

TEAM SWITZERLAND 2004

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APPLE SAVARIN WITH MASCARPONE CREAM AND CRANBERRY GELÉE

Team Switzerland's plated dessert from the 2004 WPTC showcases the flavors of autumn—apple and cranberry, with accents of cassis, mascarpone cheese, and yogurt. The main element in the dessert is an apple liqueur-soaked savarin, which is topped with Mascarpone Cream and a round of Cranberry Gelée and then wrapped in white chocolate. A tart Cranberry Yogurt Ice Cream, Cassis Sauce, and Apple Chip are flavorful accompaniments.

MAKES 12 SERVINGS

Savarin Dough

20 g (0.7 oz/1 Tbsp plus 1½ tsp) granulated sugar

8 g (0.28 oz/2⅔ tsp) active dry yeast

200 g (7 oz/1⅔ cups) all-purpose flour

150 g (5.3 oz/½ cup plus 2 Tbsp) whole milk

120 g (4.2 oz/2½ large) eggs

4 g (0.14 oz/½ tsp) salt

100 g (3.5 oz/¾ stick plus 1 Tbsp) unsalted butter, softened

50 g (1.76 oz/½ cup) toasted walnuts, chopped

1. In a small bowl, combine the sugar and yeast and let stand for 15 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, mix the flour, milk, eggs, and salt on low speed until blended. Add the butter and the sugar-yeast mixture and mix until combined. Add the walnuts and mix just until combined. Let stand in a warm place for 30 minutes.
3. Preheat the oven to 390°F (200°C).
4. Pipe the dough into 12 Flexipan mini savarin molds and bake until golden brown and baked through, about 12 minutes. Unmold and cool completely.

Savarin Syrup

300 g (10.5 oz/1⅓ cups) apple wine

170 g (5.9 oz/¾ cup plus 1 Tbsp plus 1½ tsp) granulated sugar

130 g (4.6 oz/½ cup) apple liqueur

1. In a saucepan, combine the apple wine and sugar and bring to a boil over medium-high heat. Remove from the heat and cool completely.
2. Stir in the apple liqueur. Soak each savarin in the warm syrup long enough to absorb as much liquid as possible. Place upside-down on a cooling rack, set over a sheet pan. Reheat the syrup as necessary to soak the remaining savarin.

Mascarpone Cream

75 g (2.6 oz/2½ large) egg whites

75 g (2.6 oz/¼ cup plus 2 Tbsp) granulated sugar

250 g (8.8 oz/1 cup) mascarpone cheese

20 g (0.7 oz/1 Tbsp plus 1 tsp) freshly squeezed lemon juice

60 g (2.1 oz/3 extra-large) egg yolks, whisked until foamy

150 g (5.3 oz/½ cup plus 2 Tbsp) heavy cream, whipped to medium peaks

25 g (0.88 oz/1 Tbsp plus 1½ tsp) apple liqueur

1. In the bowl of a stand mixer, combine the egg whites and sugar, set over a saucepan of simmering water, and whisk together until warm. Transfer the bowl to the mixer stand and, using the whisk attachment, beat on high speed until a stiff and glossy meringue forms.
2. In a separate bowl, combine the mascarpone cheese and lemon juice. Fold the egg yolk into the mixture, then fold in the meringue. Fold in the whipped cream, then the apple liqueur. Cover and refrigerate until ready to use.

Cranberry Gelée

227 g (8 oz/2 cups) fresh cranberries

100 g (3.5 oz/½ cup) granulated sugar

60 g (2.1 oz/¼ cup) freshly squeezed orange juice

3 g (0.1 oz/1½ sheets) gelatin (gold grade), bloomed and drained

1. In a saucepan, combine the cranberries with 113 g (4 oz/½ cup) of water and cook over moderate heat until they begin to pop, about 5 minutes. Remove from the heat and let cool. Transfer to a blender and purée until smooth. Strain the purée through a fine-mesh sieve. Rinse out the saucepan.
2. Add the sugar and 57 g (2 oz/¼ cup) of water to the saucepan and bring to a boil, stirring, until dissolved. Let cool. Stir in the orange juice and cranberry purée, then the drained gelatin. Keep warm in a bowl set over a saucepan of hot water until ready to use.

Cranberry Yogurt Ice Cream

100 g (3.5 oz/½ cup plus 1 Tbsp plus 1½ tsp) whole milk
300 g (10.5 oz/1½ cups) granulated sugar
50 g (1.76 oz/3 Tbsp plus 1½ tsp) unsalted butter, cut into tablespoons
6 g (0.21 oz/3 sheets) gelatin (silver grade), bloomed and drained
150 g (5.3 oz/⅔ cup) apple juice
450 g (15.8 oz/4 cups) fresh cranberries
375 g (13.2 oz/1½ cups) plain full-fat yogurt

1. Place the milk, sugar, and butter in a saucepan and bring to a boil over medium-high heat, stirring until the sugar is dissolved. Remove from the heat, add the drained gelatin, and stir until dissolved.
2. In a separate saucepan, combine the apple juice and cranberries and bring to a boil over high heat. Combine with the milk mixture and chill the base in an ice bath. Fold in the yogurt and process in an ice cream machine according to the manufacturer's instructions.

Cassis Sauce

10 g (0.35 oz/1 Tbsp plus 1 tsp) cornstarch
100 g (3.5 oz/scant ½ cup) apple juice
200 g (7 oz/1 cup) granulated sugar
300 g (10.5 oz/1¼ cups) cassis purée

1. In a saucepan, whisk the cornstarch into the apple juice and bring to a boil over medium-high heat. Boil for 1 minute, then remove from the heat and add the sugar, stirring to dissolve it. Cool.
2. Stir the cassis purée into the cooled mixture. Cover the bowl and refrigerate until ready to use.

Raw Apple Purée

2 g (0.07 oz/1 sheet) gelatin (silver grade), bloomed and drained
150 g (5.3 oz/1 medium) apple, peeled, cored, and cut into chunks
20 g (0.7 oz/1 Tbsp plus 1 tsp) freshly squeezed lemon juice
40 g (1.4 oz/3 Tbsp plus 1 tsp) granulated sugar

1. Fill a small saucepan halfway with water and bring to a boil over medium-high heat. Place the drained gelatin in a bowl set over a saucepan of hot water and heat until melted.
2. Meanwhile, process the apple chunks and lemon juice in a blender. Add the sugar and dissolved gelatin and mix until blended. Cover and hold at room temperature until ready to use.

Apple Chips

220 g (7.76 oz/scant 1 cup) apple purée
110 g (3.8 oz/½ cup plus 2 tsp) granulated sugar
10 g (0.35 oz/¼ tsp) freshly squeezed lemon juice
10 g (0.35 oz/¼ tsp) unsalted butter

1. Preheat the oven to 300°F (150°C).
2. Combine all of the ingredients in a nonstick pan and cook over medium-high heat until slightly reduced. Cool.
3. Spread the mixture paper-thin over a wavy stencil, placed on a silicone baking mat-lined sheet pan, and bake until set, about 5 minutes. Repeat to make 12 Apple Chips.

Apple Compote

500 g (17.6 oz/2 cups plus 1 Tbsp plus 2 tsp) water
100 g (3.5 oz/⅓ cup plus 2 Tbsp) apple juice
500 g (17.6 oz/3⅓ medium) apples, cored, peeled, and scooped into Parisienne balls with a melon baller
30 g (1.05 oz/2 Tbsp) freshly squeezed lemon juice
200 g (7 oz/1 cup) granulated sugar
30 g (1.05 oz/1 Tbsp plus 2 tsp) apple liqueur

1. In a saucepan, combine the water, apple juice, and apple balls and cook over medium heat until the apples are tender. Add the lemon juice and sugar and cook, stirring, until the sugar is dissolved. Cool.
2. Stir in the apple liqueur. Cover and refrigerate until ready to use. Reheat in the microwave until warm before serving.

ASSEMBLY

Red-colored cocoa butter

Tempered white chocolate for wrapping desserts

Pulled sugar sticks (see page 308)

1. Place each savarin in the bottom of a 2-in (5-cm) diameter x 3-in- (7.6-cm-) high ring mold and top with a layer of Raw Apple Purée. Fill the ring mold almost to the top with the Mascarpone Cream and top off with some Cranberry Gelée. Freeze until firm.
2. Unmold each dessert. Decorate an acetate strip, 3 in (7.6 cm) high and wide enough to wrap around the ring mold, with red-tinted cocoa butter and let set (or use a transfer sheet). Spread some tempered white chocolate over the strip. Let set slightly, then wrap around the ring mold. Refrigerate until set.
3. Peel off the acetate strip and arrange each dessert on a plate. Place a quenelle of Cranberry Yogurt Ice Cream next to the dessert. Arrange three balls from the Apple Compote next to the ice cream and garnish with an Apple Chip and a pulled sugar stick.
4. Decorate the plate with dots of Cassis Sauce.



