

TEAM KNUDSEN 2007

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DOLLY'S DUO CHOCOLATE NAPOLEON WITH TWO MOUSSES

Team Knudsen presented a dessert at the 2007 NPTC that combined a tart cranberry sauce and mousse with a Milk Chocolate Jack Daniel's Mousse layered between ultrathin rectangles of dark, white, and milk chocolate. This faux napoleon is crowned with a quenelle of White Chocolate Whipped Cream, while a mango and pineapple compote adds a pleasant acidity.

MAKES 12 SERVINGS

Almond Nougatine

100 g (3.5 oz/¾ cup plus 1 Tbsp) blanched almonds

100 g (3.5 oz/½ cup) granulated sugar

100 g (3.5 oz/¼ cup plus 2¾ tsp) light corn syrup

½ vanilla bean, split lengthwise and seeds scraped

1. Spread out the almonds on a sheet pan and warm in a 350°F (175°C) oven.
2. In a saucepan, combine the sugar and corn syrup and cook over medium-high heat. Just before the syrup starts to caramelize, stir in the almonds. Add the vanilla bean and continue cooking until the sugar and almonds take on a deep, golden brown color.
3. Carefully remove the vanilla pod, spread the mixture onto a silicone baking mat, and let cool.

Milk Chocolate Jack Daniel's Mousse

200 g (7 oz/¾ cup plus 1 Tbsp) whole milk
60 g (2.1 oz/¼ cup plus 2¼ tsp) granulated sugar
1 vanilla bean, split lengthwise and seeds scraped
46 g (1.6 oz/2½ large) egg yolks
150 g (5.3 oz) milk chocolate, chopped
10 g (0.35 oz/5 sheets) gelatin (silver grade), bloomed and drained
50 g (1.76 oz/3 Tbsp plus 1½ tsp) Jack Daniel's whiskey
400 g (14.1 oz/3⅓ cups plus 2 Tbsp) whipped heavy cream

1. In a saucepan, combine the milk, sugar, and vanilla bean seeds and pod and cook over medium-high heat until it registers 194°F (90°C) on a thermometer. In a bowl, whisk together the egg yolks and whisk in some of the hot milk mixture to temper the eggs. Return the entire mixture to the saucepan and cook until the mixture is thickened and coats the back of the spoon, forming a crème anglaise. Remove the vanilla pod.
2. Place the chocolate in a bowl and pour over the hot crème anglaise. Add the drained gelatin and whisk until the chocolate is melted and the gelatin is dissolved. Whisk in the whiskey. Set aside to cool.
3. When the chocolate base is completely cool, fold in the whipped cream. Chill until firm enough to pipe out.

Cranberry Mousse

200 g (7 oz/1¾ cups) fresh cranberries
Zest of ¼ orange
Juice of 2 oranges
100 g (3.5 oz/½ cup) granulated sugar
5 g (0.18 oz/1 tsp) Triple Sec
8 g (0.28 oz/4 sheets) gelatin (silver grade), bloomed and drained
116 g (4 oz/½ cup) heavy cream, whipped

1. In a saucepan, combine the cranberries, orange zest, orange juice, and sugar and cook over medium-high heat. Just before the sugar caramelizes, add the Triple Sec and remove the pan from the heat. Add the drained gelatin and purée the mixture in a blender. Pass through a fine-mesh sieve and set aside to cool completely.
2. When cool, fold the cream into the cranberry mixture. Chill until firm enough to pipe.

White Chocolate Whipped Cream

70 g (2.5 oz) white chocolate, chopped

250 g (8.8 oz/1 cup plus 1 Tbsp plus ¾ tsp) heavy cream

1 vanilla bean, split lengthwise and seeds scraped

1. Place the chopped white chocolate in a bowl and set aside.
2. In a saucepan, bring the cream and vanilla bean seeds and pod to a gentle boil over medium-high heat. Pour the hot cream over the chocolate in the bowl. Whisk until smooth. Chill for at least 4 hours.
3. Remove the vanilla pod and whip the mixture on high speed in a stand mixer fitted with the whisk attachment to medium peaks. Cover and store in the refrigerator until ready to use.

Macerated Fruit Compote

100 g (3.5 oz/½ cup plus 1 Tbsp plus 2 tsp) passion fruit juice

50 g (1.76 oz/¼ cup) granulated sugar

½ vanilla bean, split lengthwise and seeds scraped

0.5 g (0.017 oz/pinch) ground cardamom

0.5 g (0.017 oz/2) cinnamon sticks

56 g (1.9 oz/½ cup) diced mango

56 g (1.9 oz/½ cup) diced pineapple

1. In a saucepan, bring the passion fruit juice, sugar, vanilla bean seeds and pod, cardamom, and cinnamon sticks to a boil over medium-high heat. Remove from the heat and remove the vanilla pod and cinnamon sticks. Stir in the mango and pineapple. Transfer to a container, cover, and chill for at least 1 hour.

Cranberry Sauce

200 g (7 oz/1¾ cups) frozen cranberries

0.5 g (0.017 oz/¼ tsp) finely grated orange zest

100 g (3.5 oz/½ cup plus 1 Tbsp plus 2 tsp) freshly squeezed orange juice

20 g (0.7 oz/2 Tbsp plus 2 tsp) cornstarch

50 g (1.76 oz/3 Tbsp plus 1 tsp) Grand Marnier

1. In a saucepan, combine the cranberries, orange zest, and orange juice and bring to a boil over high heat. Reduce the heat and simmer for 5 to 7 minutes until some of the cranberries burst.
2. Mix the cornstarch with a small amount of water and add it to the sauce. Bring to a boil and let boil for 1 minute, until thickened. Remove from the heat and strain through a fine-mesh sieve. Stir in the Grand Marnier and set aside to cool.

ASSEMBLY

2 x 4½-in (5 x 11.4-cm) rectangles of tempered bittersweet, white, and milk chocolate (12 each)

Chopped toasted almonds

Pulled sugar garnish (see page 308)

1. Place a dark chocolate rectangle in the center of each plate. Using a pastry bag fitted with a medium, plain tip, pipe dollops of Cranberry Mousse in lines down the length of the rectangle, covering it completely. Top with a white chocolate rectangle. Using a pastry bag fitted with a medium, plain tip, pipe dollops of Milk Chocolate Jack Daniel's Mousse on top of the rectangle, covering it completely. Top with a milk chocolate rectangle.
2. Top the chocolate with a quenelle of White Chocolate Whipped Cream and some chopped toasted almonds. Garnish each plate with a spoonful of Macerated Fruit Compote and dots of the Cranberry Sauce.

