

TEAM JAPAN 2010

Takao Yamamoto

Yoshiaki Miyake

Hiroshi Igarashi

ADVENTURE

Molten chocolate cake, ubiquitous on menus in restaurants across America, was considered by many to be a risky choice for a plated dessert at the 2010 WPTC, but Team Japan's multicomponent rendition turned out to be a real winner. Set on a round of Flourless Chocolate Biscuit, the cake was poised above a layered dessert made of Hazelnut Dacquoise, Raspberry Semi-Confit, and Hazelnut Milk Chocolate Cream. It was placed so that the liquid chocolate interior of the chocolate cake would converge with the other elements when the diner spooned into it. With this show-stopping dessert, Team Japan proved that with creativity and skill, even an old favorite can be remade into something truly special.

MAKES 12 SERVINGS

Cristaline

438 g (15.44 oz/1½ cups plus 1 Tbsp) fondant**85 g (3 oz/¼ cup) glucose syrup****85 g (3 oz/¼ cup plus 2 Tbsp) Isomalt**

1. In a saucepan, combine all of the ingredients and cook over high heat to 310°F (155°C). Pour onto a silicone baking mat and cool completely.
2. Preheat the oven to 320°F (160°C).
3. Grind the Cristaline into a powder in a food processor and spread over a 5 x 3-in (12.7 x 7.6-cm) rectangular stencil, placed on a silicone baking mat-lined sheet pan, to form 12 rectangles.
4. Heat the Cristaline in the oven until melted, 3 to 5 minutes. While warm, form each rectangle into a tube shape by bringing the long sides together.

Raspberry Espuma

480 g (16.93 oz/1½ cups plus 1 Tbsp) raspberry purée
36 g (1.26 oz/2 Tbsp plus 1½ tsp) water
36 g (1.26 oz/2 Tbsp plus 1 tsp) freshly squeezed lime juice
10 g (0.35 oz/2¾ tsp) granulated sugar
8 g (0.28 oz/1½ tsp) kirsch
55 g (1.94 oz/¼ cup) stabilizer

1. Mix all of the ingredients together except for the stabilizer.
2. Add the stabilizer and emulsify with an immersion blender.
3. Pour the raspberry mixture into a siphon and charge with a N₂O cartridge.

Hazelnut Dacquoise

162 g (5.7 oz/5½ large) egg whites
72 g (2.53 oz/½ cup plus 2¼ tsp) granulated sugar
116 g (4 oz/1 cup) confectioners' sugar
94 g (3.31 oz/1 cup plus 1 Tbsp) hazelnut flour
27 g (0.95 oz/3 Tbsp plus 2 tsp) all-purpose flour

1. Preheat the oven to 355°F (180°C).
2. In the bowl of an electric mixer fitted with the whisk attachment, beat the egg whites at high speed, gradually adding the granulated sugar, beating until medium peaks form. Sift together the confectioners' sugar, hazelnut flour, and all-purpose flour and gently fold into the meringue.
3. Spread out the batter in a silicone baking mat-lined sheet pan and bake for 14 minutes. Cool completely.

Hazelnut Milk Chocolate Cream

142 g (5 oz) milk chocolate, chopped
47 g (1.65 oz/2 Tbsp plus 1½ tsp) hazelnut paste
64 g (2.25 oz/¼ cup plus 1¼ tsp) heavy cream (35% butterfat)
4 g (0.14 oz/2 sheets) gelatin (silver grade), bloomed and drained
295 g (10.4 oz/1¼ cups plus 1 tsp) heavy cream (35% butterfat), whipped

1. Place the chopped milk chocolate in a large bowl; add the hazelnut paste.
2. In a saucepan over medium-high heat, bring the cream to a gentle boil. Pour the hot cream over the milk chocolate and hazelnut paste in the bowl and whisk until smooth.
3. Add the drained gelatin and whisk until dissolved. Cool until tepid, then gently fold in the whipped cream.
4. Pour the Hazelnut Milk Chocolate Cream over the dacquoise and freeze until firm.



Raspberry Semi-Confit

90 g (3.17 oz/⅓ cup plus 2 Tbsp plus ¾ tsp) granulated sugar

2.5 g (0.08 oz/¼ tsp) powdered pectin

300 g (10.58 oz/2⅔ cups) IQF raspberries

5 g (0.17 oz/1 tsp) kirsch

1. Mix a small quantity of the sugar with the pectin.
2. In a saucepan, combine the raspberries with the remaining sugar and place the pan over medium heat. Stir in the pectin mixture and bring to a boil, stirring. Remove from the heat and stir in the kirsch. Set aside, covered, at cool room temperature until ready to use.

Flourless Chocolate Biscuit

69 g (2.43 oz/¾ cup plus 1½ tsp) almond flour

69 g (2.43 oz/½ cup plus 1 Tbsp plus 2 tsp) confectioners' sugar

62 g (2.18 oz/⅔ cup) cocoa powder

150 g (5.3 oz/8 large) egg yolks

450 g (15.87 oz/15 large) egg whites

225 g (7.9 oz/1 cup plus 2 Tbsp) granulated sugar

1. Preheat the oven to 395°F (202°C).
2. In a bowl, whisk together the almond flour, confectioners' sugar, cocoa powder, egg yolks, and 225 g (7.93 oz/7½ large) of the egg whites.
3. In the bowl of a stand mixer fitted with the whisk attachment, whip the remaining 225 g (7.93 oz/7½ large) of the egg whites on high speed to soft peaks. Gradually add the granulated sugar and whip on high speed until it forms a stiff and glossy meringue. Fold the meringue into the egg yolk-sugar mixture.
4. Spread out the batter in a silicone baking mat-lined sheet pan and bake for 12 minutes, or until set. Unmold and cool completely.

Milk Chocolate Ganache

441 g (15.5 oz) milk chocolate, chopped

168 g (5.9 oz/⅔ cup plus 1 Tbsp plus 1 tsp) water

105 g (3.7 oz/½ cup plus 2 Tbsp plus ¾ tsp) heavy cream (35% butterfat)

63 g (2.22 oz/½ stick plus 1½ tsp) unsalted butter, softened

1. Place the chopped milk chocolate in a large bowl and set aside.
2. In a saucepan, combine the water and cream over high heat and bring to a boil. Pour it over the chopped chocolate in the bowl and whisk to emulsify.
3. Whisk in the butter. Pour into twelve 1-in (2.5-cm) round, flexible silicone molds and freeze.

Moelleux Chocolat

297 g (10.47 oz) bittersweet chocolate (70%)
135 g (4.76 oz/1 stick plus 1 Tbsp plus 1½ tsp) unsalted butter
108 g (3.8 oz/5¾ large) egg yolks
243 g (8.57 oz/1 cup plus 3 Tbsp plus 1½ tsp) granulated sugar
108 g (3.8 oz/1¼ cups) almond flour
162 g (5.7 oz/5½ large) egg whites
113 g (3.98 oz/¾ cup plus 3 Tbsp) rice flour

1. Preheat the oven to 330°F (166°C).
2. Melt the chocolate and butter together in a bowl set over a saucepan of barely simmering water.
3. Whisk together the egg yolks and 27 g (0.95 oz/2 Tbsp plus ½ tsp) of the sugar. Whisk the egg yolk–sugar mixture and the almond flour into the melted chocolate.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites on high speed to soft peaks. Gradually add the remaining 216 g (7.6 oz/1 cup plus 1 Tbsp plus 1 tsp) sugar and beat on high speed until a stiff and glossy meringue forms. Fold the meringue into the chocolate mixture. Fold in the rice flour.
5. Transfer the mixture to a pastry bag fitted with a medium, plain tip. Pipe the Moelleux Chocolat into twelve 3-in (7.6-cm) cake rings to half the height of the ring. Place a frozen milk chocolate ganache round in the center, then fill each mold with the batter. Bake for about 20 minutes, until set.

Vanilla Ice Cream

500 g (17.63 oz/2 cups plus 1 Tbsp) whole milk
100 g (3.5 oz/⅓ cup plus 2 Tbsp) heavy cream (35% butterfat)
2 Bourbon vanilla beans, split lengthwise and seeds scraped
100 g (3.5 oz/5⅓ large) egg yolks
80 g (2.82 oz/⅓ cup plus 1 Tbsp plus 1¼ tsp) granulated sugar
30 g (1.05 oz/2 Tbsp plus 1¼ tsp) invert sugar
3 g (0.1 oz/1 tsp) ice cream stabilizer
21 g (0.74 oz/1 Tbsp plus 1½ tsp) kirsch

1. In a saucepan, combine the milk, cream, and vanilla bean pods and seeds over medium-high heat and bring to a gentle boil. Remove from heat, cover, and allow to infuse for 20 minutes.
2. In a bowl, whisk together the egg yolks, granulated sugar, invert sugar, and ice cream stabilizer. Reheat the milk until hot. Whisk half of the hot milk mixture into the yolk mixture, then return the entire mixture to the saucepan and cook, stirring constantly with a wooden spoon, until the mixture thickens and reaches 175°F (80°C). Strain the mixture into a bowl, then cool in an ice bath.

3. Stir in the kirsch and process the mixture in an ice cream machine according to the manufacturer's instructions.
4. Spread a layer of the ice cream over the Hazelnut Milk Chocolate Cream and freeze until firm.

ASSEMBLY

Bittersweet chocolate plaquettes

Chopped pistachios

1. Top the Vanilla Ice Cream layer with a layer of Raspberry Semi-Confit and freeze until firm.
2. Cut the layered Hazelnut Dacquoise into 5 x 1-in (12.7 x 2.5-cm) rectangles. Cut the layered Hazelnut Milk Chocolate Cream component into rectangles of the same size. Fill each Cristaline tube with Raspberry Espuma. Place each of the dacquoise rectangles on a serving plate and top with a rectangle and a Cristaline tube. Sprinkle with chopped pistachios. Place a chocolate plaquette at each short end of the rectangle.
3. Cut out 3-in (7.6-cm) rounds from the Flourless Chocolate Biscuit. Set one next to each dessert rectangle on the plate and top with a Moelleux Chocolat.

