

**TEAM MILLICAN 2009**

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# PASSION FRUIT– BANANA PARFAIT

*Team Millican's objective in creating this dessert for the 2009 NPTC was to use familiar flavors in a sophisticated and creative way. They chose a Passion Fruit–Banana Parfait as their main element, and complemented it with Salted Caramel, a Hazelnut Sablé, Sour Cherry Granité, and Four-Cherry Compote. A miniature Lemon Madeleine adds contrasting texture to this colorful dessert.*

**MAKES 12 SERVINGS**

## Passion Fruit–Banana Parfait

**300 g (10.58 oz/6 large) eggs****240 g (8.46 oz/1 cup plus 3 Tbsp plus ¾ tsp) granulated sugar****240 g (8.46 oz/1 cup) passion fruit purée****90 g (3.17 oz/½ cup plus 1 Tbsp) banana purée****60 g (2.11 oz/3 Tbsp plus 2¾ tsp) freshly squeezed lime juice****150 g (5.3 oz/1 stick plus 2 Tbsp plus 2 tsp) unsalted butter, cut into tablespoons****200 g (7 oz/¾ cup plus 1 Tbsp plus 2½ tsp) heavy cream, whipped to soft peaks**

1. In a saucepan, whisk together the eggs, sugar, passion fruit and banana purées, and lime juice. Add the butter pieces and cook over medium heat, whisking constantly, until the mixture thickens and coats the back of a spoon; do not let it boil or it will curdle. Remove from the heat and pass through a fine-mesh sieve. Chill in an ice bath.
2. Gently fold in the whipped cream. Scrape into twelve 2½-in (6.3-cm) square silicone molds with a half-sphere depression at the edge of one side of the mold. Insert a 1-in (2.5-cm) diameter demisphere mold into the top of each parfait to create a depression (the Salted Caramel will be piped into this space), and freeze the parfaits until set.

## Chocolate Streusel Base

**300 g (10.58 oz/2½ sticks plus 1 Tbsp plus 1 tsp) unsalted butter**

**300 g (10.58 oz/1½ cups) granulated sugar**

**300 g (10.58 oz/3⅓ cups plus 1 Tbsp plus 1½ tsp) toasted hazelnut flour**

**225 g (7.9 oz/1¾ cups plus 2 Tbsp) all-purpose flour**

**75 g (2.64 oz/¼ cup plus 1 Tbsp) cocoa powder**

1. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and sugar on high speed. Gradually add the flours and cocoa powder and mix until combined. Shape the dough into a cylinder, wrap in plastic wrap and freeze until firm, about 2 hours.
2. Preheat the oven to 325°F (163°C).
3. Using a box grater, coarsely grate the dough onto a silicone baking mat-lined sheet pan. Spread the grated dough out evenly and bake for 20 minutes. Cool.

## Caramelized Hazelnuts

**100 g (3.5 oz/½ cup) granulated sugar**

**30 g (1.05 oz/2 Tbsp) water**

**250 g (8.8 oz/2⅓ cups) granulated hazelnuts**

**12 g (0.42 oz/2¾ tsp) unsalted butter**

1. In a saucepan, combine the sugar and water and cook over medium-high heat until the sugar is dissolved. Add the hazelnuts and stir until sandy. Stir in the butter and mix until melted. Spread out the nuts on a silicone baking mat-lined sheet pan and cool completely.

## Praline à l'Ancienne

**77 g (2.7 oz/⅓ cup plus 1 Tbsp plus 1 tsp) granulated sugar**

**115 g (4 oz/⅓ cup plus 1½ tsp) liquid glucose**

**300 g (10.58 oz/2 cups) whole blanched almonds, toasted and warm**

**200 g (7 oz/1¼ cups plus 3 Tbsp) whole skinned hazelnuts, toasted and warm**

**½ vanilla bean, split lengthwise and seeds scraped**

1. Preheat the oven to 350°F (175°C).
2. In a saucepan, combine the sugar and glucose and cook over high heat to the caramel stage (see page 10). Add the warm almonds and hazelnuts and the vanilla bean seeds and toss to coat. Spread onto a parchment paper-lined sheet pan and place in the oven. Heat until the caramel nut mixture is flat and nicely colored. Cool completely.
3. Chop the praline into chunks and grind in a food processor. Store in an airtight container at room temperature until ready to use.



## Chocolate Streusel

**50 g (1.76 oz/1/4 cup plus 2 ¼ tsp) cocoa butter**  
**35 g (1.23 oz/2 Tbsp plus 1½ tsp) unsalted butter**  
**100 g (3.5 oz/¾ cup) toasted hazelnuts**  
**90 g (3.17 oz/¾ cup) Caramelized Hazelnuts**  
**135 g (4.76 oz/⅓ cup plus 2 Tbsp) Praline à l'Ancienne**  
**285 g (10 oz/2 cups) Chocolate Streusel Base**  
**150 g (5.3 oz/1½ cups) cacao nibs**

1. In a saucepan, melt the cocoa butter with the butter over low heat.
2. Process the toasted and caramelized hazelnuts to a paste and add them, along with the Praline à l'Ancienne, to the cocoa butter mixture, stirring to combine. Gently fold in the Chocolate Streusel Base and cacao nibs. Roll out thinly, to a thickness of about ⅛ in (3.17 mm), on a silicone baking mat and freeze until firm.
3. Cut the Chocolate Streusel into 3-in (7.6-cm) squares and freeze until ready to use.

## Hazelnut Sablé

**185 g (6.52 oz/1½ sticks plus 1 Tbsp plus ⅓ tsp) unsalted butter**  
**110 g (3.88 oz/1¼ cups) hazelnut flour**  
**105 g (3.7 oz/¾ cup plus 2 Tbsp plus 2 tsp) confectioners' sugar**  
**200 g (7 oz/1½ cups plus 2 Tbsp plus 2 tsp) all-purpose flour**  
**3 g (0.1 oz/¾ tsp) fleur de sel**

1. In the bowl of a stand mixer fitted with the paddle attachment, mix together the butter, hazelnut flour, and sugar on medium speed until blended. Reduce the speed to low, add the all-purpose flour and salt, and mix until blended. Shape into a disk, wrap, and refrigerate for at least 1 hour.
2. Preheat the oven to 350°F (175°C).
3. Roll the dough out on a silicone baking mat to a thickness of ⅛ in (3.17 cm). Transfer the dough and mat to a sheet pan and bake until golden, about 12 minutes. While warm, cut into 1-in (2.54-cm) rounds. Cool.

## Salted Caramel

**200 g (7 oz/1 cup) granulated sugar**  
**140 g (4.93 oz/⅓ cup plus 1 Tbsp plus 2 tsp) liquid glucose**  
**2 g (0.07 oz/scant ¼ tsp) salt**  
**230 g (8.11 oz/1 cup) heavy cream**  
**120 g (4.23 oz/1 stick plus 1½ tsp) unsalted butter**  
**7 g (0.24 oz/3½ sheets) gelatin (silver grade), bloomed and drained**

1. In a saucepan, combine the sugar and glucose and cook over high heat to the caramel stage (see page 10). Stir in the salt and let cool for 2 minutes. Add the cream and butter and stir

until the butter is melted. If necessary, return the pan to the heat to dissolve any bits of hardened caramel. Remove from the heat, add the drained gelatin, and stir until dissolved.

2. When the Passion Fruit–Banana Parfaits are frozen, remove the 1-in (2.5-cm) demisphere molds and pipe or spoon the caramel into the depressions. Refrigerate until ready to serve.

## Sour Cherry Granité

**500 g (17.6 oz/2 cups plus 2 Tbsp plus 2¼ tsp) sour cherry purée**

1. Freeze the purée in a blast freezer. Scrape to form flakes. Keep frozen until plating.

## Four-Cherry Compote

**75 g (2.6 oz/½ cup) Bing cherries, pitted and diced**

**70 g (2.46 oz/scant ½ cup) IQF sour cherries, diced**

**65 g (2.3 oz/½ cup plus 2 Tbsp) dried sour cherries, diced**

**120 g (4.23 oz/½ cup) cherry juice**

**30 g (1.05 oz/2 Tbsp plus 1¼ tsp) granulated sugar**

**10 g (0.35 oz/1½ tsp) liquid glucose**

**1 vanilla bean, split lengthwise**

1. In a bowl, combine the Bing, sour, and dried cherries with the cherry juice.
2. In a saucepan, combine the sugar and glucose and cook over high heat to a light caramel. Add the vanilla bean and reduce until thick. Cool and add to the cherries. Remove the vanilla pod, cover, and refrigerate until ready to use.

## Lemon Madeleines

**200 g (7 oz/1¾ cups) confectioners' sugar**

**82 g (2.9 oz/⅔ cup plus 1 Tbsp) all-purpose flour**

**68 g (2.4 oz/¾ cup plus 1 tsp) almond flour**

**180 g (6.34 oz/¾ cup plus 2 Tbsp plus 2¼ tsp) butter**

**170 g (6 oz/5½ large) egg whites**

**20 g (0.7 oz/1 Tbsp) honey**

**2 g (0.07 oz/1 tsp) lemon zest**

**78 g (2.75 oz/½ cup) freshly squeezed lemon juice**

1. In a bowl, sift together the sugar, all-purpose flour, and almond flour and whisk to combine.
2. In a saucepan over medium heat, heat the butter until it is melted. Continue to cook the butter until the solids at the bottom of the pan begin to turn brown and the butter is fragrant, about 5 minutes.

3. In another bowl, whisk the egg whites until frothy, then stir into the dry ingredients. Stir in the brown butter, honey, lemon zest, and juice.
4. Scrape into 12 small madeleine molds and chill for 1 hour.
5. Preheat the oven to 375°F (190°C).
6. Bake the madeleines until golden, about 20 minutes. Unmold and cool completely.

## ASSEMBLY

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**Blown sugar cherries that are open at bottom (see page 308)**

**Gold leaf for garnish**

1. Place each Chocolate Streusel Base on a plate and place a Hazelnut Sablé on top. Next place a Passion Fruit–Banana Parfait on top.
2. Fill each blown sugar cherry with some Sour Cherry Granité and place it on top of the parfait. Garnish each cherry stem with a piece of gold leaf. Spoon some Four-Cherry Compote onto each plate and top with a Lemon Madeleine.

