

TEAM SWITZERLAND 2008

Giuliano Sargenti

Fabian Rimann

Elias Läderach

STRAWBERRY SOUP, VANILLA PANNA COTTA NAPOLEON, AND ALMOND TARTLET

Created by Team Switzerland for the World Pastry Team Championship in 2008 in Nashville, this dessert symbolizes the harmony of the elements. The Sparkling Wine-Yogurt Espuma represents air, the Strawberry Marmalade the earth, and the Key Lime Cream the water.

MAKES 14 SERVINGS

Almond Streusel

100 g (3.5 oz/¾ stick plus 1 Tbsp) unsalted butter

100 g (3.5 oz/½ cup) granulated sugar

100 g (3.5 oz/1 cup plus 2 Tbsp) almond flour

60 g (2.1 oz/½ cup) all-purpose flour

1. Preheat the oven to 320°F (160°F).
2. Combine all of the ingredients in the bowl of a stand mixer fitted with the paddle attachment. Mix on low speed until the mixture forms a dough.
3. Transfer the dough to a work surface and shape into a disk. Roll out to a thickness of ⅛ in (3 mm). Transfer to a silicone baking mat-lined baking sheet and bake just until lightly browned. Cool and cut into 2½-in (6.3-cm) squares.

Lemon Jaconde

150 g (5.3 oz/3 large) whole eggs
90 g (3.2 oz/1 cup) almond flour
90 g (3.2 oz/scant ½ cup) granulated sugar
30 g (1.1 oz/¼ cup) all-purpose flour
15 g (0.5 oz/2¼ tsp) invert sugar
8 g (0.3 oz/1 Tbsp plus 1 tsp) finely grated lemon zest
90 g (3.2 oz/3 large) egg whites
45 g (1.6 oz/3 Tbsp plus ¾ tsp) unsalted butter, melted

1. Preheat the oven to 350°F (175°C).
2. Combine the whole eggs, almond flour, 30 g (1.1 oz/2 Tbsp plus 1½ tsp) of the granulated sugar, the flour, invert sugar, and lemon zest and process in a food processor fitted with the steel blade.
3. In a stand mixer fitted with the whisk attachment, whip the egg whites with the remaining 60 g (2.1 oz/¼ cup plus 2¾ tsp) granulated sugar on high speed to form a meringue. Fold the meringue into the almond flour mixture. Fold in the melted butter.
4. Spread out the batter in a sheet pan and bake for 8 minutes, or until set. Cool.

Sparkling Wine–Yogurt Espuma

80 g (2.8 oz/4½ large) egg yolks
100 g (3.5 oz/½ cup) granulated sugar
120 g (4.2 oz/½ cup) sparkling wine
30 g (1.1 oz/2 Tbsp) freshly squeezed lemon juice
20 g (0.7 oz/1 Tbsp plus ¾ tsp) freshly squeezed Key lime juice
1 vanilla bean, split lengthwise and seeds scraped
200 g (7.1 oz/¾ cup plus 1 Tbsp) plain full-fat yogurt
3 g (0.1 oz/1½ sheets) gelatin (silver grade), bloomed and drained

1. Fill a saucepan halfway with water and bring it to a simmer over medium-low heat. Whisk the egg yolks and sugar in a stainless steel bowl to blend. Whisk in the wine, lemon juice, lime juice, and vanilla bean seeds. Place the bowl over the saucepan of simmering water. Whisk constantly for 4 to 5 minutes or more to cook the sauce, until it has the consistency of lightly whipped cream. Clear the bottom of the bowl constantly with the whisk so that the eggs do not scramble, and adjust the heat as needed. When thick, foamy, and tripled in volume, remove from the heat.
2. Whisk in the yogurt and drained gelatin. Refrigerate the espuma, covered, until ready to use.



Strawberry Soup

300 g (10.6 oz/1¼ cups) strawberry purée
15 g (0.5 oz/2 Tbsp) confectioners' sugar
30 g (1.1 oz/2 Tbsp) sparkling wine
1 vanilla bean, split lengthwise and seeds scraped

1. Blend together the strawberry purée, sugar, wine, and vanilla bean seeds. Cover and refrigerate until ready to use.

Vanilla Panna Cotta

615 g (1 lb, 6 oz/2⅔ cups) heavy cream
90 g (3.2 oz/⅓ cup plus 1 Tbsp) whole milk
45 g (1.6 oz/3 Tbsp plus 2 tsp) granulated sugar
1 vanilla bean, split lengthwise and seeds scraped
6 g (0.21 oz/3 sheets) gelatin (silver grade), bloomed and drained

1. In a saucepan, cook 450 g (15.8 oz/1¼ cups plus 2 Tbsp) of the heavy cream, the milk, sugar, and vanilla bean seeds over medium-high heat, stirring until the sugar dissolves.
2. Add the drained gelatin and stir to dissolve. Cool down the mixture.
3. Gently mix with the remaining 165 g (6.2 oz/⅔ cup) heavy cream. Place in a covered container and hold at cool room temperature until assembly.

Key Lime Cream

40 g (1.4 oz/3 Tbsp plus ¾ tsp) granulated sugar
1 g (0.03 oz/½ tsp) Key lime zest
50 g (1.8 oz/3 Tbsp plus ¾ tsp) freshly squeezed Key lime juice
600 g (1 lb, 5 oz/2½ cups) heavy cream

1. In a saucepan, bring the sugar, lime zest, and lime juice to a simmer over low heat; continue to simmer over the lowest heat for an hour. Cool.
2. Add the heavy cream to the lime reduction and chill.
3. In the bowl of a stand mixer fitted with the wire whisk, whip the chilled mixture on high speed to medium peaks. Cover and refrigerate until ready to use.

Strawberry Marmalade

260 g (9.2 oz/2½ cups) fresh strawberries, washed, hulled, and diced

260 g (9.2 oz/1¼ cups plus 2 tsp) granulated sugar

20 g (0.7 oz/2 Tbsp) Key lime suprêmes

1 g (0.03 oz/½ tsp) lemon zest

15 g (0.5 oz/1 Tbsp) freshly squeezed lemon juice

60 g (2.1 oz/¼ cup) sparkling wine

3 g (0.1 oz/1 tsp) powdered pectin

4 g (0.14 oz/2 tsp) citric acid

1. In a saucepan, cook the strawberries with 220 g (7.8 oz/1 cup plus 1 Tbsp plus 2 tsp) of the sugar, the Key lime segments, lemon zest and juice, and the wine over medium heat for 5 minutes, until the sugar is dissolved.
2. Combine the remaining 40 g (1.4 oz/3 Tbsp) sugar and the pectin. Add to the strawberry mixture and bring to a boil over medium-high heat.
3. Stir in the citric acid and cool. Refrigerate, covered, until ready to use.

Strawberry Ragout

300 g (10.6 oz/2⅔ cups) strawberry purée

15 g (0.5 oz/2 Tbsp) confectioners' sugar

30 g (1.1 oz/2 Tbsp) sparkling wine

1 vanilla bean, split lengthwise and seeds scraped

150 g (5.3 oz/1⅓ cups) fresh strawberries, washed, hulled, and diced

1. Mix the strawberry purée with the sugar, wine, and vanilla bean seeds.
2. Stir in the strawberries. Cover and refrigerate until ready to use.

Almond Tartlet

80 g (2.8 oz/⅓ cup plus 1 tsp) unsalted butter
72 g (2.5 oz/⅓ cup) confectioners' sugar
50 g (1.76 oz/1 large) egg
80 g (2.8 oz/¼ cup plus 2 Tbsp plus 1½ tsp) almond flour
90 g (3.2 oz/⅓ cup plus 1 Tbsp) heavy cream
35 g (1.2 oz/¼ cup plus 2 tsp) all-purpose flour
10 g (0.4 oz/1 Tbsp plus 1 tsp) cornstarch
2 g (0.07 oz/½ tsp) finely grated lemon zest
0.5 g (0.02 oz/pinch) salt

1. Preheat the oven to 320°F (160°C).
2. In a stand mixer fitted with the paddle attachment, cream together the butter and sugar on high speed. Add the egg slowly, mixing until blended. Add the almond flour and mix until combined. Add the remaining ingredients and mix just until blended.
3. Spoon a layer of Strawberry Marmalade in the bottom of each of fourteen 2¾-in (7-cm) diameter ovenproof ramekins. Top with the Almond Tartlet batter and bake until golden, about 12 minutes. Cool completely.

Strawberry Sorbet

575 g (1 lb, 4 oz/2½ cups) strawberry purée
465 g (1 lb, 0.4 oz/scant 2 cups) water
170 g (6 oz/¾ cup plus ⅔ tsp) granulated sugar
78 g (2.8 oz/3 Tbsp plus 2½ tsp) glucose syrup
2 g (0.07 oz/½ plus ⅛ tsp) sorbet stabilizer

1. Combine all of the ingredients in a saucepan and bring to a boil over medium-high heat. Cool down rapidly then chill.
2. Process the chilled sorbet base in an ice cream machine according to the manufacturer's instructions.

Strawberry Tuile

100 g (3.5 oz/¾ stick plus 1 Tbsp) unsalted butter
50 g (1.8 oz/2 Tbsp plus 1 tsp) glucose syrup
30 g (1.1 oz/2 Tbsp) strawberry juice
150 g (5.3 oz/¾ cup) granulated sugar
10 g (0.4 oz/1 Tbsp plus 1½ tsp) all-purpose flour
5 g (0.18 oz/2½ tsp) strawberry powder
2.5 g (0.09 oz/1½ tsp) powdered pectin

1. Preheat the oven to 320°F (160°C).

2. In a saucepan, combine the butter, glucose, and strawberry juice and cook over medium-high heat, stirring frequently, to dissolve the glucose and melt the butter. Add the remaining ingredients and mix to combine.
3. Spread out the batter in a silicone baking mat-lined sheet pan over a 3-in (7.6-cm) round stencil to form 14 tuiles. Bake until set, 5 to 7 minutes. Cool completely.

ASSEMBLY

Fourteen 2½-in (6.3-cm) thin, bittersweet chocolate squares

1. Layer the Lemon Jaconde in the bottom of a terrine pan. Top with a layer of the Strawberry Marmalade, then the Vanilla Panna Cotta. Chill until firm. Cut into ½-in (1.27-cm) slices.
2. Pour some Strawberry Soup into each serving glass. Top with Sparkling Wine-Yogurt Espuma.
3. Top each Almond Streusel square with a panna cotta slice. Top with a thin chocolate square, then a layer of Key Lime Cream. Top with a Strawberry Tuile, then a small spoonful of Strawberry Ragout.
4. Place each Almond Tartlet in a small serving dish and top with Almond Streusel and a quenelle of Strawberry Sorbet.
5. On each plate, arrange a glass of soup, then a panna cotta dessert, then an Almond Tartlet.



