

TEAM SETTEPANI 2000

Biagio Settepani

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VANILLA AND PASSION FRUIT DOME WITH MIXED BERRY COULIS

At the 2000 NPTC, Team Settepani chose passion fruit as the featured flavor for their plated dessert because of its natural acidity, which cuts through the sweetness of many pastry elements. This dome-shaped dessert is made of layers of Passion Crèmeux, Vanilla Mousse, and Mixed Berry Coulis, set on a crunchy Pistachio Dacquoise. A triangular tuile, Caramelized Pistachios, and a pulled sugar loop give the dessert a sophisticated finish.

MAKES 12 SERVINGS

Passion Crèmeux

375 g (13.22 oz/1½ cups plus 2 Tbsp) passion fruit purée
186 g (6.56 oz/3¾ large) whole eggs
75 g (2.64 oz/4 large) egg yolks
75 g (2.64 oz/½ cup plus 1 Tbsp) granulated sugar
93 g (3.28 oz/¾ stick plus 1½ tsp) unsalted butter
22.5 g (0.79 oz/11¼ sheets) gelatin (silver grade), bloomed and drained

1. In a saucepan, whisk together the passion fruit purée, whole eggs, egg yolks, and sugar. Cook over medium-high heat, whisking constantly, until the mixture comes to a boil. Remove from the heat and whisk in the butter and drained gelatin until both are melted. Strain the mixture through a fine-mesh sieve and pour into twelve 1-in (2.54-cm) demisphere molds. Freeze until firm.

Vanilla Mousse

375 g (13.2 oz) white chocolate, chopped
254 g (8.8 oz/1 cup plus 1 Tbsp plus 1½ tsp) heavy cream
3 vanilla beans, split lengthwise and seeds scraped
90 g (3.15 oz/about 4¾ large) egg yolks
12.75 g (0.45 oz/6⅓ sheets) gelatin (silver grade), bloomed and drained
561 g (19.78 oz/2⅓ cups plus 1 Tbsp plus 1½ tsp) heavy cream, whipped to medium peaks
282 g (9.9 oz/3 cups) pâte à bombe

1. Place the chopped white chocolate in a large bowl and set aside.
2. In a saucepan, combine the cream and vanilla bean seeds and pods and bring to a boil over high heat. Meanwhile, in a bowl, whisk the egg yolks. Gradually whisk about half of the hot cream into the egg yolks to temper, then return the entire mixture to the saucepan and cook, stirring constantly, until thickened. Strain through a fine-mesh sieve over the white chocolate in the bowl and allow to stand for 2 minutes.
3. Place the drained gelatin in a small cup and melt it in the microwave on low power, stirring every 10 seconds. Add the melted gelatin to the chocolate mixture and whisk until completely smooth. Cool until tepid.
4. Fold half of the whipped cream into the chocolate mixture. Fold the remaining half of the whipped cream into the pâte à bombe. Fold the two mixtures together. Refrigerate, covered, until ready to use.

Caramelized Pistachios

600 g (21.16 oz/4 cups) whole shelled pistachios
225 g (7.93 oz/1 cup plus 2 Tbsp) granulated sugar
38 g (1.34 oz/2 Tbsp plus 1½ tsp) water
23 g (0.81 oz/1 Tbsp plus 2 tsp) unsalted butter

1. Preheat the oven to 350°F (175°C).
2. Scatter the pistachios on a sheet pan and bake until warm, about 4 minutes.
3. Place the sugar and water in a copper sugar pot over high heat and cook to 240°F (115°C). Add the pistachios and stir until the mixture turns sandy. Continue cooking until the sugar melts and caramelizes evenly around the nuts. Add the butter and mix well until melted. Pour the mixture onto a silicone baking mat-lined sheet pan and separate the nuts. Cool completely, then store in an airtight container.

Pistachio Dacquoise

60 g (2.11 oz/½ cup plus 1¼ tsp) cake flour
170 g (6 oz/1½ cups plus 1 Tbsp plus 1 tsp) ground pistachios
300 g (10.5 oz/1½ cups) granulated sugar
10 g (0.35 oz/1Tbsp plus 1 tsp) powdered egg whites
280 g (9.87 oz/9⅓ large) egg whites

1. Preheat the oven to 355°F (180°C).
2. Sift together the flour, ground pistachios, and 200 g (7 oz/1 cup) of the sugar.
3. In a small bowl, combine the remaining 100 g (3.5 oz/½ cup) sugar with the powdered egg whites.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites on high speed while adding the sugar and powdered egg white mixture; whip until stiff. Fold in the flour mixture.
5. Transfer the batter to a pastry bag fitted with a medium, plain tip. Pipe into twelve 3-in (7.6-cm) disks onto a silicone baking mat-lined sheet pan and bake until set. Cool completely.

Chocolate Spray

300 g (10.58 oz/1¾ cups) cocoa butter
300 g (10.58 oz) dark chocolate (64%), chopped

1. Melt the cocoa butter in a stainless steel bowl set over a saucepan of barely simmering water; the bottom of the bowl should not touch the water. Add the chocolate and stir until melted.
2. Pour the mixture into a spray gun canister.

Tuiles

50 g (1.76 oz/3 Tbsp plus 1½ tsp) unsalted butter
50 g (1.76 oz/½ cup plus 2 Tbsp) confectioners' sugar
50 g (1.76 oz/1⅓ large) egg whites
50 g (1.76 oz/½ cup plus 1 Tbsp plus 2 tsp) all-purpose flour

1. In the bowl of a stand mixer fitted with the whisk attachment, cream together the butter and sugar on high speed. Add the egg whites and mix until blended. Add the flour and mix just until blended. Let the batter rest 1 hour before using.
2. Preheat the oven to 350°F (175°C).
3. Spread the batter over a 6-in- (15.24-cm-) long triangular stencil with a 1½-in (3.81-cm) base, placed on a silicone baking mat-lined sheet pan. You will need to make at least 12 triangles. Bake until golden around the edges, about 5 minutes. Cool completely.

Mixed Berry Coulis

- 200 g (7 oz/scant 2 cups) fresh raspberries
- 200 g (7 oz/1½ cups) fresh blueberries
- 200 g (7 oz/scant 2 cups) fresh strawberries, washed and hulled
- 280 g (9.8 oz/1½ cups plus 1 Tbsp plus 1½ tsp) granulated sugar
- 30 g (1 oz/2 Tbsp) freshly squeezed lime juice

1. Place all of the ingredients in a saucepan and bring to a boil over high heat. Reduce the heat to medium and cook for a few minutes, until the berries release their juice.
2. Strain and cool completely. Store in a covered container in the refrigerator until ready to use.

ASSEMBLY

Pulled sugar loops for garnish (see page 308)

Fresh raspberries for garnish

1. Transfer the Vanilla Mousse to a pastry bag fitted with a medium, plain tip. Pipe a layer of Vanilla Mousse into twelve 3-in (7.6-cm) demisphere molds and spread it around the sides of the domes to the top. Freeze until set.
2. Spoon some of the Mixed Berry Coulis into the center of each mold and top with a demisphere of Passion Crémeux. Fill each mold with Vanilla Mousse and top with a Pistachio Dacquoise disk. Freeze until firm.
3. Unmold each dessert and coat evenly with the Chocolate Spray. Place on a dessert plate and garnish with some of the Mixed Berry Coulis, a tuile, some Caramelized Pistachios, a raspberry, and a pulled sugar loop.

