

**TEAM ITALY 2006**

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# FRUIT EMOTIONS

*Presented dramatically on a tiered black stand, Team Italy's plated dessert from the 2006 WPTC features a panoply of fruit flavors paired with dark chocolate. On the top tier is an Orange Jelly topped with a Fruit and Vegetable Soup made with fennel, celery, papaya, mango, and green apple and crowned with a flurry of Grated Coconut Gelato. The center tier features an orange biscuit cake paired with a saffron gelato and chocolate cream, while the lowest level holds an eggshell containing a Cocoa Bean Panna Cotta topped with a Mango and Ruby Peach Gelatin.*

**MAKES 14 SERVINGS**

## Grated Coconut Gelato

**200 g (7.1 oz/¾ cup plus 1 Tbsp) natural mineral water****70 g (2.5 oz/⅓ cup) granulated sugar****3 g (0.11 oz/¼ tsp) neutral stabilizer****600 g (21.2 oz/2⅔ cups) sweetened coconut pulp (10%)**

1. In a medium saucepan over high heat, bring the water, sugar, and stabilizer to a boil. Remove from the heat and let cool.
2. When the sugar mixture cools to 104°F (39°C), add the coconut pulp and mix well. Pour the mixture into fourteen 3-oz (90-ml) round Flexipan molds and freeze until firm. (The Coconut Gelato will be grated on top of the Fruit and Vegetable Soup with Passion Fruit Syrup in the final assembly.)

## Fruit and Vegetable Soup in Passion Fruit Syrup and Elderflower Infusion

### **PASSION FRUIT SYRUP**

**100 g (3.5 oz/½ cup plus 2 Tbsp) fresh passion fruit pulp**

**25 g (0.9 oz/2 Tbsp) superfine granulated sugar**

**25 g (0.9 oz/1 Tbsp plus 2 tsp) natural mineral water**

1. In a medium saucepan, bring all of the ingredients to a boil over high heat. Remove from the heat and set aside.

### **ELDERFLOWER INFUSION**

**100 g (3.5 oz/½ cup plus 1 Tbsp plus 2 tsp) natural mineral water**

**50 g (1.8 oz/¼ cup) superfine granulated sugar**

**15 g (0.5 oz/½ cup plus 1 Tbsp) dried elderflowers**

1. In a small saucepan, bring the water and sugar to a boil over high heat. Remove from the heat. When the mixture cools to 122°F (50°C), add the dried elderflowers and allow to infuse for 45 minutes. Strain and combine with the Passion Fruit Syrup.

### **FRUIT AND VEGETABLE SOUP**

**70 g (2.5 oz/¾ cup) fresh mango, cut into brunoise**

**70 g (2.5 oz/¾ cup) fresh papaya, cut into brunoise**

**70 g (2.5 oz/¼ of a medium bulb) fresh fennel, diced**

**50 g (1.8 oz/¼ of a medium apple) fresh green apple, diced**

**30 g (1.1 oz/¼ cup) fennel hearts, blanched in simple syrup (made with equal parts sugar and water), and diced**

**30 g (1.1 oz/about 2 stalks) fresh celery hearts, diced**

1. Add all of the fruits and vegetables to the Passion Fruit Syrup.

## Orange Jelly

**125 g (4.4 oz/½ cup) fresh Sicilian orange pulp**

**37 g (1.3 oz/3 Tbsp) granulated sugar**

**2 g (0.07 oz/¾ tsp) pectin NH**

**1.5 g (0.05 oz/½ tsp) sodium alginate**

1. In a medium saucepan, combine the orange pulp with 25 g (0.88 oz/2 Tbsp) of the sugar and cook over medium heat to 140°F (60°C). Remove from the heat and set aside.
2. In a medium bowl, combine the pectin, sodium alginate, and the remaining 12 g (0.42 oz/1 Tbsp) sugar. Add this to the orange mixture and bring the entire mixture to a boil.
3. Pour the jelly into serving glasses and chill.



## Chocolate Emotions

### **DARK CHOCOLATE CRÉMEUX**

**600 g (21.2 oz/2½ cups plus 1 Tbsp plus 1½ tsp) heavy cream (35% butterfat)**

**120 g (4.2 oz/½ cup) pasteurized egg yolks**

**60 g (2.1 oz/¼ cup plus 2 tsp) granulated sugar**

**270 g (9.5 oz) dark chocolate (66%), partially melted**

1. In a medium saucepan, bring the cream to a gentle boil over medium-high heat. Meanwhile, in a bowl, whisk together the egg yolks and sugar. Whisk some of the hot cream into the egg yolk-sugar mixture to temper the eggs, then return the entire mixture to the saucepan and cook until slightly thickened, stirring constantly. Pass through a fine-mesh sieve.
2. While the custard is still warm, add the partially melted chocolate and mix well until smooth.

### **SOFT ORANGE-SCENTED BISCUIT**

**180 g (6.3 oz/3½) eggs**

**100 g (3.5 oz/scant ½ cup) extra-virgin olive oil**

**180 g (6.3 oz/1⅔ cups) pastry flour**

**90 g (3.2 oz/scant ½ cup) granulated sugar**

**60 g (2.1 oz/¼ cup plus 1½ tsp) cassonade sugar**

**5 g (0.2 oz/1¼ tsp) active dry yeast**

**0.5 g (0.9 oz/pinch) salt**

**Finely grated zest of ½ orange**

1. Preheat the oven to 325°F (163°C).
2. In a food processor fitted with the steel blade, mix together all of the ingredients. Divide the mixture among 14 mignon Flexipan molds. Bake for 8 minutes. Cool completely.

### **SAFFRON GELATO**

**1 kg (35.5 oz/1 qt plus 2 Tbsp) whole milk**

**333 g (11.7 oz/1¼ cups plus 3 Tbsp) heavy cream (35% butterfat)**

**0.5 g (0.01 oz/½ tsp) Sicilian saffron pistils**

**350 g (12.3 oz/1¾ cups) granulated sugar**

**80 g (2.8 oz/¾ cup plus 1 Tbsp) dextrose powder**

**45 g (1.6 oz/scant ½ cup) nonfat dry milk**

**6 g (0.2 oz/2 tsp) neutral stabilizer**

**2 g (0.07 oz/1 tsp) fleur de sel**

**160 g (5.6 oz/½ cup plus 2 Tbsp) pasteurized egg yolks**

**40 g (1.4 oz/2 Tbsp) Acadia honey**

1. In a large saucepan, combine the milk, cream, and saffron and bring to a boil over high heat. Remove from the heat and allow to infuse for 1 hour.
2. Add the remaining ingredients to the saucepan at 140°F (60°C) and then heat to 180°F (82°C), stirring constantly.

3. Cool the mixture in a polycarbonate container in a blast chiller. Transfer the cooled mixture to an ice cream maker and process according to the manufacturer's instructions.
4. Mold the gelato in 14¾-in (37.5-cm) demisphere molds and freeze until ready to use.

## Egg Emotions

### **TONKA COCOA BEAN PANNA COTTA**

**400 g (14.1 oz/1¾ cups) heavy cream (35% butterfat)**

**1 Tonka cocoa bean, grated**

**200 g (7.1 oz) white chocolate, chopped**

**40 g (1.4 oz/3 ½ Tbsp) cocoa butter, softened**

**200 g (7.1 oz/¾ cup plus 1 Tbsp) whole milk**

**20 g (0.71 oz/1 Tbsp) glucose syrup**

**20 g (0.18 oz/10 sheets) gelatin (silver grade), bloomed and drained**

1. In a small container, combine the cream with the grated Tonka cocoa bean, cover, and refrigerate for at least 24 hours. Strain through a fine-mesh sieve before using.
2. Place the white chocolate and cocoa butter in a large bowl. In a large saucepan, combine the milk and glucose and bring to a boil over medium heat. Add the drained gelatin and stir until melted. Pour the mixture slowly over the white chocolate and cocoa butter in the bowl and whisk until smooth. Whisk in the strained, chilled cocoa-infused cream.
3. Place the mixture in a polycarbonate container and cover the surface directly with plastic wrap. Allow to crystallize for 3 hours at 48°F (9°C).

### **MANGO AND RUBY PEACH GELATIN**

**120 g (4.2 oz/½ cup) sweetened ruby peach purée (10%)**

**100 g (3.5 oz/¼ cup plus 2 tsp) sweetened mango purée (10%)**

**60 g (2.1 oz/⅓ cup) granulated sugar**

**1.8 g (0.06 oz/¾ sheet) gelatin (silver grade), bloomed and drained**

1. In a medium saucepan, combine the peach and mango purées, sugar, and drained gelatin. Cook over medium heat and bring to a temperature of 113°F (45°C). Mix until the gelatin is melted.
2. Pour into 14 mignon Flexipan demisphere molds and chill until set.

### **CHOCOWNIE**

**500 g (17.6 oz/2¼ cups) Italian white wine**

**150 g (5.3 oz/1½ cups plus 1 Tbsp) cacao nibs**

**15 g (0.53 oz/1 Tbsp plus 1 tsp) granulated sugar**

1. In a medium saucepan, combine all of the ingredients and cook over medium heat to 140°F (60°C). Remove from the heat and allow to infuse for 2 hours.
2. Strain the Chocownie.

# ASSEMBLY

1. Arrange a layer of Fruit and Vegetable Soup with Passion Fruit Syrup and Elderflower Infusion on top of the set Orange Jelly. Top this layer with a scoop of Grated Coconut Gelato and arrange on a serving plate (or, if using a tiered stand, on the top tier).
2. Arrange a Soft Orange-Scented Biscuit on each plate (or the middle tier of the stand), topped with the Saffron Gelato. Spoon some of the Dark Chocolate Crèmeux alongside. Next to that (or on the lowest tier), place the Tonka Cocoa Bean Panna Cotta topped with the Mango and Ruby Peach Gelatin. Pour the Chocownie in a serving glass and serve alongside the panna cotta.

