

**TEAM AUSTRALIA 2004**

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# VOLCANIC ERUPTION

*The theme for the 2004 World Pastry Team Competition centered on the four elements of nature: earth, wind, fire, and water. Team Australia chose a dramatic rendering of an erupting volcano for their plated dessert, presenting an iced chocolate parfait overflowing with lavalike chocolate sauce.*

**MAKES 14 SERVINGS**

## Raspberry Confiture

**300 g (10.6 oz/2 $\frac{2}{3}$  cups) fresh raspberries**

**200 g (7 oz/1 cup) granulated sugar**

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

1. Combine all of the ingredients in a saucepan and cook over medium heat, stirring frequently, until the berries have released their juices and the mixture is thickened. Remove from the heat and cool completely. Remove the vanilla bean pod.

## Crumble

**150 g (5.3 oz/1 stick plus 2 $\frac{1}{2}$  Tbsp plus 2 tsp) unsalted butter**

**75 g (2.6 oz/ $\frac{1}{3}$  cup packed) brown sugar**

**190 g (6.7 oz/1 $\frac{1}{2}$  cups plus 1 Tbsp plus 1 tsp) all-purpose flour**

**20 g (0.7 oz) bittersweet chocolate, melted**

1. Preheat the oven to 350°F (175°C).
2. Mix the butter and sugar lightly together. Add the flour and mix until crumbly. Spread the crumble out onto a silicone baking mat-lined sheet pan and bake until golden brown. Cool.
3. Toss with the melted chocolate. Set aside in a covered container at room temperature until ready to use.

## Iced Chocolate Parfait

**350 g (12.3 oz) bittersweet chocolate couverture, chopped**  
**260 g (9.17 oz/1 cup plus 1 Tbsp plus 1½ tsp) whole milk**  
**180 g (6.3 oz/¾ cup plus 2 Tbsp plus 1½ tsp) granulated sugar**  
**100 g (3.5 oz/5½ large) egg yolks**  
**650 g (23 oz/2¾ cups) heavy cream, whipped to medium peaks**

1. Place the chopped couverture in a large bowl and set aside.
2. In a saucepan, combine the milk with 110 g (3.8 oz/½ cup plus 1 Tbsp) of the sugar and bring to a boil over high heat, stirring occasionally.
3. In a bowl, whisk together the egg yolks with the remaining 70 g (2.5 oz/scant ⅓ cup) sugar. Whisk about 250 g (8 oz/1 cup) of the hot milk mixture into the egg yolk–sugar mixture to temper the eggs, then return the entire mixture to the saucepan. Cook the mixture over medium-high heat, stirring constantly with a wooden spoon, until the mixture thickens enough to coat the back of the spoon and reaches 180°F (82°C).
4. Strain the mixture over the chocolate couverture in the bowl and let stand for 1 minute. Whisk until smooth and emulsified. Cool completely.
5. Fold the whipped cream into the chocolate mixture, then scrape into fourteen 2¾-in (7-cm) diameter x 2⅜-in- (6-cm-) deep, Flexipan cone molds, filling them almost to the top. Top off each mold with the Crumble, then place in the freezer for 2 hours.

## Chocolate Velvet Spray

**454 g (1 lb) bittersweet chocolate, melted**  
**227 g (8 oz/1½ cups) cocoa butter, melted**

1. Combine the chocolate and cocoa butter and warm to 120°F (49°C) over a hot water bath. Allow the mixture to cool to 90°F (32°C), stirring frequently.
2. Strain the mixture through a cheesecloth-lined sieve and then pour into a spray gun canister.
3. Unmold the Iced Chocolate Parfaits and spray them with the chocolate coating. Return the desserts to the freezer until ready to serve.





## Chocolate Sauce

**250 g (8.8 oz/1 cup plus 1½ tsp) whole milk**  
**40 g (1.4 oz/2 Tbsp plus 2¼ tsp) heavy cream**  
**30 g (1.05 oz/2 Tbsp plus 1½ tsp) granulated sugar**  
**250 g (8.8 oz) dark chocolate couverture (70%), chopped**

1. In a saucepan, combine the milk, cream, and sugar and bring to a gentle boil over medium heat, stirring occasionally. Put the couverture in a bowl. Pour the milk mixture over the chocolate couverture and let stand for 1 minute.
2. Whisk the chocolate mixture until smooth. Strain through a fine-mesh sieve. Store in a covered container in the refrigerator until ready to serve. Reheat in the microwave before serving.

## Sautéed Pears

**3 pears**  
**75 g (2.6 oz/1 stick plus 1½ Tbsp plus 1 tsp) unsalted butter**  
**75 g (2.6 oz/½ cup plus 1 Tbsp) granulated sugar**  
**1 vanilla bean, split lengthwise and seeds scraped**  
**98 g (3.45 oz/¼ cup plus 3 Tbsp) Poire William**

1. Peel, core, and dice the pears.
2. Melt the butter in a sauté pan over medium-high heat and add the sugar and vanilla bean seeds and pod. Cook until the sugar is melted. Add the pears to the mixture and cook until tender. Deglaze the pan with the liqueur. Strain out the pears, set aside, and continue to cook the syrup until it has reduced slightly. Remove the vanilla pod. Store the pears and sauce separately in covered containers in the refrigerator until ready to serve. Reheat each before serving.

## Crisp Sesame Biscuits

**130 g (4.6 oz/1 cup plus 2 Tbsp) confectioners' sugar**  
**35 g (1.2 oz/¼ cup plus 1½ tsp) all-purpose flour**  
**50 g (1.76 oz/3 Tbsp plus 1 tsp) whole milk**  
**50 g (1.7 oz/3 Tbsp plus 1½ tsp) unsalted butter, at room temperature**  
**50 g (1.7 oz/½ cup) sesame seeds**

1. Preheat the oven to 340°F (170°C).
2. Combine the sugar, flour, milk, and butter.
3. Spread the mixture over a stencil with a wavy design placed on a silicone baking mat-lined sheet pan to form 4 biscuits, then sprinkle with the sesame seeds. Bake for 8 to 10 minutes. Repeat to make 14 biscuits. Cool and store in an airtight container until ready to serve.

# ASSEMBLY

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1. Fill each parfait center one-third of the way with Raspberry Confiture and arrange on a plate. Spoon some of the Sautéed Pears and syrup on the plate a few inches from the parfait. Fill each parfait with Chocolate Sauce, letting it flow down the sides of the parfait. Garnish each parfait with a Crisp Sesame Biscuit.



