

TEAM CALDWELL 2007

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GEORGIA (PEACHES AND CREAM)

The theme for the 2007 National Pastry Team Championship was country music and Team Caldwell chose “The Devil Went Down to Georgia” as the inspiration for their plated dessert. The dessert is a sophisticated version of the classic pairing of peaches and cream, featuring a Georgia Peach Compote surrounding a rich almond cake, an orange-scented Chantilly cream and a Spiced Peach Sauce. A quenelle of vanilla ice cream completes the classic flavor profile.

MAKES 12 SERVINGS

Peach Compote

90 g (3.17 oz/¼ stick plus ⅓ tsp) unsalted butter

1 kg (35.27 oz/about 8 medium) peaches, peeled and cut into large dice

2 vanilla beans, split lengthwise and seeds scraped

1.5 g (0.05 oz/¼ tsp) sea salt

80 g (2.8 oz/⅓ cup) orange liqueur

1. Melt the butter in a sauté pan over medium-high heat. Add the peaches, vanilla bean seeds and pods, and salt and sauté for 1 minute. Add the orange liqueur and flambé, letting the flame burn off the alcohol. Strain out the liquid and reserve it for the Peach Sauce. Place the sauce and peaches in separate covered containers and refrigerate until ready to use.

Orange Chantilly Cream

150 g (5.3 oz/2/3 cup) heavy cream
1 vanilla bean, split lengthwise and seeds scraped
10 g (0.35 oz/2 1/2 tsp) granulated sugar
15 g (0.53 oz/1 Tbsp) orange liqueur

1. In the bowl of a stand mixer fitted with the whisk attachment, beat the cream and vanilla bean seeds on high speed to soft peaks. Add the sugar and orange liqueur and whip to stiff peaks. Cover and refrigerate until ready to use.

Spiced Peach Sauce

600 g (21.16 oz/about 5 medium) peaches, peeled and cut into large dice
300 g (10.5 oz/about 4 medium) red plums, peeled and cut into large dice
300 g (10.5 oz/1 1/4 cups plus 1 tsp) water
120 g (4.2 oz/1/2 cups) reserved sauce from Peach Compote
100 g (3.5 oz/1/3 cup plus 1 Tbsp plus 1 1/2 tsp) orange liqueur
40 g (1.4 oz/2 Tbsp plus 1 1/2 tsp) freshly squeezed orange juice
40 g (1.4 oz/2 Tbsp plus 2 1/2 tsp) dry white wine
10 g (0.35 oz/2 1/4 tsp) granulated sugar
8 g (0.28 oz/3/4-in piece) peeled fresh ginger, sliced
2 cinnamon sticks
3 whole cardamom seeds
6 whole black peppercorns
1.5 g (0.05 oz/1/4 tsp) sea salt

1. Combine all of the ingredients in a saucepan and bring to a boil over high heat. Reduce the heat to low and simmer for 10 minutes.
2. Using an immersion blender, process the mixture until smooth. Pass through a chinois. Cover and refrigerate until ready to use.

Honey Tuile

70 g (2.5 oz/½ stick plus 1 Tbsp) unsalted butter, cut into tablespoons

50 g (1.76 oz/2 Tbsp plus 1 tsp) glucose syrup

10 g (0.35 oz/1½ tsp) honey

70 g (2.5 oz/rounded ½ cup) granulated sugar

2 g (0.07 oz/¼ tsp) glazing pectin

1. Preheat the oven to 338°F (170°C).
2. In a small saucepan, combine the butter, glucose, and honey and cook over medium heat until the butter is melted.
3. In a small bowl, combine the sugar and pectin and gradually add it to the honey mixture in the pan. Increase the heat to high and cook until the mixture registers 245°F (173°F) on a thermometer. Remove from the heat and spread over a 3-in (7.6-cm) round stencil, placed on a silicone baking mat-lined sheet pan, to form 12 tuiles. Bake until golden brown, about 4 minutes. Cool completely.

Petits Beurre

71 g (2.5 oz/¾ cup) pastry flour

34 g (1.2 oz/¼ cup plus 2½ tsp) confectioners' sugar

30 g (1.05 oz/½ cup) almond flour

10 g (0.35 oz/1 Tbsp plus 1 tsp) oatmeal flour

1 g (0.03 oz/pinch) sea salt

0.25 g (0.008 oz/¼ tsp) ground cinnamon

95 g (3.35 oz/¾ stick plus 2¼ tsp) unsalted butter, softened

1. Preheat the oven to 325°F (163°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, combine the pastry flour, sugar, almond flour, oatmeal flour, sea salt, cinnamon, and 55 g (1.9 oz/¼ cup) of the softened butter, mixing on low speed until it forms a sandy-textured mixture, 2 to 3 minutes. Spread the mixture onto a silicone baking mat-lined sheet pan and bake until pale brown, 6 to 8 minutes. Cool.
3. Return the mixture to the mixing bowl, add the remaining 40 g (1.4 oz/2 Tbsp plus 2¼ tsp) softened butter, and mix until blended. Press into the bottom of twelve 2½-in (6.3-cm) rings and bake on a silicone baking mat-lined sheet pan for 4 to 6 minutes until golden brown. Remove the rings and cool completely.

Pain de Gênes

75 g (2.6 oz/¼ cup plus ¾ tsp) almond paste (100%)
17 g (0.6 oz/1 Tbsp plus 1 tsp) granulated sugar
62 g (2.18 oz/1¼ large) eggs
15 g (0.53 oz/2 Tbsp) pastry flour, sifted
4 g (0.14 oz/¼ tsp) orange liqueur
90 g (3.17 oz/¾ stick plus ½ tsp) unsalted butter, melted
1 g (0.03 oz/pinch) sea salt

1. Preheat the oven to 350°F (175°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, cream the almond paste and sugar on high speed for 2 minutes, then gradually add the eggs and mix until smooth. Add the pastry flour and orange liqueur and mix on low speed until smooth. Add the melted butter and salt and mix until blended.
3. Pipe the batter into twelve 3-in (7.6-cm) savarin molds and bake for 6 to 8 minutes until golden brown. Cool for 5 minutes, then unmold and cool completely.

Vanilla Bean Ice Cream

946 g (33.3 oz/3¾ cups plus 2 Tbsp plus 1½ tsp) whole milk
473 g (16.7 oz/2 cups plus 2 tsp) heavy cream
200 g (7 oz/1 cup) granulated sugar
100 g (3.5 oz/½ cup) Trimoline (invert sugar)
1 g (0.03 oz/pinch) salt
4 vanilla beans, split lengthwise and seeds scraped
240 g (8.4 oz/13 large) egg yolks

1. In a saucepan, combine the milk, cream, 100 g (3.5 oz/½ cup) of the granulated sugar, the invert sugar, salt, and vanilla bean seeds and pods and bring to a boil over medium-high heat. Remove from the heat and let stand for 5 minutes.
2. Meanwhile, in a bowl, by hand, whisk together the egg yolks and the remaining granulated sugar. Mix some of the hot milk mixture into the egg yolks to temper the eggs, then return the mixture to the saucepan and cook over medium heat, stirring constantly, until the mixture reaches 185°F (85°C). Strain the mixture into a bowl and cool in an ice bath.

Cigarette Tuile

50 g (1.76 oz/3 Tbsp plus 1½ tsp) unsalted butter

50 g (1.76 oz/¼ cup plus 2 Tbsp) confectioners' sugar

50 g (1.76 oz/1⅓ large) egg whites

40 g (1.4 oz/⅓ cup) all-purpose flour

½ vanilla bean, split lengthwise and seeds scraped

1. Preheat the oven to 350°F (175°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, combine all of the ingredients, adding only the seeds from the vanilla bean, and mix on medium speed until smooth.
3. Spread the batter out onto a silicone baking mat-lined sheet pan and bake for 6 to 8 minutes until golden brown. Break off shards of the tuile and, while still warm, curve over a dowel. Reserve for garnish.

ASSEMBLY

1. Spoon some Peach Compote in the center of each of twelve shallow bowls, and place a Pain de Gênes on top. Pipe some Orange Chantilly Cream into the center of the Pain de Gênes and top with a Honey Tuile, then a Petit Beurre. Spoon a quenelle of Vanilla Bean Ice Cream on top, then garnish with a shard of Cigarette Tuile. Spoon some of the Spiced Peach Sauce around the Peach Compote.



