

TEAM ANGNARDO 2005

Michael Angnardo

Don Holtzer

Manfred Schmidtke

PEACH MINT FINANCIER WITH ROASTED PEACHES AND APRICOT SORBET

Featuring a warm, buttery, peach- and mint-studded financier as its base, Team Angnardo's dessert from the 2005 NPTC alternates layers of Lemon Crème Fraîche–Mascarpone Cream with crisp Almond Cookies. Roasted peach slices and an Apricot Sorbet highlight the stone fruit-flavor profile of this dessert, while a Mint Syrup and Crème Fraîche Sauce offer complementary flavor accents.

MAKES 12 SERVINGS

Apricot Sorbet

227 g (8 oz/1 cup plus 2 Tbsp plus ½ tsp) granulated sugar

16 g (0.56 oz/1 Tbsp plus 1½ tsp) sorbet stabilizer

454 g (1 lb/2 cups) apricot purée

454 g (1 lb/1¾ cups plus 2 Tbsp plus 2 tsp) water

1. In a saucepan, combine all of the ingredients over medium-high heat and cook until the sugar is dissolved. Refrigerate for at least 3 hours until well chilled.
2. Process the sorbet base in an ice cream machine according to the manufacturer's instructions.

Peach Mint Financier

114 g (4 oz/1 stick) unsalted butter
142 g (5 oz/1¼ cups) confectioners' sugar
57 g (2 oz/¾ cup) almond flour
57 g (2 oz/½ cup) pastry flour
114 g (4 oz/4 large) egg whites
2 peaches, peeled and cut into small dice
6 fresh mint leaves, cut into chiffonade

1. Preheat the oven to 350°F (175°C).
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. Sift together the sugar and flours. Stir in the beurre noisette until it is partially blended. Add the egg whites, peaches, and mint leaves and mix thoroughly.
4. Spray twelve 3-oz (90-ml) financier molds with nonstick cooking spray. Divide the batter among the prepared molds and bake until set, about 15 minutes. Cool completely.

Almond Cookie

100 g (3.5 oz/¾ stick plus 1 Tbsp) unsalted butter
200 g (7 oz/1 cup) granulated sugar
30 g (1 oz/1 large) egg white
90 g (3.17 oz/¾ cup) all-purpose flour
12 g (0.4 oz/2 Tbsp plus ½ tsp) almond flour
63 g (2.2 oz/¼ cup plus 1 tsp) water
165 g (5.8 oz/1½ cups) ground almonds

1. Preheat the oven to 350°F (175°C).
2. In a stand mixer fitted with the paddle attachment, cream the butter and sugar together on high speed until smooth. Gradually add the egg whites, scraping down the sides of the bowl as necessary.
3. Sift together the flours and add to the butter mixture on low speed. Add the water and ground almonds and mix until combined.
4. Spread the batter over a 2¼-in (5.7-cm) round stencil, placed on a silicone baking mat-lined sheet pan, to form 12 cookies. Bake until light golden brown, about 7 minutes. Cool completely.

Lemon Crème Fraîche–Mascarpone Cream

454 g (1 lb/1¾ cups plus 2 Tbsp) mascarpone cheese

227 g (8 oz/¾ cup plus 2 Tbsp plus 1½ tsp) crème fraîche

Finely grated zest of 2 lemons

1. In the bowl of a stand mixer fitted with the paddle attachment, beat the mascarpone and crème fraîche on medium speed until smooth. Mix in the lemon zest. Scrape the cream into a disposable pastry bag fitted with a #5 star tip and refrigerate until ready to serve.

Honey Tuiles

85 g (3 oz/¾ stick) unsalted butter

227 g (8 oz/scant 2 cups) confectioners' sugar

85 g (3 oz/3 regular) egg whites

227 g (8 oz/1¾ cups plus 2 Tbsp plus ¾ tsp) all-purpose flour, sifted

85 g (3 oz/¼ cup) honey

1. Preheat the oven to 350°F (175°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar on high speed until smooth. Gradually add the egg whites, scraping down the sides of the bowl as necessary. Reduce the speed to low and mix in the flour and honey until just blended.
3. Spread the batter over an 8 x ½-in (20.32 x 1¼-cm) stencil, placed on a silicone baking mat-lined sheet pan, to form 8 tuiles. Bake until light golden brown. After cooling slightly, shape each tuile around a cylinder to create a circle.

Roasted Peaches

2 vanilla beans, split lengthwise and seeds scraped

227 g (8 oz/1 cup plus 2 Tbsp plus ½ tsp) granulated sugar

8 ripe peaches

½ bunch fresh mint

1. Preheat the oven to 350°F (175°C).
2. Toss the vanilla bean seeds and pods with the sugar.
3. Blanch the peaches in boiling water for 20 to 30 seconds, depending on ripeness (riper peaches will take less time). Cool in an ice bath, then remove the skins. Cut each peach in half and remove the pit.
4. Spread the sugar over the bottom of a half-sheet pan and arrange the peaches on top. Scatter the vanilla beans and mint around the peaches and roast until soft, about 30 minutes. Cool, then slice 6 of the peaches (reserve the remaining 2 for the Peach Sauce). Refrigerate, covered, until ready to use.

Peach Sauce

2 roasted peaches (see page 109)

114 g (4 oz/scant ½ cup) water

85 g (3 oz/⅓ cup plus 2 Tbsp) granulated sugar

1. Combine the roasted peaches with the water and sugar and purée in a food processor until smooth. Transfer the sauce to a squeeze bottle and reserve in the refrigerator.

Mint Syrup

20 fresh spearmint leaves

227 g (8 oz/¾ cup) light corn syrup

10 g (0.35 oz/2 tsp) water

1. Combine all of the ingredients and blend with an immersion blender. Transfer the syrup to a squeeze bottle and reserve.

Crème Fraîche Sauce

114 g (4 oz/scant ½ cup) crème fraîche

59 g (2 oz/¼ cup plus 2 tsp) granulated sugar

59 g (2 oz/¼ cup) whole milk

1. Whisk together all of the ingredients. Transfer the sauce to a squeeze bottle and reserve in the refrigerator until ready to use.

ASSEMBLY

Melted bittersweet chocolate, as needed

1. Pour the melted chocolate into a small parchment paper cone (cornet) and pipe a long stem and a leaf outline on each plate. Fill in the leaf portion with Mint Syrup.
2. Warm the Peach Mint Financiers in a 350°F (175°C) oven for about 4 minutes.
3. Pipe the Lemon Crème Fraîche–Mascarpone Cream onto an Almond Cookie and top with another cookie.
4. Arrange a warm financier at the end of the stem on each plate. Place an Almond Cookie on top of the financier. Arrange a Honey Tuile on top of the Almond Cookie and place a scoop of Apricot Sorbet on the tuile to hold it in place. Place a few slices of Roasted Peach next to each dessert.
5. Pipe the Peach Sauce in a series of graduated dots, increasing in size, along the stem, starting from the bottom and working up.
6. Pipe the Crème Fraîche Sauce in a series of graduated dots, decreasing in size, starting from the top and working down.



