

**TEAM ITALY 2008**

Roberto Rinaldini

Fabrizio Galla

Rossano Vinciarelli

# IMAGINATION BOX

*Known for its dramatic dessert presentations, Team Italy did not disappoint at the WPTC in 2008. Their plated dessert was served in a large, custom-made box with a small container of dry ice in it, which created a foggy, dreamlike effect. The dessert itself was composed of three separate elements: the first was an Iced Infusion of Sicilian Orange paired with a Hot Apple Cider; the second a red fruit foam topped with a Tonka Bean Panna Cotta and Mint Coulis; and the third a radical riff on classic Italian tiramisu.*

**MAKES 14 SERVINGS**

## Dessert No. 1

**ICED INFUSION OF SICILIAN ORANGE****35 g (1.23 oz/2 Tbsp plus 1 tsp) water****65 g (2.3 oz/1/3 cup) granulated sugar****45 g (1.58 oz/2 Tbsp plus 1/2 tsp) glucose, syrup****Zest of 2 oranges, cut off in strips and white pith removed****200 g (7 oz/3/4 cup plus 1 Tbsp plus 3/4 tsp) freshly squeezed Sicilian orange juice**

1. In a saucepan, combine the water, sugar, glucose, and orange zest and bring to a boil over high heat. Remove from the heat and cool.
2. Stir in the orange juice. Pour the mixture into small serving glasses, filling them one-third full, and freeze until ready to serve.

**HOT APPLE CIDER****300 g (10.58 oz/1 1/4 cups) apple pulp****20 g (0.7 oz/1 Tbsp) simple syrup (made with equal parts sugar and water)**

1. In a saucepan, combine the apple pulp and simple syrup and cook over low heat until the mixture registers 115°F (46°C) on a thermometer. Pass through a cheesecloth-lined sieve. Reserve, covered, in the refrigerator; this will be heated and poured over the Iced Infusion of Sicilian Orange at serving time.

## Dessert No. 2

### LEMON-SCENTED RED FRUIT AIR

**162 g (5.71 oz/¾ cup) water**  
**138 g (4.86 oz/¾ cup) superfine granulated sugar**  
**0.8 g (0.028 oz/½ tsp) finely grated lemon zest**  
**130 g (4.58 oz/½ cup plus 1 Tbsp) strawberry pulp**  
**90 g (3.17 oz/⅓ cup plus 1 Tbsp) raspberry pulp**  
**12 g (0.42 oz/6 sheets) gelatin (silver grade), bloomed and drained**

1. In a saucepan, combine the water, sugar, and lemon zest and bring just to a boil over medium-high heat. Remove from the heat and cool. Stir in the strawberry and raspberry pulps.
2. Melt the drained gelatin over hot water and stir into the fruit mixture. Chill.
3. In a stand mixer fitted with the whisk attachment, whip the mixture on high speed until light. Transfer to a pastry bag fitted with a medium, plain tip. Pipe into small glasses, filling them one-fifth of the way. Freeze until firm.

### TONKA BEAN PANNA COTTA

**100 g (3.5 oz/⅓ cup plus 1 Tbsp plus 2 tsp) whole milk**  
**10 g (0.35 oz/1½ tsp) glucose syrup**  
**0.35 g (0.012 oz/2) tonka beans**  
**4 g (0.14 oz/1¼ sheets) gelatin (bronze grade), bloomed and drained**  
**100 g (3.5 oz) white chocolate, chopped**  
**20 g (0.7 oz/2 Tbsp) cocoa butter**  
**200 g (7 oz/¾ cup plus 1 Tbsp plus 2¼ tsp) heavy cream (35% butterfat)**

1. In a saucepan, combine the milk, glucose, and tonka beans and place over medium heat until the mixture registers 150°F (65°C) on a thermometer. Add the drained gelatin and stir to dissolve. Pour over the white chocolate and cocoa butter and emulsify slowly with a whisk. Gradually add the cream and continue to whisk until smooth. Cool completely.
2. Pour over the Lemon-Scented Red Fruit Air, filling the glasses three-quarters of the way. Chill until ready to serve.

### RASPBERRY AND BLUEBERRY SALAD IN VANILLA INFUSION

**100 g (3.5 oz/⅓ cup plus 1 Tbsp plus 2¼ tsp) water**  
**120 g (4.23 oz/½ cup plus 1 Tbsp plus 2 tsp) granulated sugar**  
**1 vanilla bean, split lengthwise and seeds scraped**  
**100 g (3.5 oz/1 scant cup) fresh raspberries (preferably from Trentino)**  
**100 g (3.5 oz/¾ cup) fresh blueberries**

1. In a saucepan, combine the water, sugar, and vanilla bean seeds and pod and bring to a boil over high heat, stirring to dissolve the sugar. Cool, then remove the vanilla pod. Add the raspberries and blueberries and refrigerate, covered, until ready to use.

#### **MINT COULIS**

**50 g (1.76 oz/3 Tbsp plus 1 tsp) water**  
**15 g (0.53 oz/1/3 cup packed) fresh mint leaves**  
**100 g (3.5 oz/1/4 cup 2 1/4 tsp) glucose syrup**  
**2 g (0.07 oz/a few drops) green food coloring**

1. In a small saucepan, combine the water and mint leaves and bring to a boil over medium-high heat. Add the glucose and cook to 63° Brix. Cool and then chill.
2. When cold, stir in the food coloring and pass through a fine-mesh sieve. Pour into a squeeze bottle and chill until ready to serve.

#### **ASSEMBLY FOR DESSERT NO. 2**

**Pulled sugar spirals (see page 308)**

1. At serving time, top the Tonka Bean Panna Cotta layer in each glass with a little Raspberry and Blueberry Salad and a few drops of Mint Coulis. Garnish each with a pulled sugar spiral.

## Dessert No. 3

#### **SAVOY SPONGE CAKE**

**250 g (8.8 oz/8 1/3 large) egg whites, room temperature**  
**250 g (8.8 oz/1 1/4 cups) granulated sugar**  
**170 g (6 oz/9 large) egg yolks**  
**200 g (7 oz/1 1/2 cups plus 2 Tbsp plus 2 tsp) all-purpose flour**  
**50 g (1.76 oz/1/3 cup plus 1 Tbsp plus 2 tsp) cornstarch**

1. Preheat the oven to 355°F (180°C).
2. In the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites, gradually adding the sugar, on medium-high speed to soft peaks. Beat in the egg yolks.
3. Sift together the flour and cornstarch. Remove the bowl containing the eggs from the mixer stand and gently fold in the flour mixture. Spread out the batter in a silicone baking mat lined sheet pan and bake for about 12 minutes, until golden and baked through. Cool for 10 minutes, then unmold the cake and cool completely.

#### **MASCARPONE FOAM AND BOURBON VANILLA**

**140 g (4.9 oz/1/2 cup plus Tbsp plus 3/4 tsp) whole milk**  
**1/2 bourbon vanilla bean, split lengthwise and seeds scraped**  
**100 g (3.5 oz/1/3 cup plus 1 Tbsp plus 3/4 tsp) pasteurized egg yolks**  
**95 g (3.35 oz/1/3 cup plus 2 Tbsp plus 2 tsp) granulated sugar**  
**8 g (0.28 oz/4 sheets) gelatin (silver grade), bloomed and drained**  
**50 g (1.76 oz/3 Tbsp plus 1 1/4 tsp) heavy cream (35% butterfat)**  
**200 g (7 oz/3/4 cup plus 1 Tbsp) mascarpone cheese**

1. In a saucepan, combine the milk and vanilla bean seeds and pod and bring to a gentle boil.

2. Meanwhile, whisk together the egg yolks and sugar. Add some of the hot milk to the egg yolk-sugar mixture to temper the eggs, then return the entire mixture to the saucepan. Cook over medium heat, stirring constantly with a wooden spoon, until the mixture thickens and coats the back of the spoon and reaches 175°F (80°C). Remove from the heat, add the drained gelatin, and stir until dissolved. Cool to 97°F (35°C), then remove the vanilla pod.
3. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, whip the cream with the mascarpone on medium-high speed to medium peaks. When the egg base has cooled to 97°F (35°C), gently fold in the whipped cream mixture. Cover and refrigerate until ready to use.

**ESPRESSO SYRUP**

**200 g (7 oz/¾ cup plus 1 Tbsp plus 1½ tsp) hot brewed espresso**

**70 g (2.46 oz/¼ cup plus 2 tsp) granulated sugar**

1. Add the sugar to the hot espresso and stir to dissolve.

**ASSEMBLY FOR DESSERT NO. 3**

**Cocoa powder**

1. Cut rounds out of the Savoy Sponge Cake that fit the inside of your serving glasses; you will use one round per serving. Dip each round into the Espresso Syrup.
2. Spoon or pipe a layer of Mascarpone Foam and Bourbon Vanilla into each glass. Top with a round of cake and another layer of the foam. Dust with cocoa powder.

## FINAL ASSEMBLY

1. Arrange the three desserts on a plate alongside a small container of dry ice.

