

TEAM LHUILLIER 2005

Laurent Lhuillier

David Ramirez

James Mullaney

COCONUT CREAM WITH STRAWBERRY CONFIT AND FROMAGE BLANC ICE CREAM

This intricate plated dessert was created by Team Lhuillier for the 2005 NPTC in Phoenix. Pastry chef David Ramirez was responsible for making the dessert, and recalled the challenges it presented. “This dessert was very difficult to put together, especially making and filling the delicate honey tuile tubes. They had to be extremely thin in order to be easy for the judges to eat. On a scale of one to ten, this dessert is a 14 in difficulty.”

MAKES 14 SERVINGS

Fine Sugar Dough Base

165 g (5.8 oz/1 stick plus 3 Tbsp plus 2¼ tsp) unsalted butter, cut into ½-in (1.27-cm) chunks**60 g (2.1 oz/½ cup) confectioners’ sugar****150 g (5.3 oz/1½ cups) cake flour****2 g (0.1 oz/scant ¼ tsp) salt**

1. Preheat the oven to 340°F (170°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar together on high speed until well blended. Reduce the speed to low, add the cake flour and salt, and mix until combined.
3. Scrape the dough into a pastry bag fitted with a medium, plain tip and pipe it into twenty 2 x 4-in (5 x 10-cm) Flexipan molds and bake for about 12 minutes, or until golden. Cool completely. Set aside 14 of the pastry bases to use as a base for the Coconut Cream dessert. Place the remaining 6 bases in a bowl and crumble them with your hands and reserve for garnish.

Coconut Cream

110 g (3.9 oz/½ cup) coconut purée

1½ vanilla beans, split lengthwise and seeds scraped

36 g (1.3 oz/3 Tbsp) granulated sugar

50 g (1.8 oz/2½) egg yolks

4.5 g (.2 oz/2¼ sheets) gelatin (silver grade), bloomed and drained

154 g (5.4 oz/⅔ cup) heavy cream, whipped to soft peaks

1. In a saucepan, cook the coconut purée and vanilla bean seeds over medium heat until just beginning to boil. In a bowl, whisk together the sugar and egg yolks. Whisk about a third of the coconut purée into the egg yolks, then combine with the remaining purée in the saucepan. Cook, stirring constantly with a wooden spoon, until the mixture thickens slightly, coats the back of the spoon and reaches 175°F (80°C). Remove from the heat.
2. Add the drained gelatin to the hot coconut mixture and stir until dissolved. Transfer the mixture to a bowl and cool in an ice bath, stirring occasionally.
3. Fold the whipped cream into the cooled coconut mixture. Spoon the Coconut Cream into fourteen 2 x 4-in (5 x 10-cm) Flexipan molds. Top each with a Fine Sugar Dough Base and freeze.

Lemon Cream

70 g (2.5 oz/½ cup) granulated sugar

70 g (2.5 oz/3¼) egg yolks

70 g (2.5 oz/1½) whole eggs

70 g (2.5 oz/½ cup) freshly squeezed lemon juice

70 g (2.5 oz/½ stick plus 1 Tbsp) unsalted butter, cut into ½-in (1.27-cm) pieces

1. In a saucepan, combine all of the ingredients except for the butter and cook over medium heat, stirring constantly with a rubber spatula to prevent the eggs from cooking, until the mixture thickens.
2. Transfer to a deep container and blend with an immersion blender, gradually incorporating the butter. Cover and refrigerate until ready to use.

Fromage Blanc Ice Cream

156 g (5.5 oz/2/3 cup) water

170 g (6 oz/3/4 cup plus 1 Tbsp plus 1 1/2 tsp) granulated sugar

750 g (26.5 oz/3 cups) fromage blanc

280 g (9.9 oz/3/4 cup plus 2 Tbsp) sweetened condensed milk

1. In a saucepan, combine the water and sugar and cook over medium-high heat until the sugar is dissolved. Measure out 225 g (7.9 oz/3/4 cup) of the syrup and cool completely. Discard the remaining syrup.
2. Add the fromage blanc and the condensed milk to the syrup and blend with an immersion blender. Refrigerate until well chilled.
3. Process the base in an ice cream machine according to the manufacturer's instructions.

Strawberry Confit

150 g (5.3 oz/1 1/3 cups) fresh strawberries, washed, hulled, and chopped

65 g (2.3 oz/scant 1/2 cup) granulated sugar

2 g (0.07 oz/3/4 tsp) powdered pectin

30 g (1 oz/1/4 cup) small, fresh strawberries

1. Combine the chopped strawberries and 35 g (1.2 oz/2 Tbsp plus 2 3/4 tsp) of the sugar in a saucepan and cook over medium-high heat until the berries give off their juice and the mixture comes to a boil. Boil for about 2 minutes. Add the pectin and the remaining 30 g (1 oz/2 Tbsp plus 1 1/2 tsp) sugar and return the mixture to a boil for 2 minutes. Transfer to a bowl.
2. Hull the small strawberries. Add the strawberries to the confit mixture, cover with plastic wrap, and refrigerate until ready for plating.

Strawberry Sauce

130 g (4.6 oz/1/2 cup plus 1 Tbsp) strawberry purée

2 g (0.07 oz/1/4 tsp) liquid pectin

18 g (0.6 oz/1 Tbsp plus 1 1/2 tsp) granulated sugar

15 g (0.5 oz/2 tsp) glucose syrup

8 g (0.3 oz/1 1/2 tsp) Trimoline (invert sugar)

1 g (0.04 oz/1/2 sheet) gelatin (silver grade), bloomed and drained

15 g (0.5 oz/1 Tbsp) water

1. In a saucepan, combine all of the ingredients and bring to a boil over high heat to activate the pectin. Remove from the heat and purée with an immersion blender. Cool completely.
2. Just before plating, mix again with an immersion blender and transfer the sauce to a squeeze bottle.

Strawberry Salpicon

50 g (1.8 oz/3 Tbsp plus 1½ tsp) strawberry purée

15 g (0.5 oz/2¼ tsp) Trimoline (invert sugar)

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

200 g (7 oz/1¾ cups) fresh strawberries, washed, hulled, and cubed

1. Combine the strawberry purée and invert sugar in a saucepan and bring to a boil over medium heat. Remove from the heat and add the drained gelatin, stirring to dissolve. Transfer to a bowl.
2. Stir in the cubed strawberries and let cool. Refrigerate, covered, until ready to serve.

Honey Tuile

125 g (4.4 oz/2 Tbsp plus 1 tsp) unsalted butter

75 g (2.6 oz/3 Tbsp plus 1½ tsp) glucose syrup

50 g (1.8 oz/2 Tbsp plus 1 tsp) honey

125 g (4.4 oz/¾ cup plus) granulated sugar

1. Preheat the oven to 340°F (170°C).
2. Combine all of the ingredients in a saucepan and cook over medium heat to 245°F (118°C).
3. Spread the mixture onto a silicone baking mat-lined half-sheet pan and bake until light brown in color, about 11 minutes. While still warm and pliable, cut it into 2 pieces and roll each around a wooden dowel to form 4-in- (10.16-cm-) long tubes, about 0.4 in (1 cm) in diameter. Cool completely and repeat to form 14 tuiles.

ASSEMBLY

Chocolate loop garnish

1. Draw a line of Strawberry Sauce down the length of each rectangular plate. Spoon some Strawberry Confit at each end of the line.
2. Invert the Coconut Cream onto the center of the plate, crust layer on the bottom.
3. Fill two pastry bags fitted with small, round tips with the Lemon Cream and the Strawberry Salpicon and pipe each into a Honey Tuile tube. Lay the tubes on top of the Coconut Cream. Garnish with the reserved crumbled Fine Sugar Dough.
4. Scoop a quenelle of Fromage Blanc Ice Cream on top. Garnish with a chocolate loop.



