

## *chapter twenty*

# Plated desserts

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hen designing a plated dessert, the pastry chef must consider the composition, exploring the possibilities of contrasting and complementing flavors and textures as well as color and style. Equally important to consider are the customer base, specific event or menu needs, and the environment for preparation and service.

# Trends in plated desserts

When designing a dessert menu, it is essential to consider current trends to keep your menu fresh and interesting. Among current trends is the use of “architectural style” in constructing plated desserts. Sophisticated customers will likely expect to see such cutting-edge desserts on the menu.

Current trends also include a return to more rustic-style desserts such as galettes and “comfort food” like pies and cobblers. The appeal of these desserts lies in their simplicity of flavor, style, and presentation.

It’s also important to look at classic desserts with a contemporary eye and perhaps introduce ingredients that are not typical for the particular preparation to give them new life.

## Contrast: flavor, taste, texture, temperature, and eye appeal

The pastry contrast table that follows is a visual guide to understanding the basic characteristics that can be used by the pastry chef in the creation of a plated dessert. When conceptualizing desserts, think about incorporating a number of contrasting characteristics into the dessert by using different components, but never add components just to have another contrasting element. The number of components should make sense for the dessert.

Keep the idea of contrast in mind when adding new desserts to a current menu or designing a new menu. A balanced menu should contain warm and cold, sweet and tart, and rich and lean desserts.

Combining contrasting elements on one dessert plate will keep the palate interested and excited. The classic apple pie à la mode is a perfect example. Think of how it relates to the contrast table: An exceptional apple pie will have a crisp, flaky crust and perhaps a filling that still retains a little tartness from the apples, while the ice cream will lend its creamy, soft nature. The pie should be served warm to bring out its flavors and aromas, as well as to provide temperature contrast with the cold ice cream.

Contrasting elements in a plated dessert are divided among flavor and aroma, taste, texture, temperature, and eye appeal. When using the following chart, keep a generic understanding of culture and regional availability of ingredients to ensure the most successful combinations. Seasonality will ensure the best possible flavor in any dessert, as well as keep price and costs down. Flavor and taste combinations are the most interrelated components on this chart. Depending on your selection of ingredients, one will naturally follow the other. Also keep in mind that sweetness will vary only in intensity, but will be a component of all desserts to some degree.

The object of the textural component is to have a balance of mouthfeel—too much crunch is not necessarily a good thing. It is also important to be aware of the temperature of the components on any plate or menu. While each plate does not necessarily need contrasting elements of temperature, a menu should certainly present the spectrum.

Presentation does not mean the plate needs to be intricately presented. Today, one of the biggest trends is toward minimalism: presenting authentic, natural flavors in as fresh and simple a manner as possible.

| CONTRAST TABLE |                  |        |         |                  |                |
|----------------|------------------|--------|---------|------------------|----------------|
| SEASONALITY    | FLAVOR AND AROMA | TASTE  | TEXTURE | TEMPERATURE      | PRESENTATION   |
| Fall           | Chocolate        | Sweet  | Crunchy | Frozen           | Shape          |
| Spring         | Vanilla          | Salty  | Crisp   | Chilled          | Volume         |
| Summer         | Fruit            | Bitter | Brittle | Cool             | Color          |
| Winter         | Spice            | Acidic | Chewy   | Room temperature | Visual texture |
|                | Nut              | Umami  | Creamy  | Warm             |                |
|                |                  |        | Liquid  | Hot              |                |
|                |                  |        | Icy     |                  |                |
|                |                  |        | Tender  |                  |                |
|                |                  |        | Cakey   |                  |                |

## Restaurant desserts

Use the contrast table to help create a restaurant menu. It will help keep every plate fresh, different, and original. Remember that some desserts will not be practical because of a particular kitchen setup.

A restaurant menu should change with every season; however, you will always have a few items that will remain constant, with only the garnish changing. Maintaining seasonality with your menu will keep better costs as well as better flavors. It will also make marketing easier, as the freshest items will have the best flavors and will appeal more to the customers. Use specials to highlight ingredients at their seasonal peak. A good barometer for the success of a dessert is how well it sells, but also keep in mind that items that don't sell well may have a poor placement or wording on the menu; if corrected, an item that used to be problematic could become one of the best sellers.

A key ingredient to the success of any dessert menu is the preservice meeting. You have to make the waiters aware of your food. They should hear about it and taste it to become excited about it. Often items that sell well are favorites of the wait staff.

## Dessert station mise en place

When setting up a dessert station, whether for a large banquet kitchen or a small restaurant, there are several important considerations. The size and configuration of the work area, as well as its location in relation to the ovens, refrigerators, and freezers, determine how certain jobs are accomplished. For example, if you are preparing a hot soufflé, the location of the oven is an important factor in determining how and where the soufflé will be plated. In the same vein, if you are plating frozen desserts, the location of and access to freezer space must be considered. Keep often-used items within easy reach, and easy to see. Keep efficient workflow in mind too—plates should move in a single direction.

The station must typically be able to accommodate a variety of service pieces. Some pieces may need to be kept hot or cold for service. During service, you will also need to have a variety of nonfood items at hand: paper and side towels, skewers or toothpicks, latex gloves, and equipment such as palette knives and pastry bags. Returning items to their rightful position each time you use them will help you become more efficient and avoid lost time spent searching for missing items.

To keep the station clean and sanitary, have a container of sanitizing solution available, as well as clean cloths or paper towels and hot water to wipe plates before they leave the station.

## Plating frozen desserts

Frozen desserts are an important component of any dessert menu. While frozen desserts are commonly used as complementary components of various plated desserts, they can also serve as the main component. They can be produced in many and varied flavors, are suitable for use with different types of containers, such as tuile cookies or molded chocolate cups, and can be molded in any variety of forms. They work well in an endless number of combinations. Of course, successful plated frozen desserts rely on conveniently located freezer space for storage and service.

## Plated desserts at banquets

In most cases, any dessert that can be prepared and served for ten can also be served for a hundred. However, for larger-volume plating, equipment, storage, timing of service, and labor must all be considered.

When planning a dessert for a banquet menu, consider the general concept of the dessert. Certain restrictions may immediately become apparent. Lack of equipment (not enough of a particular mold, for example) might force you to change the shape or look of a dessert. Timing can sometimes be a restrictive element for preparations such as hot soufflés, and in some cases you may want to reformulate the dessert to increase its shelf life.

Keep sauces that are to be used in plastic squeeze bottles or a funnel dropper. These give you more control over the amount and location of the sauce on the plate or dessert and make it easy to store the sauces at the station.

# Apple crêpes with cranberries, caramel sauce, and ice cream

**MAKES 10 DESSERTS**

|                                                  |          |         |
|--------------------------------------------------|----------|---------|
| <b>Golden Delicious apples</b>                   | 13 each  | 13 each |
| <b>Sugar</b>                                     | 6 oz     | 170 g   |
| <b>Butter</b>                                    | 3 oz     | 85 g    |
| <b>Crêpes (page 229), 6 in/15 cm in diameter</b> | 20 each  | 20 each |
| <b>Clear apple caramel sauce (page 454)</b>      | 20 fl oz | 600 mL  |
| <b>Poached cranberries (page 899)</b>            | 80 each  | 80 each |
| <b>Vanilla ice cream (page 475)</b>              | 20 fl oz | 600 mL  |

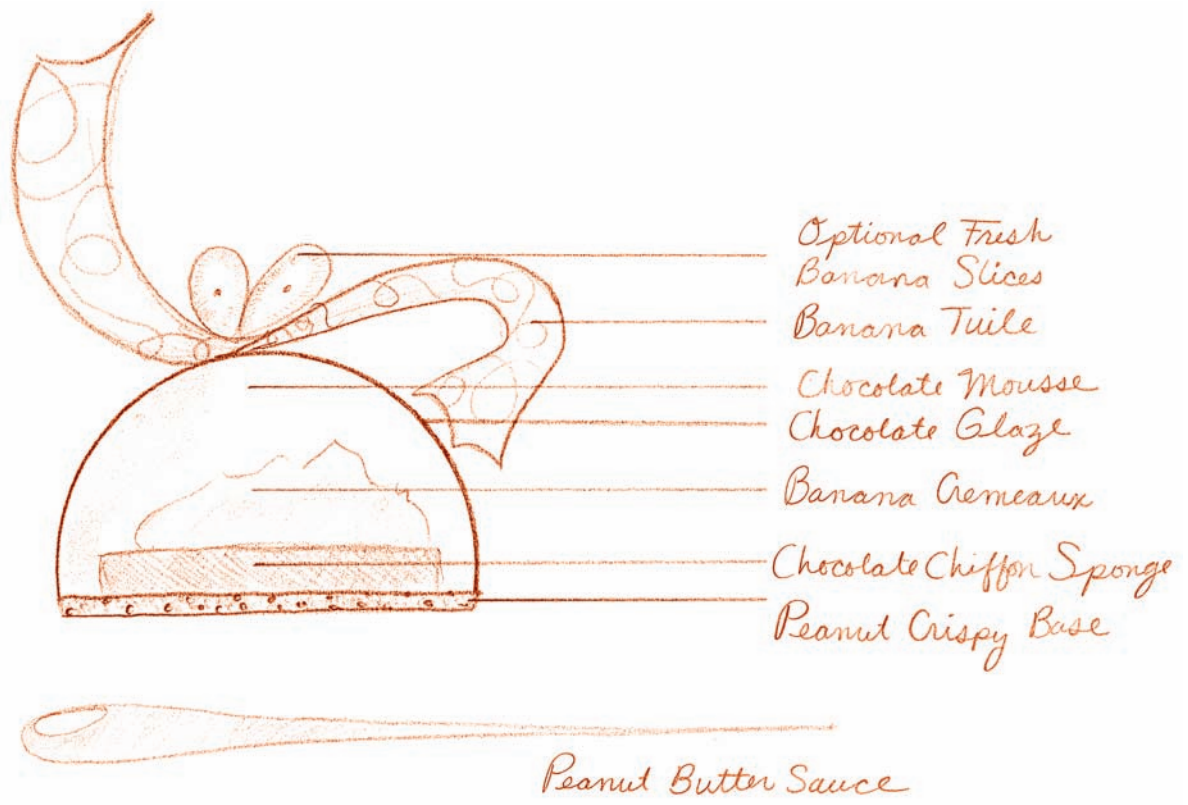
- 1** Peel, quarter, core, and tourné the apples. Toss the apples with the sugar.
- 2** Melt 1 oz/28 g of the butter in a 10-in/25-cm sauté pan over medium-high heat. Add one-third of the apples and sauté until golden brown on all sides. Transfer to a hotel pan. Sauté the remaining apples in 2 batches, using 1 oz/28 g butter each time.
- 3** Fold the crêpes into quarters.
- 4** Ladle 2 fl oz/60 mL sauce onto each warm 10-in/25-cm plate. Place 2 folded crêpes in the center of each plate, overlapping them slightly and pointing them toward the top of the plate.
- 5** Place 5 apple pieces on the bottom half of each plate, arranging them in an arc around the crêpes, pointing out and evenly spaced. Scatter 8 cranberries around the apples and crêpes.
- 6** Using a #16 scoop, place 2 fl oz/60 mL of ice cream onto the center of the crêpes on each plate.

# Banana-peanut-chocolate dome

**MAKES 10 DESSERTS**

|                                                      |             |         |
|------------------------------------------------------|-------------|---------|
| <b>Chocolate chiffon sponge (page 288)</b>           | 1 lb 10 oz  | 737 g   |
| <b>Peanut crispy base (page 348)</b>                 | 5 oz        | 142 g   |
| <b>Banana syrup (page 438)</b>                       | 10 oz       | 284 g   |
| <b>Dark chocolate mousse (page 381)</b>              | 1 lb 5½ oz  | 610 g   |
| <b>Banana cremeux (page 365), frozen, 1-in disks</b> | 3 lb 12½ oz | 1.72 kg |
| <b>Chocolate mirror glaze (page 428)</b>             | 1 lb 1¼ oz  | 602 g   |
| <b>Banana tuiles (page 346)</b>                      | 15¾ oz      | 447 g   |
| <b>Peanut butter sauce (page 429)</b>                | 8¾ oz       | 248 g   |
| <b>Peanuts, roasted and salted</b>                   | 20 each     | 20 each |

- 1 Cut the chocolate chiffon sponge and peanut crispy base into 4-in/10-cm rounds. Brush the sponge with the banana syrup to moisten. Press together 1 sponge round and 1 crispy base so they stick.
- 2 Place dome-shaped flexible silicone molds face down on a sheet pan. Using a pastry bag with a 1-in/3-cm opening, pipe the chocolate mousse three-quarters of the way up the mold.
- 3 Unmold the banana cremeux disks. Press the frozen disks into the mousse in the center of the dome mold, pressing down gently until the cremeux is level with the top of the mousse. Place a sponge–crispy base round on top of each mold, sponge side down, and gently press into the mold, completely filling it. Freeze until completely frozen, about 2 hours.
- 4 Unmold the domes and place on a wire rack over a sheet pan. Bring the chocolate mirror glaze to 90°F/32°C over barely simmering water and, using a 2-fl-oz/60-mL ladle, pour the glaze evenly over the frozen domes, making sure the entire dome is covered.
- 5 Allow the domes to thaw for 3 hours under refrigeration before plating.
- 6 Place a glazed dome slightly off center on each plate. Spike a tuile into the dome as in the photo. Using a small spoon, spoon ½ oz/14 g of the peanut butter sauce onto each plate in a teardrop shape. Sprinkle some coarsely chopped salted peanuts on the sauce and serve.



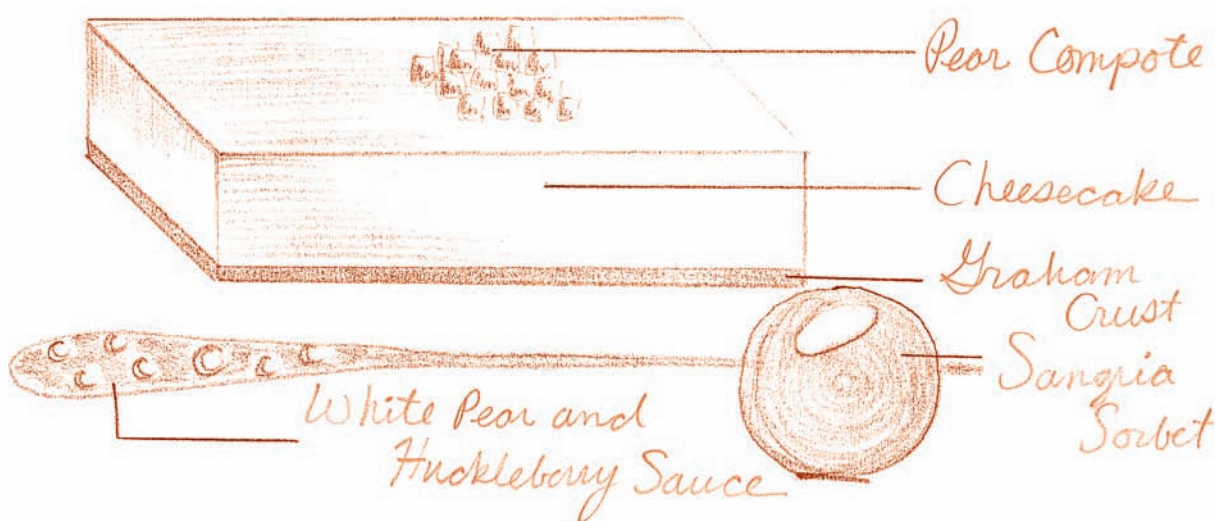


# New York cheesecake

MAKES 10 DESSERTS

|                                             |           |           |
|---------------------------------------------|-----------|-----------|
| Cheesecake (page 291), sliced               | 10 each   | 10 each   |
| Pear compote                                | 5 oz      | 142 g     |
| Light corn syrup                            | as needed | as needed |
| White pear and huckleberry sauce (page 440) | 5 oz      | 142 g     |
| Sangria sorbet (page 495)                   | 20 oz     | 567 g     |

- 1 Slice the cheesecake into rectangles 2 by 3½ in/5 by 9 cm. Using a small spoon, place ½ oz/14 g of the pear compote on top of each portioned cheesecake.
- 2 Place a pea-size dot of corn syrup on the plate in the spot where the cheesecake is going to be. Place another pea-size dot of corn syrup in the spot on the plate where the sorbet will sit, approximately 3 in/8 cm away from the cheesecake.
- 3 Place the cheesecake on the corn syrup. Spoon ½ oz/14 g of pear sauce between the cheesecake and the other drop of corn syrup. Make sure there are whole huckleberries on each plate.
- 4 Using a #16 scoop, place 2 fl oz/60 mL of the sorbet on top of the remaining corn syrup on each plate.



# Pumpkin crème brûlée

**MAKES 10 DESSERTS**

|                                                                    |           |          |
|--------------------------------------------------------------------|-----------|----------|
| <b>Jack Be Little pumpkins, scrubbed</b>                           | 10 each   | 10 each  |
| <b>Pumpkin crème brûlée base (page 363)</b>                        | 60 fl oz  | 1.80 L   |
| <b>Brûlée sugar blend (page 896)</b>                               | 10 oz     | 284 g    |
| <b>Spice mix (page 902)</b>                                        | 1 lb 4 oz | 567 g    |
| <b>Honey tuiles (page 346), scarecrow templates (see page 903)</b> | 10 each   | 10 each  |
| <b>Cinnamon sticks</b>                                             | 50 each   | 50 each  |
| <b>Cloves</b>                                                      | 120 each  | 120 each |
| <b>Star anise</b>                                                  | 30 each   | 30 each  |

- 1 Cut the top ½ in/1 cm off each pumpkin; reserve these lids. Scoop the seeds and membranes out of each pumpkin. If necessary, shave a very thin layer off the bottom of the pumpkins so they stand perfectly upright. (Be careful to shave off as little flesh as possible; if there are any holes in the bottom of the pumpkin, the base will leak out.)
- 2 Fill each pumpkin with 6 fl oz/180 mL of crème brûlée base. Place the pumpkins in a hotel pan. Add water to come halfway up the side of the pumpkins.
- 3 Bake in a 300°F/149°C deck oven until the custard is set, about 40 minutes. Remove the pumpkins from the water bath and allow to cool to room temperature.
- 4 Cover the pumpkins and refrigerate them overnight.
- 5 Sprinkle ½ oz/14 g brûlée sugar over each crème brûlée. Caramelize the sugar evenly with a torch (be careful not to burn the edges of the pumpkins).
- 6 Sprinkle 2 oz/57 g of the spice mix in the center of each chilled 10-in/25-cm plate. Place the pumpkins on top of the spice mix (the spice mix will anchor the pumpkins in place).
- 7 Place a scarecrow body in each crème brûlée, toward the back of the pumpkin. Place a scarecrow leg in front of each body, draping it over the side of the pumpkin. Lean the reserved lid against the pumpkin, opposite the scarecrow leg.
- 8 Place 5 cinnamon sticks, 12 cloves, and 3 star anise around the pumpkin on each plate in a decorative fashion.

# Tropical fruit vacherin with passion fruit sauce

**MAKES 10 DESSERTS**

|                                                               |          |         |
|---------------------------------------------------------------|----------|---------|
| <b>Kiwis</b>                                                  | 5 each   | 5 each  |
| <b>Pomegranates</b>                                           | 3 each   | 3 each  |
| <b>Pineapple</b>                                              | 1 each   | 1 each  |
| <b>Papayas</b>                                                | 3 each   | 3 each  |
| <b>Vacherins (page 674), 1½ by 3½ by 1¼ in/4 by 9 by 3 cm</b> | 10 each  | 10 each |
| <b>Dark chocolate, melted, tempered (see page 762)</b>        | 10 oz    | 284 g   |
| <b>Mango sorbet (page 491)</b>                                | 15 fl oz | 450 mL  |
| <b>Passion fruit sauce (page 435)</b>                         | 10 fl oz | 300 mL  |

**1** Peel the kiwis and cut each into 6 wedges. Cut the pomegranates in half. Gently scoop out all of the seeds. Cut 1 in/3 cm off the top and bottom of the pineapple. Carefully cut off the peel and remove the eyes. Core the pineapple. Cut it into planks 1 by 2 in/3 by 5 cm and ¼ in/6 mm thick. Peel the papayas, cut them in half, and remove the seeds. Cut the papayas into 1-in/3-cm cubes. Wrap all the fruit in plastic wrap and refrigerate until ready to assemble.

**2** Brush the inside of each vacherin with 1 oz/28 g chocolate. Allow the chocolate to set completely.

**3** Using a #20 scoop, place 1½ fl oz/45 mL of the sorbet in the left side of each vacherin. Arrange about 1½ oz/43 g pineapple, 1½ oz/43 g papaya, 1 oz/28 g pomegranate seeds, and 4 kiwi wedges next to the mango sorbet.

**4** Ladle 2 fl oz/60 mL passion fruit sauce into the center of each chilled 10-in/25-cm plate. Place a vacherin slightly above the center of each plate.

# Dates and pistachios in kataifi with lemon sorbet and cardamom sauce

**MAKES 10 DESSERTS**

|                                                                                |           |         |
|--------------------------------------------------------------------------------|-----------|---------|
| <b>Dates, pitted and coarsely chopped</b>                                      | 10 oz     | 284 g   |
| <b>Pistachios, coarsely chopped</b>                                            | 6¼ oz     | 177 g   |
| <b>Almond filling (page 894)</b>                                               | 1 lb 4 oz | 567 g   |
| <b>Pernod</b>                                                                  | 1½ fl oz  | 45 mL   |
| <b>Kataifi</b>                                                                 | 1 lb 4 oz | 567 g   |
| <b>Butter, melted</b>                                                          | 5 oz      | 142 g   |
| <b>Honey cardamom sauce (page 457)</b>                                         | 20 fl oz  | 600 mL  |
| <b>Lemon sorbet (page 489)</b>                                                 | 20 fl oz  | 600 mL  |
| <b>1-2-3 cookies (page 223), 2 in/5 cm in diameter, ⅛ in/3 mm thick, baked</b> | 10 each   | 10 each |

- 1 Mix together 8½ oz/241 g of the dates, 5 oz/142 g of the pistachios, the almond filling, and the Pernod until thoroughly combined.
- 2 Lay out 2 pieces of plastic wrap, each 24 in/61 cm long. On one piece, use 12 oz/340 g of the kataifi to make a rectangle 6 by 18 in/15 by 46 cm. On the other piece, use the remaining 8 oz/227 g kataifi to make a rectangle 6 by 12 in/15 by 30 cm. Brush the longer rectangle with 3 oz/85 g of the melted butter. Brush the shorter rectangle with the remaining 2 oz/57 g melted butter.
- 3 Using a pastry bag fitted with a #5 plain tip, pipe 1 lb 4 oz/567 g of the pistachio-date filling along the long edge of the longer rectangle closest to you, about 1 in/3 cm from the edge. Pipe the remaining 13 oz/369 g filling along the long edge of the shorter rectangle. Use the plastic wrap to help roll the kataifi around the filling, like a roulade. Carefully transfer both rolls onto a parchment-lined sheet pan.
- 4 Bake at 400°F/204°C until golden brown, about 30 minutes. Allow to cool slightly, but make sure they are warm for serving. Cut the rolls into 3-in/8-cm slices.
- 5 Ladle 2 fl oz/60 mL sauce onto each warm 10-in/25-cm plate. (The sauce should come out to the rim of the plate.) Cut each of the slices in half and place one-half of a kataifi slice toward the top of each plate, angling it slightly so that it is pointing toward the left side of the plate. Lean another half of a slice of kataifi across the first, pointing toward the right side of the plate.
- 6 Using a #16 scoop, place 2 fl oz/60 mL of the sorbet below the kataifi slices on each plate. Sprinkle a pinch of the remaining pistachios on top of the sorbet, sprinkle a pinch of the remaining dates on the sauce, and lean a cookie against the sorbet.

# Gratin of lemon-lime chibouste

**MAKES 10 DESSERTS**

|                                                      |            |         |
|------------------------------------------------------|------------|---------|
| <b>Roulade (page 273), 11½ by 16½ in/29 by 42 cm</b> | 1 each     | 1 each  |
| <b>Simple syrup (page 900)</b>                       | 6 fl oz    | 180 mL  |
| <b>Lemon-lime chibouste (page 398)</b>               | 1 lb 14 oz | 851 g   |
| <b>Raspberries</b>                                   | 1 lb       | 454 g   |
| <b>Brûlée sugar blend (page 896)</b>                 | 5 oz       | 142 g   |
| <b>Swiss meringue (page 416)</b>                     | 10 fl oz   | 300 mL  |
| <b>Lemon chips (page 898)</b>                        | 20 each    | 20 each |
| <b>Papaya sauce (page 435)</b>                       | 20 fl oz   | 600 mL  |

- 1 Using a 3-in/8-cm cutter, cut 10 disks out of the roulade. Place a disk in the bottom of each of 10 rings, 3 in/8 cm in diameter and 1½ in/4 cm tall.
- 2 Brush each roulade disk with ½ fl oz/15 mL lemon syrup. Using a pastry bag fitted with a #6 plain tip, pipe 1½ oz/43 g chibouste in an even layer on top of each roulade disk.
- 3 Arrange 8 raspberries in a ring on top of the chibouste in each mold, placing them ½ in/1 cm from the outer edge of the chibouste. Press them down slightly. Pipe 1½ oz/43 g chibouste on top of the raspberries in each mold. Using a small offset spatula, level off the top of the chibouste so that it is flush with the top of the ring.
- 4 Freeze the chibouste overnight.
- 5 Remove the rings from the chibouste. Sprinkle ½ oz/14 g brûlée sugar blend evenly on top of each chibouste. Caramelize the brûlée sugar evenly using a torch. Allow the molten sugar to cool.
- 6 Using a pastry bag fitted with a #6 plain tip, pipe 3 mounds of Swiss meringue onto the center of each chibouste. Toast the meringue lightly with a torch.
- 7 Stand 1 lemon chip in the center of the toasted meringues so that they are at an angle to each other.
- 8 Ladle 2 fl oz/60 mL of the papaya sauce onto each chilled plate. Using a small offset spatula, place a chibouste in the center of each plate. Place 8 raspberries around each chibouste.

# Summer pudding with honey tuile and frozen yogurt

**MAKES 10 DESSERTS**

|                                                        |          |         |
|--------------------------------------------------------|----------|---------|
| Summer pudding (page 669)                              | 10 each  | 10 each |
| Heavy cream, lightly whipped                           | 10 fl oz | 300 mL  |
| Linzer cookies (page 227), 1¼ in/3 cm diameter, fluted | 10 each  | 10 each |
| Raspberry frozen yogurt (page 489)                     | 10 fl oz | 300 mL  |
| Honey tuile baskets (page 346)                         | 10 each  | 10 each |
| Blueberries                                            | 5 oz     | 142 g   |
| Raspberries                                            | 5 oz     | 142 g   |
| Blackberries                                           | 5 oz     | 142 g   |

- 1 Place a summer pudding toward the top of each chilled plate. Spoon 1 fl oz/30 mL whipped cream over the lower half of each pudding, so it cascades off the sides of the pudding.
- 2 Place a linzer cookie 3 in/8 cm from the lower right of each summer pudding. Using a #30 scoop, place 1 fl oz/30 mL of frozen yogurt on each cookie.
- 3 Place a honey tuile basket 4 in/10 cm from the lower left of each pudding. Place ½ oz/14 g of each berry in each basket.

# Walnut cheesecake with dried cherry sauce and vanilla bean sherbet

**MAKES 10 DESSERTS**

|                                                                               |          |         |
|-------------------------------------------------------------------------------|----------|---------|
| <b>Walnut cheesecake (page 293), frozen</b>                                   | 1 each   | 1 each  |
| <b>Nougatine tuile triangles (page 347), 1½ by 3 in/4 by 8 cm at the base</b> | 10 each  | 10 each |
| <b>Dried cherry sauce (page 445)</b>                                          | 5 fl oz  | 150 mL  |
| <b>Lace nut tuiles (page 344), 2 in/5 cm</b>                                  | 10 each  | 10 each |
| <b>Vanilla bean sherbet (page 497)</b>                                        | 10 fl oz | 300 mL  |
| <b>Striped chocolate cigarettes (see page 830)</b>                            | 10 each  | 10 each |

- 1** While the cheesecake is semifrozen, cut it into 12 portions. Place a nougatine tuile triangle on each of 10 portions.
- 2** Drizzle ½ fl oz/15 mL sauce over each chilled 10-in/25-cm plate. Place a slice of cheesecake on the right section of each plate, pointing down.
- 3** Place a lace nut tuile 1 in/3 cm to the left of each slice of cheesecake. Using a #30 scoop, place 1 fl oz/30 mL of the sherbet in the center of each tuile. Place a chocolate cigarette on top of each scoop of sherbet.

# Funnel cake with maple syrup and summer fruit sauces

**MAKES 10 DESSERTS**

|                                        |                  |           |
|----------------------------------------|------------------|-----------|
| <b>Milk, room temperature</b>          | 24 fl oz         | 720 mL    |
| <b>Instant dry yeast</b>               | $\frac{3}{8}$ oz | 19 g      |
| <b>All-purpose flour</b>               | 1 lb 5 oz        | 595 g     |
| <b>Salt</b>                            | pinch            | pinch     |
| <b>Egg yolks</b>                       | 1½ oz            | 43 g      |
| <b>Vegetable oil, for deep-frying</b>  | as needed        | as needed |
| <b>Confectioners' sugar</b>            | 3 oz             | 85 g      |
| <b>Maple syrup</b>                     | 10 fl oz         | 300 mL    |
| <b>Raspberry sauce (page 435)</b>      | 10 fl oz         | 300 mL    |
| <b>Kiwi coulis (page 432)</b>          | 10 fl oz         | 300 mL    |
| <b>Mango coulis (page 432)</b>         | 10 fl oz         | 300 mL    |
| <b>Star anise ice cream (page 479)</b> | 20 fl oz         | 600 mL    |

- 1 To make the funnel cakes, combine the milk and yeast with 10 oz/284 g of the flour. Cover and allow to ferment for 45 minutes.
- 2 Add the remaining flour, the salt, and egg yolks, and mix. Allow to ferment 45 minutes, or until double in size.
- 3 Stir the batter. Using a pastry bag with a #3 plain tip, pipe the batter into oil at 360°F/182°C to form 10 small individual cakes. Fry until golden, turning once. Remove from the hot oil and drain on paper towels.
- 4 Dust the funnel cakes liberally with confectioners' sugar.
- 5 Using a plastic squeeze bottle, drizzle 1 fl oz/30 mL maple syrup in a spiral pattern over the center of each warm plate. Using a squeeze bottle, place 12 drops of raspberry sauce around the inner rim of the plate. (Do not use more than 1 fl oz/30 mL of each fruit sauce per plate.) Using a squeeze bottle, place a drop of kiwi coulis to the left of each raspberry sauce drop, leaving space for the mango coulis. Using a squeeze bottle, place a drop of mango coulis to the left of each kiwi coulis drop. The sauces should run together slightly.
- 6 Place a funnel cake in the center of each plate. Using a #16 scoop, place a 2 fl oz/60 mL of the ice cream on the center of each funnel cake.

# Caramelized pineapple with ginger rum sauce and coconut sorbet

**MAKES 10 DESSERTS**

|                                    |          |         |
|------------------------------------|----------|---------|
| <b>Pineapple</b>                   | 2 each   | 2 each  |
| <b>Sugar</b>                       | 10 oz    | 284 g   |
| <b>Butter</b>                      | 4 oz     | 113 g   |
| <b>Ginger rum sauce (page 456)</b> | 20 fl oz | 600 mL  |
| <b>Honey tuile cups (page 346)</b> | 10 each  | 10 each |
| <b>Coconut sorbet (page 494)</b>   | 20 fl oz | 600 mL  |
| <b>Coconut, lightly toasted</b>    | 2½ oz    | 71 g    |

- 1 Cut the top and bottom of the pineapples, carefully cut off the peel, and cut out the eyes. Remove the core and cut 10 slices  $\frac{3}{8}$  in/9 mm thick.
- 2 Lightly coat both sides of each slice of pineapple with sugar.
- 3 Melt 1 oz/28 g of the butter in a large sauté pan over medium-high heat. Add a single layer of pineapple slices and sauté until golden brown on the first side. Flip the pineapple slices over gently and sauté until golden brown on the other side. Transfer to a hotel pan. Repeat this process with the remaining pineapple slices, cooking them in 3 batches and using 1 oz/28 g butter for each batch.
- 4 Ladle 2 fl oz/60 mL rum sauce onto each warm 10-in/25-cm plate. Place a pineapple slice in the center of each plate, and place a honey tuile cup in the center of the pineapple slice.
- 5 Using a #16 scoop, place 2 fl oz/60 mL of the sorbet in the center of each honey tuile cup. Sprinkle toasted coconut around the edges of the sauce on each plate.

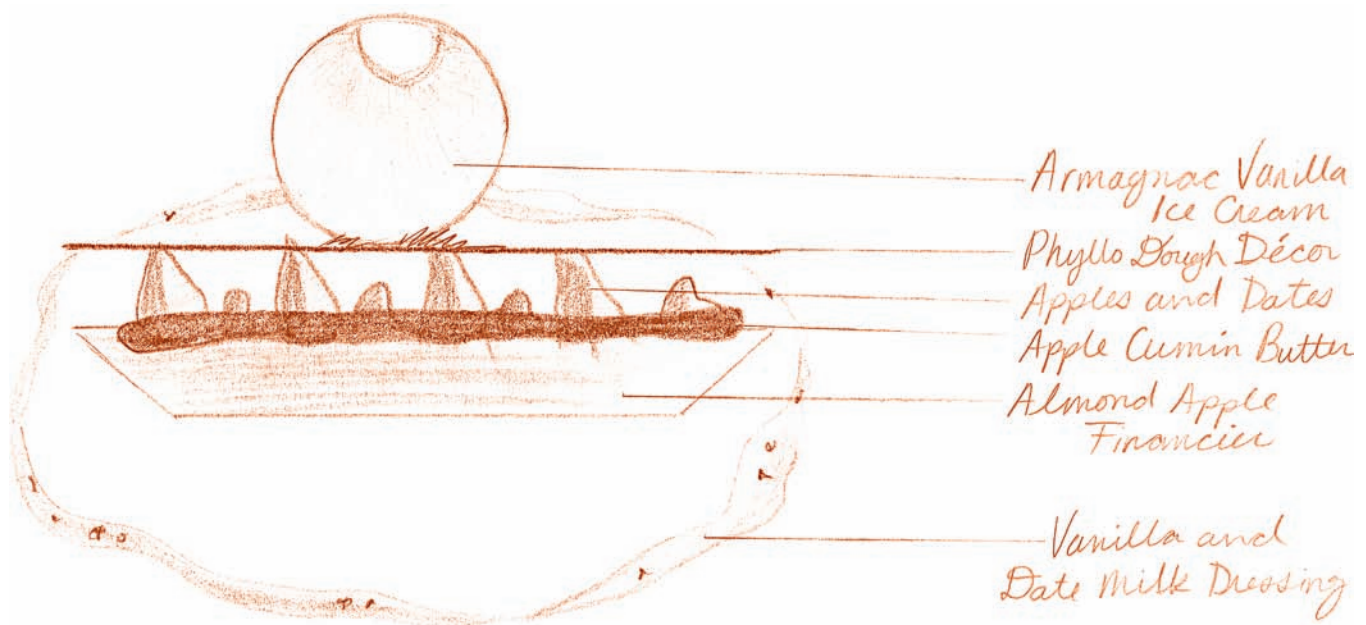
# Almond apple financier with date dressing

MAKES 10 DESSERTS

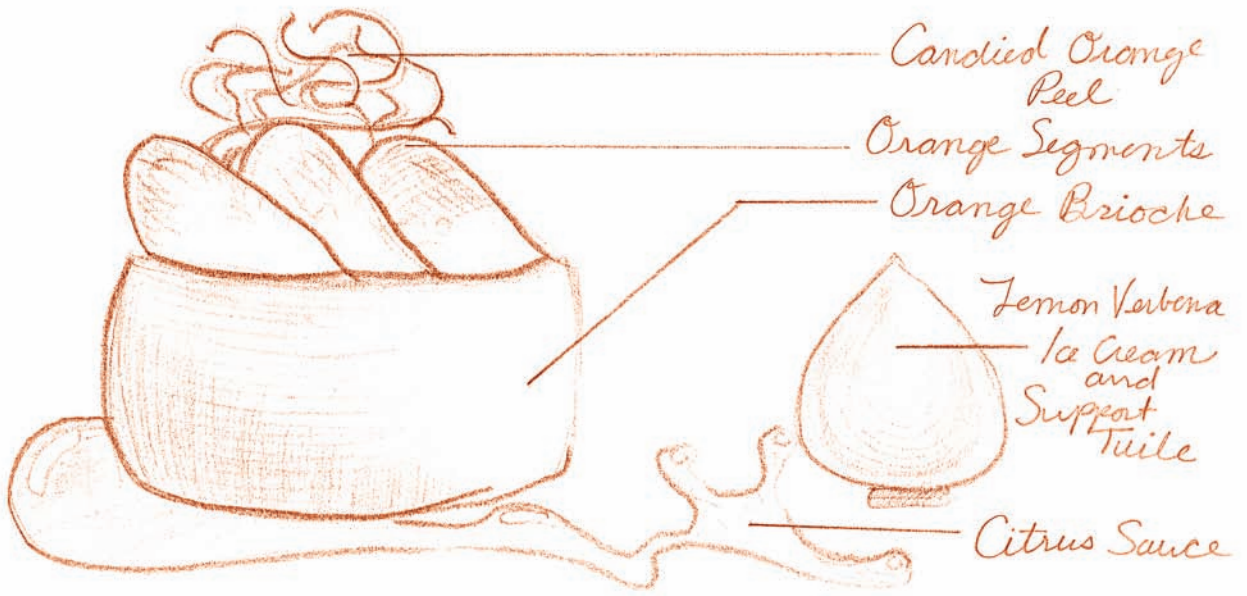
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|--------------------------------------------|---------|---------|
| Almond apple financiers (page 290), frozen | 10 each | 10 each |
| Apple cumin butter (page 451)              | 7½ oz   | 213 g   |
| Phyllo dough décor (page 350)              | 10 each | 10 each |
| Vanilla and date milk dressing (page 463)  | 10 oz   | 284 g   |
| Armagnac vanilla ice cream (page 480)      | 20 oz   | 567 g   |

**1** Unmold the apple-almond financier while still frozen. Let it sit and temper to room temperature. Once tempered, place financier on a diagonal in the center of the plate.

**2** Using a small spoon, place a ¾-oz/21-g dollop of the apple butter in the center of the cake. Place 1 phyllo dough décor on top of the apple butter and gently press down to securely adhere the décor to the butter. Spoon out the date dressing in one corner of the plate in a swooping motion to form a half moon shape. Using 2 soup spoons, shape a quenelle out of the ice cream, and place on top of the phyllo.







# Pain perdu

MAKES 10 DESSERTS

|                                                                          |            |           |
|--------------------------------------------------------------------------|------------|-----------|
| Butter, soft, or cooking spray                                           | as needed  | as needed |
| Orange brioche dough (page 186)                                          | 1 lb 4 oz  | 567 g     |
| Crème caramel with Grand Marnier (page 368), hot                         | 11¾ oz     | 333 g     |
| Clarified butter or oil                                                  | as needed  | as needed |
| Light corn syrup                                                         | as needed  | as needed |
| Tuiles*                                                                  | 1 lb 10 oz | 737 g     |
| Citrus sauce (page 436)                                                  | 7½ oz      | 213 g     |
| Candied orange peel strips (page 796)                                    | 30 each    | 30 each   |
| Lemon verbena ice cream (page 482)                                       | 1 lb 4 oz  | 567 g     |
| *The choice of tuile is up to the pastry cook. Any tuile will work well. |            |           |

- 1 Butter 10 rings 2½ in/6 cm in diameter and 1½ in/4 cm high, or spray lightly with cooking spray and place on a sheet pan lined with parchment paper. Scale the brioche dough into 10 pieces, 2 oz/57 g each, and roll into balls. Place each ball into a ring and proof at 80° to 85°F/27° to 29°C until doubled in size, 1½ to 2 hours.
- 2 Bake in a 375°F/191°C convection oven until golden brown, 15 to 20 minutes.
- 3 Remove the rings and place the brioches on a cooling rack. Using a serrated knife, trim the top and bottom of the brioches to leave each slice of brioche 1¼ in/3 cm thick.
- 4 Strain the crème caramel into a half hotel pan. Soak the brioche rounds on one side until half of the liquid is absorbed, 2 to 3 minutes. Flip and soak the other side until there is no crème caramel left.
- 5 Heat a large nonstick sauté pan over low heat for 1 minute. Grease with clarified butter or oil. Place the soaked brioches in the pan and cook until golden brown, 1½ minutes on each side. Remove from the pan and place on a cooling rack; cover with plastic wrap while still warm and cool to room temperature.
- 6 To plate, place each brioche on a lightly greased sizzle platter and heat in a 350°F/177°C oven for 3 to 4 minutes.
- 7 Place a pea-size drop of corn syrup about 3 in/8 cm from where the brioche will lie. Place a tuile on top of the corn syrup. Place the brioche on the plate. Fan 3 orange suprêmes from the citrus sauce on top of the brioche. Pour ¾ oz/21 g of the citrus sauce over the orange segments and onto the plate as in the photo. Place 3 strips of candied orange peel on top of the orange segments.
- 8 Using a #16 scoop, place 2 fl oz/60 mL of the ice cream on top of the tuile.

# Praline parfait dessert

MAKES 10 DESSERTS

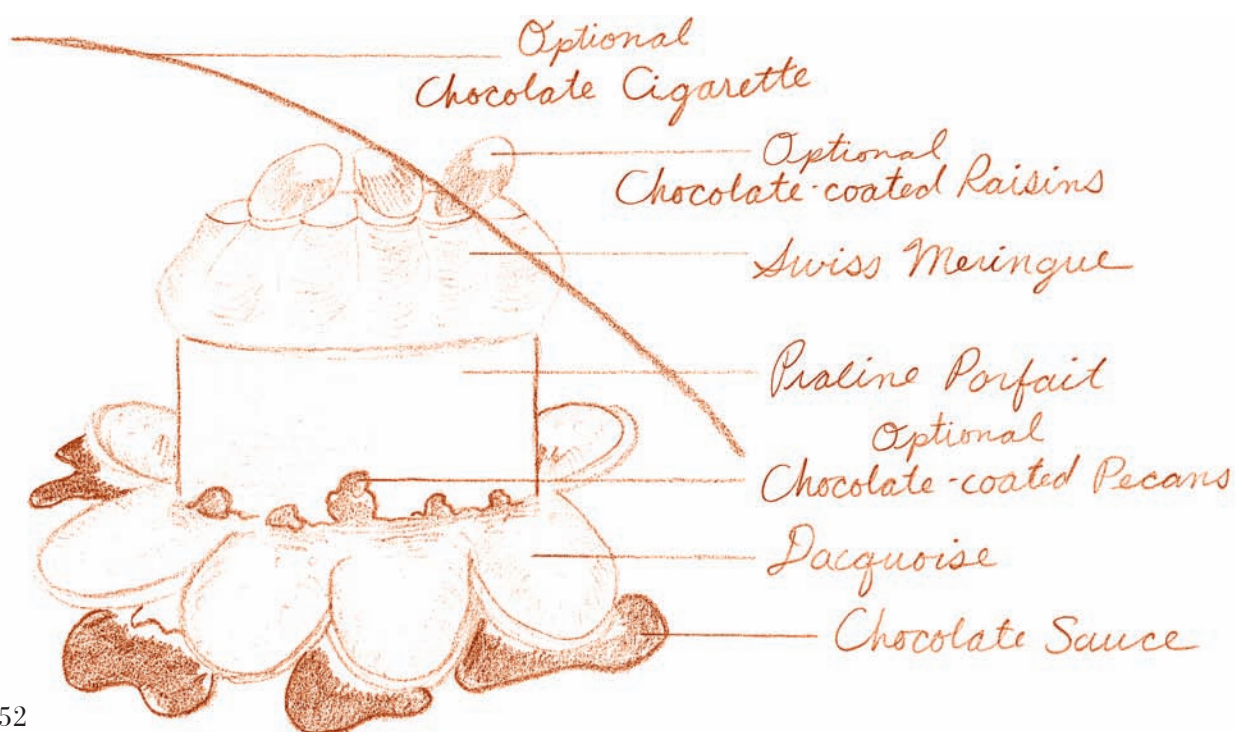
|                                                                                  |         |         |
|----------------------------------------------------------------------------------|---------|---------|
| Swiss meringue (page 416)                                                        | 9 oz    | 255 g   |
| Praline parfaits (page 506), frozen                                              | 10 each | 10 each |
| Spraying chocolate (page 464)                                                    | 16 oz   | 454 g   |
| Chocolate sauce (page 432)                                                       | 10 oz   | 284 g   |
| Dacquoise*                                                                       | 10 each | 10 each |
| *The choice of dacquoise is up to the pastry cook. Any dacquoise will work well. |         |         |

**1** Place the Swiss meringue in a piping bag with a sultan tip. Place the tip of the piping tip  $\frac{1}{4}$  in/6 mm above a parchment-lined sheet pan and squeeze the bag firmly until the meringue touches the parchment and spreads out to form a hollow round. Bake at 200°F/93°C for 2 hours with the oven door cracked. Let the meringue cool on the sheet pan. Gently remove the meringue from the parchment and place in an airtight container until needed.

**2** Remove the parfaits from the freezer and unmold. Scatter them on a half sheet pan lined with parchment paper, at least 3 in/8 cm apart. Bring the spraying chocolate to 120°F/49°C in a bowl over barely simmering water and place into the container of the paint gun. From 14 in/36 cm away, spray in a fluid motion, coating the parfaits. Reserve the parfaits.

**3** Using a #30 ladle, place 1 fl oz/30 mL of the chocolate sauce in the center of each plate. Using the back of the ladle, spread out the sauce in a circular motion until it has a 3½-in/9-cm diameter around the plate. Place the dacquoise off center of the chocolate sauce. Place the parfait in the center of the dacquoise. Place the Swiss meringue on top of the parfait.

**NOTE** A little more sauce can be added in the center of the meringue if desired.





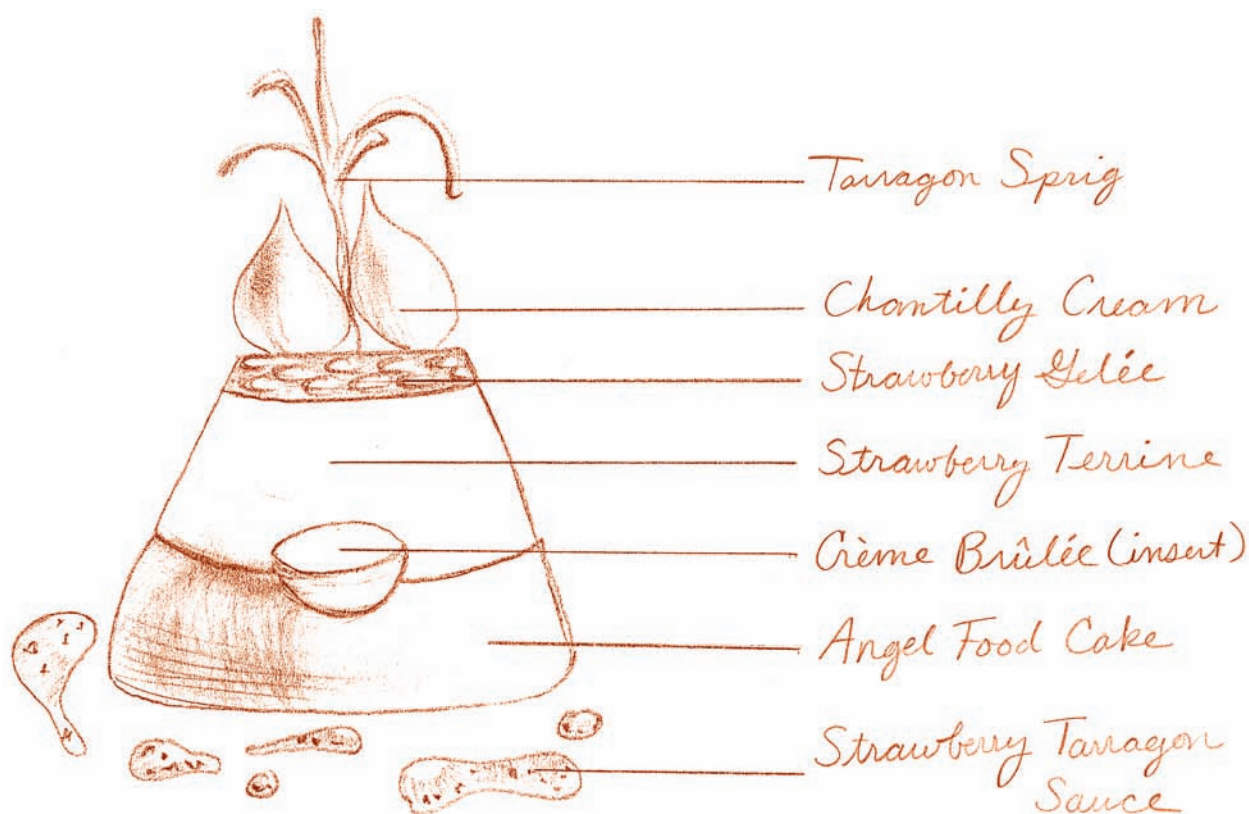


# Strawberries three ways

**MAKES 10 DESSERTS**

|                                      |            |         |
|--------------------------------------|------------|---------|
| Angel food cake batter (page 267)    | 1 lb 8 oz  | 680 g   |
| Crème brûlée (page 361), unbaked     | 1 lb 6¼ oz | 629 g   |
| Strawberry terrine (page 402)        | 8½ oz      | 241 g   |
| Chantilly cream (page 420)           | 8 oz       | 227 g   |
| Tarragon sprigs, extra small         | 10 each    | 10 each |
| Strawberry tarragon sauce (page 439) | 9½ oz      | 269 g   |

- 1 Bake the angel food cake in savarin molds in a 350°F/177°C convection oven until golden brown, 8 to 10 minutes. Cool, then unmold.
- 2 Place the crème brûlée mixture into 3-in/8-cm molds and freeze for at least 2 hours. Once frozen, unmold the crème brûlée and place in the cavity of the angel food cakes.
- 3 Unmold the strawberry terrines directly on top of the angel food cakes. Allow the terrine to thaw for 2 hours, refrigerated.
- 4 Place the cake and terrine in the center of each plate. Place a quenelle of Chantilly cream on top of the terrine. Spike the Chantilly with a tarragon sprig.
- 5 Drizzle ¾ oz/21 g of the strawberry tarragon sauce around each cake-terrine.



# Tropical savarin Madagascar

**MAKES 10 DESSERTS**

|                                                                      |           |           |
|----------------------------------------------------------------------|-----------|-----------|
| <b>Savarins (page 299)</b>                                           | 10 each   | 10 each   |
| <b>Savarin syrup (page 437), hot</b>                                 | 40 fl oz  | 1.20 L    |
| <b>Rum (optional)</b>                                                | as needed | as needed |
| <b>Mirror glaze (page 424)</b>                                       | 4 fl oz   | 120 mL    |
| <b>Chantilly cream (page 420)</b>                                    | 8 oz      | 227 g     |
| <b>Braised pineapple and sauce (page 896), sliced into triangles</b> | 1 lb 6 oz | 624 g     |
| <b>Pineapple chips (page 893)</b>                                    | 10 each   | 10 each   |

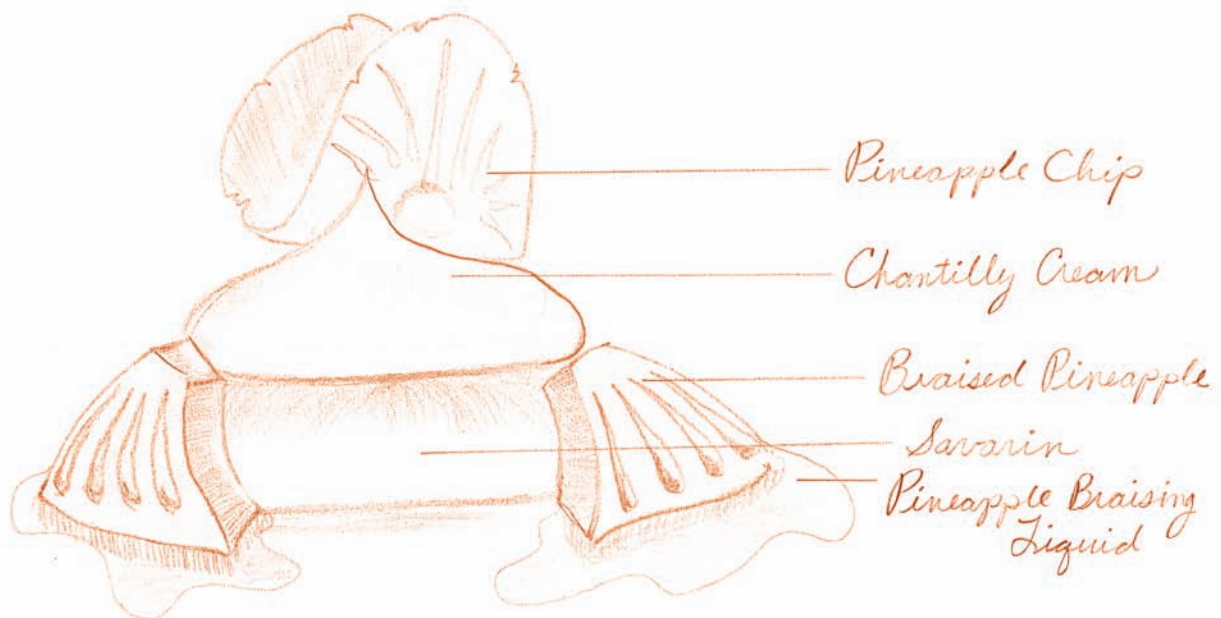
**1** Dip the savarins one by one into the hot syrup, porous side down first, until the savarin sinks halfway into the syrup, about 1 minute. Using a large slotted spoon, gently flip over the savarin to soak until it sinks three-quarters of the way down, 45 seconds to 1 minute, making sure that the savarin does not fall apart. Carefully scoop out the savarin with the slotted spoon and gently place on a wire rack over a sheet pan. Cool the savarins and syrup to room temperature. Squirt rum on top of the savarins while cooling, if desired. Refrigerate for 1 hour.

**2** Make a glaze by combining 2 oz/57 g of the mirror glaze with 1½ to 2 fl oz/45 to 60 mL of the savarin syrup. Dip the tops of each savarin into the glaze. Place the savarins, glazed side up, onto a parchment-lined sheet pan.

**3** Using a pastry bag fitted with a #6 star tip, pipe a double rosette of Chantilly cream into the center of each glazed savarin. Refrigerate until needed.

**4** In a sauce pot over medium heat, warm the pineapple in its braising liquid until hot.

**5** To plate, place the savarin on one side of the plate. Place the pineapple pieces tapering away from the savarin on the opposite side of the plate. Pour 1 tablespoon of the hot braising liquid on top of the pineapple pieces to coat. Place the pineapple chip at a 45-degree angle onto the Chantilly cream rosette.







# Pear and Thai jewels

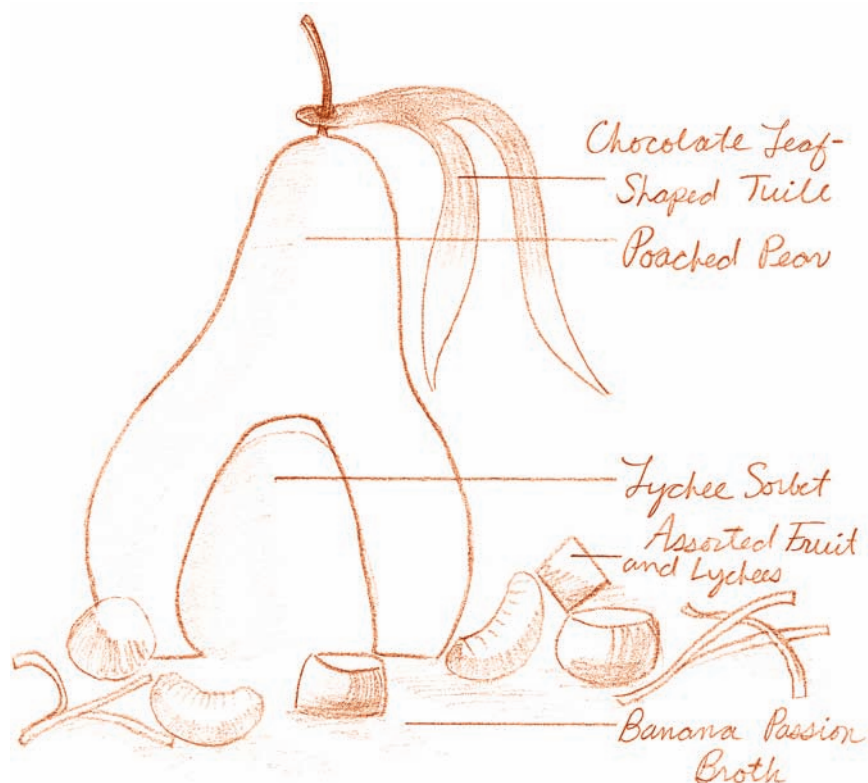
MAKES 10 DESSERTS

|                                                                                |          |         |
|--------------------------------------------------------------------------------|----------|---------|
| Chocolate leaf-shaped tuiles (page 345)                                        | 10 each  | 10 each |
| Lychee sorbet (page 496), extracted but not aged                               | 20 fl oz | 600 mL  |
| Poached pears (page 899), drained and blotted dry                              | 10 each  | 10 each |
| Seasonal fruit, cubed $\frac{1}{4}$ by $\frac{1}{4}$ in/6 by 6 mm as necessary | 10 oz    | 284 g   |
| Lychees, fresh, peeled and halved                                              | 10 each  | 10 each |
| Banana passion fruit broth (page 463)                                          | 20 fl oz | 600 mL  |

**1** Fill a half sheet pan  $\frac{1}{4}$  in/6 mm high with cold water and place another half sheet pan on top. Place a piece of foil on the top sheet pan and place in the freezer. Make a hole about  $\frac{1}{8}$  in/3 mm in diameter in the top of each tuile so it can be placed over a pear stem. Reserve.

**2** Place the sorbet in a pastry bag with an opening  $\frac{1}{3}$  in/1 cm wide. Pipe 12 small mounds of sorbet directly onto the foil on the sheet pan. (Pipe mounds only as big as the space inside the cavity of the pears.) Freeze until needed for service. Place the sorbet insert into the cavity of each pear and place the pears, standing upright, in the center of soup bowls.

**3** Arrange the diced fruit and 2 lychee halves around each pear. Pour over about 2 fl oz/60 mL banana passion fruit broth, so the fruit is halfway submerged in the broth. Place a chocolate leaf tuile over the pear stem. Serve immediately.



# Granité dessert sampler

**MAKES 10 DESSERTS**

|                                                            |          |         |
|------------------------------------------------------------|----------|---------|
| <b>Honey</b>                                               | 3 oz     | 85 g    |
| <b>Framboise</b>                                           | 3 oz     | 85 g    |
| <b>Raspberries</b>                                         | 40 each  | 40 each |
| <b>Bananas</b>                                             | 3 each   | 3 each  |
| <b>Sugar</b>                                               | 2 oz     | 57 g    |
| <b>Nougatine tuiles (page 347), 2½ in/6 cm in diameter</b> | 30 each  | 30 each |
| <b>Mango granita (page 498)</b>                            | 15 fl oz | 450 mL  |
| <b>Fresh ginger granita (page 499)</b>                     | 15 fl oz | 450 mL  |
| <b>Raspberry granita (page 498)</b>                        | 15 fl oz | 450 mL  |
| <b>Fruit salsa (page 443)</b>                              | 5 oz     | 142 g   |
| <b>Spun sugar balls (page 855)</b>                         | 10 each  | 10 each |

- 1 Gently warm the honey and framboise together. Pour over the raspberries and allow them to macerate for 1 hour.
- 2 Cut the bananas into ¼-in/6-mm slices and lay out on a sheet pan. Sprinkle a pinch of sugar on top of each banana slice. Caramelize the sugar evenly with a torch. Reserve the banana slices.
- 3 Place 3 tuiles equidistant from each other in a circular fashion on each chilled 10-in/25-cm plate, so that the ends point in to the center and out to the edge of the plate.
- 4 Using an oval scoop, scoop 1½ fl oz/45 mL mango granita into the top tuile on each plate. Scoop 1½ fl oz/45 mL ginger granita into the right tuile. Scoop 1½ fl oz/45 mL raspberry granita into the left tuile.
- 5 Place 3 caramelized banana slices between the tuiles in the top left section of the plate. Place ½ oz/14 g fruit salsa between the tuiles in the top right section of the plate. Place 4 macerated raspberries between the tuiles in the bottom section of the plate.
- 6 Place a spun sugar ball where the tuiles meet in the center of each plate.