

TEAM USA 2006

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YIN-YANG FLOURLESS CHOCOLATE CAKE

In creating this boat-shaped dessert, Team USA's goal was to choose flavors that would not overwhelm the judges' palates. Their key component, a flourless chocolate cake, is accompanied by a clean-tasting rice sorbet and an exotic fruit-flavored crèmeux, and garnished creatively with a passion fruit-flavored tuile and foam.

MAKES 14 SERVINGS

Exotic Drops

- 250 g (8.8 oz/1 cup) pineapple juice**
- 1.3 g (0.04 oz/¼ tsp) Citras (see Sources page 310)**
- 1.3 g (0.04 oz/¼ tsp) Algin (see Sources page 310)**
- 75 g (2.64 oz/½ cup) banana purée**
- 75 g (2.64 oz/½ cup) coconut purée**
- 50 g (1.76 oz/3 Tbsp plus 1½ tsp) mango purée**
- 50 g (1.76 oz/3 Tbsp plus 1½ tsp) passion fruit purée**
- 1 kg (35.27 oz/4¾ cups) water**
- 5 g (0.17 oz/1⅞ tsp) Calcic (see Sources page 310)**

1. In a saucepan, combine the pineapple juice and Citras. Mix in the Algin and cook over medium heat to 180°F (82°C). Remove from the heat and cool.
2. Stir in the banana, coconut, mango, and passion fruit purées.
3. Combine the water with the Calcic. Fill a syringe with 2 to 3 g (0.035 to 0.1 oz) of the fruit purée mixture. Release drops into the water and Calcic mixture and allow to stand for 1 minute. Remove and set aside.

Passion Fruit Foam

275 g (9.7 oz/1 cup plus 2 Tbsp plus 1½ tsp) water

225 g (7.9 oz/¾ cup plus 3 Tbsp) passion fruit juice

1.5 g (0.05 oz/1 tsp) Lecite (see Sources page 310)

1. Combine all of the ingredients and store the mixture, covered, in the refrigerator until ready to serve. Immediately before serving, mix with an immersion blender for 1 minute.

Exotic Crèmeux

200 g (7 oz/4 large) eggs

149 g (5.25 oz/8 large) egg yolks

106 g (3.7 oz/½ cup plus 1½ tsp) granulated sugar

80 g (2.8 oz/⅓ cup plus 1½ tsp) mango purée

80 g (2.8 oz/⅓ cup plus 1½ tsp) passion fruit purée

40 g (1.4 oz/2 Tbsp plus 2¼ tsp) coconut purée

28 g (1 oz/2 Tbsp) banana purée

8 g (0.28 oz/2½ tsp) powdered pectin

60 g (2.1 oz/½ stick plus ¾ tsp) unsalted butter

1. In a saucepan, whisk together the eggs, egg yolks, and sugar until blended. Add the mango, passion fruit, coconut, and banana purées, and the pectin and cook over medium heat, stirring frequently, until slightly thickened.
2. Add the butter and mix with an immersion blender until emulsified. Cover and refrigerate until ready to use.

Rice Pudding

120 g (4.2 oz/¾ cup) jasmine rice

640 g (22.5 oz/2⅔ cups) whole milk

160 g (5.64 oz/⅔ cup) coconut milk

2 vanilla beans, split lengthwise and seeds scraped

40 g (1.4 oz/3 Tbsp plus ¾ tsp) granulated sugar

1. In a saucepan, combine the rice with the milk, coconut milk, and vanilla bean seeds and pods and cook over medium-high heat until the mixture begins to simmer. Reduce the heat to low, cover, and cook just until the rice softens; begin checking it after 10 minutes, then continue to check it every 5 minutes. Stir in the sugar and cook just until the sugar dissolves. Remove from heat and cool. Remove the vanilla pods, cover, and refrigerate until ready to use.

Coconut Streusel

85 g (3 oz/¾ stick) unsalted butter, softened
28 g (1 oz/2 Tbsp plus ¾ tsp) granulated sugar
57 g (2 oz/¾ cup) unsweetened desiccated coconut
87 g (3 oz/¾ cup plus 1 Tbsp) all-purpose flour

1. Preheat the oven to 340°F (170°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and sugar on high speed. Add the coconut and flour and mix on low speed until combined. Pass the dough through a crosshatch-style wire rack or thick sieve and sprinkle onto a silicone baking mat-lined sheet pan.
3. Bake until golden. Cool completely and store in an airtight container at room temperature until ready to use.

Flourless Chocolate Cake

200 g (7 oz) bittersweet chocolate (64%), chopped
25 g (0.88 oz) cocoa paste
125 g (4.4 oz/1 stick plus 2¼ tsp) unsalted butter
160 g (5.64 oz/8½ large) egg yolks
115 g (4 oz/½ cup plus 1 Tbsp plus ¾ tsp) granulated sugar
240 g (8.46 oz/8 large) egg whites

1. Preheat the oven to 340°F (170°C).
2. Combine the chocolate with the cocoa paste and butter in a bowl and place the bowl over a saucepan of simmering water; the bottom of the bowl should not touch the water. Heat, stirring frequently, until melted. Remove from the heat and cool slightly.
3. In the bowl of a stand mixer fitted with the whisk attachment, whip the egg yolks and 60 g (2.1 oz/¼ cup plus 2 tsp) of the sugar on high speed until tripled in volume, about 5 minutes. Gently fold in the cooled chocolate mixture.
4. In a separate mixer bowl, using the whisk attachment, beat the egg whites on high speed until soft peaks begin to form. Gradually add the remaining 55 g (1.9 oz/¼ cup plus 1¾ tsp) sugar and beat until stiff and glossy. Gently fold the whites into the chocolate mixture. Scrape the batter onto a silicone baking mat-lined half-sheet pan and bake for 20 minutes, or until set. Cool completely.
5. Using a 4-in- (10.16-cm-) long barquette-shaped cutter, cut out 14 barquette shapes.

Rice Sorbet

400 g (14.1 oz/1¼ cups) jasmine rice
1 cinnamon stick
1.2 kg (42.33 oz/5 cups) whole milk
220 g (7.76 oz/1 cup plus 1 Tbsp plus 1½ tsp) granulated sugar
68 g (2.4 oz/½ cup plus 1 Tbsp plus 2½ tsp) glucose powder
68 g (2.4 oz/3 Tbsp plus 1¼ tsp) Trimoline (invert sugar)

1. Combine the rice, cinnamon stick, and milk in a medium saucepan and bring to a simmer over medium heat. Reduce the heat to low, cover, and cook for 15 minutes.
2. Measure out 800 g (28.2 oz/4 cups) of the rice infusion and combine in a saucepan with the sugar, glucose powder, and Trimoline. Cook, stirring frequently, until the sugar is dissolved. Cool in an ice bath.
3. Process the sorbet base in an ice cream machine according to the manufacturer's instructions.

Passion Fruit Tuile

450 g (15.87 oz/2¼ cups) granulated sugar
7 g (0.25 oz/2¼ tsp) powdered pectin
300 g (10.6 oz/2½ sticks plus 1 Tbsp plus ¾ tsp) unsalted butter
150 g (5.3 oz/½ cup plus 2 Tbsp plus 1 tsp) glucose syrup
150 g (5.3 oz/½ cup plus 2 Tbsp) passion fruit juice
30 g (1.05 oz/¼ cup) all-purpose flour
200 g (7 oz/2¼ cups plus 1 tsp) almond flour

1. Preheat the oven to 340°F (170°C).
2. Combine the sugar and pectin.
3. In a saucepan, heat the butter and glucose over medium heat until the butter is melted. Add the sugar-pectin mixture and cook over medium heat, stirring occasionally, until the sugar is dissolved. Stir in the passion fruit juice, then whisk in the all-purpose and almond flours and bring to a boil over high heat, whisking constantly. Allow to boil for 1 minute to cook the flour.
4. Spread the mixture onto a parchment paper-lined sheet pan and bake until golden brown, about 5 minutes. After baking and while still warm, use a rolling pin to roll the mixture between two pieces of parchment paper. Roll until thin. With the mixture still between the sheets of parchment, using a very sharp utility knife, cut out 4-in- (10.16-cm-) long barquette shapes from the tuiles (the same size and shape as you cut the chocolate cake). While warm, curve the tuiles over a 4-in (10.16-cm) diameter PVC pipe.

ASSEMBLY

Feuille de bric sheets, baked and cut into 4-in- (10.16-cm-) long barquette shapes

1. Arrange each Flourless Chocolate Cake barquette on a plate and cut out a 1½-in (4-cm) round from its center. Spoon some Rice Pudding in the center of each cake. Top with a baked feuille de bric sheet. Using a pastry bag fitted with a medium plain tip, pipe the Exotic Crèmeux in dots around the edge of the cake, leaving room in the center for more Rice Pudding. Spoon some of the pudding in the center. Top with another one of the feuille de bric barquettes. Repeat the layering one more time.
2. Top each dessert with the Passion Fruit Tuile and a scoop of Rice Sorbet. Sprinkle with some Coconut Streusel. Spoon some of the Passion Fruit Foam at one end of the plate; dot with a few of the Exotic Drops.



