) nonfat dry milk**  
**1 vanilla bean, split lengthwise and seeds scraped**  
**10 g (0.35 oz/5 sheets) gelatin (silver grade), bloomed and melted**  
**50 g (1.76 oz/¾ cup plus 1½ tsp) pear brandy**  
**80 g (2.8 oz/2⅔ large) egg whites**  
**30 g (1.06 oz/2 Tbsp) water**  
**420 g (14.8 oz/scant 2 cups) heavy cream, whipped to medium peaks**

1. In a bowl, whisk together the egg yolks and 30 g (1.06 oz/2 Tbsp plus ½ tsp) of the sugar over simmering water until it reaches 185°F (85°C). Remove from the heat.
2. In a saucepan, combine the pear purée, dry milk, and vanilla bean seeds and pod and bring just to a boil over medium heat. Remove from the heat and fold into the egg yolk-sugar mixture. Fold in the melted gelatin and pear brandy. Remove the vanilla pod.
3. In the bowl of a stand mixer fitted with the whisk attachment, begin whipping the egg whites on medium speed. In a saucepan, combine the water and remaining 60 g (2.1 oz/⅓ cup plus ½ tsp) of the sugar and cook to 245°F (173°C). Add the hot syrup to the beating egg whites in a thin stream and whip on high speed until a cool, stiff, and glossy meringue.
4. Fold the whipped cream into the pear mixture, then fold in the meringue. Refrigerate, covered, until ready to use.

## Pâte à Bombe

**60 g (2.1 oz/¼ cup plus 2½ tsp) granulated sugar**  
**30 g (1.05 oz/1 Tbsp) water**  
**125 g (4.4 oz/6¼ large) egg yolks**  
**50 g (1.75 oz/1 large) whole egg**

1. In a small saucepan, combine the sugar and water and place over medium heat.



2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, begin beating the egg yolks and whole egg on medium speed. When the sugar syrup reaches 248°F (120°C), add it in a slow stream to the beating eggs. Whip on high speed until tripled in volume, about 7 minutes. Prepare the Chocolate-Raspberry Mousse immediately, using the amount of Pâte à Bombe indicated below.

## Chocolate-Raspberry Mousse

**125 g (4.4 oz) bittersweet chocolate, chopped**  
**270 g (9.5 oz/1 cup plus 2 Tbsp plus 2 tsp) heavy cream, whipped to medium peaks**  
**115 g (4 oz/1 cups plus 2 Tbsp) Pâte à Bombe**  
**5 g (0.17 oz/2½ sheets) gelatin (silver grade), bloomed and drained**  
**50 g (1.76 oz/3 Tbsp plus 1½ tsp) raspberry purée**

1. In a bowl set over a pot of barely simmering water (the bottom of the bowl should not touch the water), melt the chocolate. Cool to tepid.
2. Fold one-third of the whipped cream into the Pâte à Bombe. Fold another third of the cream into the melted chocolate. Place the drained gelatin in a small cup and place the cup in hot water, stirring until the gelatin is completely melted. Fold the melted gelatin into the Pâte à Bombe along with the raspberry purée, then fold the mixture into the melted chocolate along with the remaining third of the whipped cream. Refrigerate, covered, until ready to serve.

## Caramel Pear Sauce

**100 g (3.5 oz/½ cup) granulated sugar**  
**2 pears, peeled, cored, and chopped**  
**Pinch of salt**

1. In a heavy-bottomed saucepan, cook the sugar over medium heat, stirring occasionally, until the sugar liquefies and turns a dark amber caramel. Remove from the heat and stir in the chopped pears and salt. Cool, then cover and refrigerate until ready to use.

## Pear Gelée

**150 g (5.3 oz/½ cup) simple syrup (made with equal parts sugar and water)**  
**Finely grated zest of ½ orange**  
**75 g (2.64 oz/⅓ cup) pear brandy**  
**7 g (0.25 oz/3½ sheets) gelatin (silver grade), bloomed and drained**

1. In a saucepan, combine the simple syrup with the orange zest and bring just to a boil over medium-high heat. Remove from the heat and stir in the pear brandy and drained gelatin. Pour the gelée into a hotel pan and chill until set.
2. Cut into small cubes and refrigerate until ready to serve.

## Anise Fondant Crunch

**120 g (4.2 oz/⅓ cup plus 1 Tbsp) fondant**  
**70 g (2.46 oz/3 Tbsp plus 1 tsp) glucose syrup**  
**0.050 g (0.0016 oz/small pinch) salt**  
**10 g (0.34 oz/2 tsp) unsalted butter**  
**10 g (0.34 oz/2 Tbsp plus 1½ tsp) anise seeds**

1. In a saucepan, combine the fondant, glucose, and salt. Bring to a boil over high heat and cook to 315°F (157°C). Remove from the heat, add the butter, and stir until melted. Pour onto a silicone baking mat-lined sheet pan and cool completely.
2. Preheat the oven to 300°F (150°C).
3. When hard, break the fondant into pieces and process in a food processor fitted with the steel blade until finely ground. Sprinkle over a 2 x 1¼-in (5 x 3-cm) rectangular stencil, placed on a silicone baking mat-lined sheet pan, to form 12 shapes and sprinkle the powder with the anise seeds. Bake until melted, about 5 minutes. Cool.

## Pear Glaze

**430 g (15.16 oz/2 cups plus 2 Tbsp plus 1¼ tsp) granulated sugar**  
**360 g (12.7 oz/1½ cups plus 1 Tbsp) pear purée**  
**1 vanilla bean, split lengthwise and seeds scraped**  
**180 g (6.34 oz/¾ cup) water**  
**25 g (0.88 oz/3 Tbsp plus 1 tsp) cornstarch**  
**13 g (0.47 oz/6 ½ sheets) gelatin (silver grade), bloomed and drained**

1. In a heavy-bottomed saucepan, cook the sugar over high heat to 305°F (152°C) the hard-crack stage (see page 10). Deglaze with the pear purée, and add the vanilla bean seeds and pod. In a small bowl, combine the water and cornstarch and stir into the sugar mixture. Cook over medium heat until shiny. Remove from the heat, add the drained gelatin, and stir until dissolved. Remove the vanilla pod and store, covered, in the refrigerator until ready to use.

## Crumb Cake

**100 g (3.5 oz/¾ stick plus 1 Tbsp) unsalted butter**  
**75 g (2.6 oz/½ cup plus 1 Tbsp) granulated sugar**  
**75 g (2.6 oz/¾ cup plus 1 Tbsp plus 2 tsp) almond flour**  
**20 g (0.7 oz/2 Tbsp) cornmeal**  
**0.75 g (0.026 oz/¼ tsp) dry instant yeast**  
**18.6 g (0.65 oz/1 large) egg yolk**  
**½ vanilla bean, split lengthwise and seeds scraped**  
**1 g (0.03 oz/scant ¼ tsp) salt**  
**100 g (3.5 oz/¾ cup plus 1 Tbsp plus 1 tsp) all-purpose flour**

1. In the bowl of a stand mixer fitted with the paddle attachment, blend together the butter, sugar, almond flour, cornmeal, yeast, egg yolk, vanilla bean seeds, and salt on medium speed until combined. Change to the dough hook attachment. Add the all-purpose flour and mix on medium speed until a dough forms. Transfer to a work surface and knead to a smooth dough. Roll into a log, wrap in plastic wrap, and freeze.
2. Preheat the oven to 355°F (180°C).
3. Using the large holes of a box grater, grate the dough evenly onto a silicone baking mat-lined sheet pan. Bake until slightly brown. While still hot, cut into 2-in (5-cm) squares. Cool.

## Passion Fruit Sauce

**250 g (8.8 oz/1 cup plus 1 Tbsp) water**  
**200 g (7 oz/1 cup) granulated sugar**  
**0.25 g (0.008 oz/small pinch) cream of tartar**  
**240 g (8.46 oz/1 cup) passion fruit purée**  
**90 g (3.17 oz/¾ stick plus 1 tsp) unsalted butter**  
**Seeds and pulp of 2 passion fruits**

1. In a saucepan, combine the water, sugar, and cream of tartar and cook over high heat to a light amber caramel. Deglaze with the passion fruit purée and reduce slightly. Whisk in the butter, a tablespoon at a time. Stir in the passion fruit seeds and pulp. Refrigerate, covered, until ready to use.

## Coconut and Yogurt Ice Cream

**600 g (21.16 oz/2½ cups) cream of coconut**  
**450 g (15.87 oz/2 cups) coconut milk**  
**300 g (10.58 oz/1¼ cups plus 2 tsp) heavy cream**  
**100 g (3.5 oz/¼ cup plus 2¾ tsp) light corn syrup**  
**100 g (3.5 oz/1 cup) nonfat dry milk**  
**100 g (3.5 oz/½ cup) invert sugar**  
**10 g (0.35 oz/1 Tbsp plus 1½ tsp) ice cream stabilizer**  
**1.3 kg (45.8 oz/5½ cups plus 1 Tbsp) plain nonfat yogurt**  
**30 g (1.05 oz/2 Tbsp) freshly squeezed lemon juice**

1. In a saucepan over medium-high heat, combine the cream of coconut, coconut milk, heavy cream, corn syrup, dry milk, invert sugar, and ice cream stabilizer, stirring until hot. Cool completely.
2. Stir in the yogurt and lemon juice. Process the mixture in an ice cream machine according to the manufacturer's instructions. Freeze in an airtight container until ready to serve.

## Pastry Cream

**500 g (17.6 oz/2 cups plus 1 Tbsp plus 1½ tsp) whole milk**

**1 vanilla bean, split lengthwise and seeds scraped**

**111 g (3.93 oz/6 large) egg yolks**

**100 g (3.5 oz/½ cup) granulated sugar**

**45 g (1.58 oz/⅓ cup plus 1 Tbsp) cornstarch**

**20 g (0.7 oz/1 Tbsp plus 2¼ tsp) unsalted butter**

1. In a saucepan, combine the milk and vanilla bean seeds and pod and bring to a boil over medium-high heat.
2. In a bowl, whisk together the egg yolks, sugar, and cornstarch. Whisk the hot milk into the egg yolk-sugar mixture to temper the eggs, then return the entire mixture to the saucepan and cook over medium heat, whisking constantly, until the mixture thickens and boils. Remove from the heat and whisk in the butter. Remove the vanilla pod and refrigerate until completely cold.

## Chocolate Cacao Nib Garnish

**Dark chocolate (64%), tempered**

**Cacao nibs**

1. Using a small plain tip, pipe the tempered chocolate into a 2½-in- (6.3-cm-) long leaf shape on a piece of acetate. Sprinkle with some cacao nibs and allow to set in the bottom of a terrine mold to give it a curved shape. Repeat to make 12 garnishes.

## Crêpe Soufflé

**756 g (26.67 oz/3 cups plus 2 Tbsp) whole milk**

**120 g (4.23 oz/1 stick plus 1½ tsp) unsalted butter**

**223 g (7.86 oz/12 large) egg yolks**

**120 g (4.2 oz/⅓ cup plus 2 tsp) granulated sugar**

**120 g (4.23 oz/1 cup) all-purpose flour**

**360 g (12.7 oz/12 large) egg whites**

**1 g (0.03 oz/scant ⅛ tsp) salt**

1. Preheat the oven to 390°F (200°C).
2. In a saucepan, bring the milk and butter to a boil over medium-high heat, stirring until the butter is melted. Remove from the heat.

3. In a bowl, whisk the egg yolks and 60 g (2.1 oz/¼ cup plus 2½ tsp) of the sugar together until light. Whisk in the flour. Whisk in the milk mixture until well combined.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites and salt together on high speed until soft peaks form. Gradually add the remaining 60 g (2.1 oz/¼ cup plus 2½ tsp) sugar and whip to a cool, stiff, and glossy meringue. Fold the meringue into the egg yolk mixture. Spoon the batter into a 3-in (7.6-cm) nonstick crêpe pan and bake until lightly browned on top and puffed, about 5 minutes. Repeat to make 24 Crêpes Soufflés. Serve immediately.

## ASSEMBLY

1. Place a Crêpe Soufflé in each small serving dish and pipe a layer of Pastry Cream on top. Top with another Crêpe Soufflé. Spoon some of the Passion Fruit Sauce around each of the crêpes and on top, and place each dish on a dessert plate.
2. Place a Crumb Cake square next to each of the dishes with the crêpes, and top with a quenelle of Coconut and Yogurt Ice Cream. Garnish with one of the Chocolate Cacao Nib leaves.
3. Place a few cubes of Pear Gelée in the bottom of each martini glass. Spoon on some Caramel Pear Sauce and top with a Chocolate Biscuit round. Using a pastry bag fitted with a medium, plain tip, pipe a layer of Chocolate-Raspberry Mousse on top. Fill each glass with the Pear Mousse, then finish with a thin layer of Pear Glaze. Garnish with a few cubes of Pear Gelée and an Anise Fondant Crunch.

