

TEAM USA 2010

Kaushik Chowdhury

Keith Taylor

Melynda Gilmore

CITRUS OLIVE OIL CAKE

WITH VANILLA-MINT PANNA COTTA AND BERRY GELÉE

For the 2010 World Pastry Team Championship, Team USA topped off their plated dessert with a tuile shaped like a paper airplane that a child might make. The main components of the dessert included a Citrus Olive Oil Cake, paired with a Vanilla-Mint Panna Cotta filled with a red berry gelée and a citrus sauce. A pretty Raspberry Florentine filled with Citrus Jalapeño Sorbet lies just under the whimsical tuile.

MAKES 8 SERVINGS

Citrus Olive Oil Cake

200 g (7 oz/1 cup) granulated sugar**Finely grated zest of 4 lemons****1.67 g (0.06 oz/¼ tsp) salt****181 g (6.38 oz/¾ cup) plain full-fat yogurt****161 g (5.68 oz/¾ cup) extra-virgin olive oil****150 g (5.3 oz/3 large) eggs****182 g (6.4 oz/1½ cups) all-purpose flour****2.5 g (0.08 oz/½ tsp) baking soda****2.5 g (0.08 oz/½ tsp) baking powder**

1. Preheat the oven to 350°F (175°C).
2. In a bowl, whisk together the sugar, lemon zest, and salt. Add the yogurt, olive oil, and eggs and whisk until well blended.
3. Sift together the flour, baking soda, and baking powder in a bowl, then stir into the wet mixture just until blended.
4. Spread out the batter in a silicone baking mat-lined sheet pan and bake for 12 minutes, until set. Cool completely.

Vanilla-Mint Panna Cotta

680 g (23.98 oz/2¾ cups plus 3 Tbsp) heavy cream
168 g (5.92 oz/¾ cup plus 1 Tbsp plus 1½ tsp) granulated sugar
1 vanilla bean, split lengthwise and seeds scraped
10 g (0.35 oz/3 Tbsp) fresh mint leaves
6 g (0.21 oz/3 sheets) gelatin (silver grade), bloomed and drained

1. In a saucepan, combine the cream, sugar, and vanilla bean seeds and pod over medium-high heat and bring to a gentle boil. Remove from the heat and add the mint. Cover and allow to infuse for 15 minutes.
2. Strain the mixture, return it to the stovetop, and reheat until hot. Add the drained gelatin and stir until dissolved. Pour the mixture into a ridged, 5 x 10-in (12.7 x 25.4-cm) rectangular mold to a depth of ¼ in (6.3 mm) and freeze until firm.

Berry Gelée

750 g (26.45 oz/6¾ cups) fresh raspberries
600 g (21.16 oz/5⅓ cups) fresh strawberries, washed and hulled
125 g (4.4 oz/¾ cup) granulated sugar
9 g (0.31 oz/4½ sheets) gelatin (silver grade), bloomed and drained

1. In the top of a double boiler, combine the raspberries, strawberries, and 100 g (3.5 oz/½ cup) of the sugar and cook, stirring occasionally, until the sugar is dissolved and the berries release their juices.
2. Strain the mixture, then add the drained gelatin and the remaining 25 g (0.88 oz/2 Tbsp) sugar into the juice, and stir until dissolved.
3. Unmold the set Vanilla-Mint Panna Cotta and fill the ridges with the gelée. Refrigerate until set.

Citrus Jalapeño Sorbet

453 g (15.97 oz/1¾ cups plus 2 Tbsp plus 2¼ tsp) water
453 g (15.97 oz/2¼ cups) granulated sugar
6 g (0.21 oz/2 tsp) sorbet stabilizer
1 whole jalapeño pepper
680 g (23.98 oz/2¾ cups plus 1 Tbsp) freshly squeezed orange juice
75 g (2.64 oz/¼ cup plus 2¼ tsp) freshly squeezed lemon juice

1. In a saucepan over high heat, bring the water to a boil and stir in the sugar and stabilizer. Remove from the heat, add the jalapeño, and allow to infuse for 5 minutes.
2. Remove the jalapeño from the mixture and stir in the orange and lemon juices. Process in an ice cream machine according to the manufacturer's instructions. Freeze.



Citrus Sauce with Zest

227 g (8 oz/¾ cup plus 3 Tbsp) freshly squeezed orange juice

28 g (1 oz/1 Tbsp plus 2¼ tsp) freshly squeezed lemon juice

57 g (2 oz/3 Tbsp plus 2¼ tsp) Grand Marnier

170 g (6 oz/¾ cup plus 1 Tbsp plus 2 tsp) granulated sugar

1.6 g (0.058 oz/½ tsp) powdered pectin

Finely grated zest of 1 orange

Finely grated zest of 1 lemon

Finely grated zest of 1 lime

1. Preheat the oven to 200°F (94°C).
2. In a saucepan, combine the orange juice, lemon juice, and Grand Marnier and bring to a boil over medium-high heat.
3. In a small bowl, combine the sugar and pectin, add to the juices, and cook, whisking, until thickened. Remove from the heat and cool. Cover and refrigerate until ready to use.
4. Sprinkle the orange, lemon, and lime zests onto a silicone baking mat–lined sheet pan and dry out in the oven for about 20 minutes. Process in a spice grinder and set aside until plating.

Raspberry Florentine

300 g (10.6 oz/2½ sticks plus 1 Tbsp plus 1 tsp) unsalted butter

150 g (5.3 oz/⅓ cup plus 2 Tbsp plus ½ tsp) glucose syrup

450 g (15.87 oz/2¼ cups) granulated sugar

7 g (0.24 oz/2¼ tsp) powdered pectin

30 g (1.05 oz/¼ cup) all-purpose flour

130 g (4.58 oz/½ cup plus 1 Tbsp) raspberry purée

20 g (0.7 oz/1 Tbsp plus 1 tsp) water

1. Preheat the oven to 325°F (163°C).
2. In a saucepan, combine the butter and glucose and cook over medium-high heat until the butter is melted, stirring frequently. Remove from the heat.
3. In a small bowl, combine the sugar with the pectin and add to the glucose mixture, stirring to combine. Add the flour, raspberry purée, and water and whisk to combine. Bring the mixture to a boil, whisking frequently.
4. Spread out the batter in a silicone baking mat–lined sheet pan and bake until bubbly. While still warm, cut into 4 x 1½-in (10 x 3.8-cm) rectangles and curve lengthwise.

Vanilla Tuile

156 g (5.5 oz/1½ cups plus 2¼ tsp) confectioners' sugar

85 g (3 oz/¾ stick) unsalted butter

100 g (3.5 oz/3⅓ large) egg whites

113 g (4 oz/¾ cup plus 3 Tbsp) all-purpose flour

4 g (0.14 oz/1 tsp) pure vanilla extract

1. In the bowl of a stand mixer fitted with the paddle attachment, cream together the sugar and butter on high speed. On low speed, gradually add the egg whites, flour, and vanilla, mixing just until blended. Let the batter rest in the refrigerator for at least 2 hours.
2. Preheat the oven to 350°F (175°C).
3. Spread the batter over a triangle-shaped stencil with two 3-in (7.6-cm) sides and one 2-in (5-cm) side, placed on a silicone baking mat-lined sheet pan, to make 12 tuiles. Bake for about 5 minutes, until set. While still warm, form each tuile into a paper airplane shape.

ASSEMBLY

1. Spread a thick line of the Citrus Sauce with Zest lengthwise down each of 12 rectangular plates. Sprinkle with the dried citrus zest. Cut the Citrus Olive Oil Cake into 5 x 1¼-in (13 x 3-cm) rectangles and arrange one of the cake rectangles on top of the sauce on each plate. Top each cake rectangle with the Vanilla-Mint Panna Cotta, cut to the same size. Top with a Raspberry Florentine, then a quenelle of the Citrus Jalapeño Sorbet. Garnish with a Vanilla Tuile.

