

TEAM JAPAN 2008

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AURORA

While strawberry and almond were the dominant flavors in Team Japan's plated dessert from the 2008 WPTC, lemon, lime, coconut, honey, caramel, and balsamic vinegar added interesting background notes. The base of the dessert is an Almond Biscuit, which is topped with components of various textures: a crunchy Coconut Meringue, creamy White Chocolate Lime Cream, Caramel White Chocolate Tuile, and a quenelle of frozen Strawberry Balsamic Sorbet. A vibrant shard of Raspberry Paper crowns the dessert, which is surrounded by a warm Strawberry Balsamic Ragout, lime anglaise, and Lemon Honey Jelly.

MAKES 12 SERVINGS

Almond Biscuit

56 g (1.97 oz/½ cup) rice flour**36 g (1.26 oz/¼ cup plus 1 Tbsp plus 1½ tsp) almond flour****128 g (4.5 oz/1 stick plus 1 Tbsp) unsalted butter****64 g (2.25 oz/3½ large) egg yolks****Pinch of salt****128 g (4.5 oz/4 extra-large) egg whites****72 g (2.53 oz/⅓ cup plus 2¼ tsp) granulated sugar**

1. Preheat the oven to 355°F (124°C).
2. In a food processor fitted with the steel blade, blend together the rice and almond flour, butter, egg yolks, and salt. Transfer the mixture to a bowl.
3. 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 sugar and beat until a stiff and glossy meringue forms. Fold the meringue into the rice flour mixture.
4. Transfer the batter to a pastry bag fitted with a medium, plain tip and pipe into twelve 3-in (7.6-cm) ring molds. Bake for about 8 minutes, or until a tester comes out clean. Cool completely, then store in an airtight container until ready to use.

Coconut Meringue

104 g (3.6 oz/3½ large) egg whites
58 g (2.04 oz/¼ cup plus 2 tsp) granulated sugar
104 g (3.66 oz/¾ cup plus 2 Tbsp plus 1½ tsp) confectioners' sugar
34 g (1.2 oz/⅓ cup plus 1 Tbsp) almond flour
26 g (0.9 oz/⅓ cup) unsweetened desiccated coconut

1. Preheat the oven to 248°F (120°C).
2. In the bowl of a stand mixer fitted with the whisk attachment, whip the egg whites on high speed with 12 g (0.42 oz/1 Tbsp) of the granulated sugar. Gradually add the remaining 46 g (1.6 oz/3 Tbsp plus 2 tsp) granulated sugar and whip until a stiff and glossy meringue forms. Fold in 76 g (2.68 oz/⅓ cup) of the confectioners' sugar. Fold in the remaining 28 g (1 oz/¼ cup) confectioners' sugar, the almond flour, and the desiccated coconut.
3. Pipe twelve 3-in (7.6-cm) rounds of the meringue onto a silicone baking mat–lined sheet pan and bake until dry, about 80 minutes.

Lemon Honey Jelly

100 g (3.5 oz/¼ cup plus 2½ tsp) honey
100 g (3.5 oz/⅓ cup plus 1 Tbsp plus 2½ tsp) water
20 g (0.7 oz/1 Tbsp plus 1 tsp) freshly squeezed lemon juice
3 g (0.1 oz/1½ sheets) gelatin (silver grade), bloomed and drained

1. In a saucepan, combine the honey and water and place over low heat just until warm. Add the lemon juice and drained gelatin and stir to dissolve the gelatin.
2. Pour the jelly into twelve 1-in (2.54-cm) square flexible silicone molds and freeze until set.

Caramel White Chocolate Tuile

112 g (3.95 oz/⅓ cup plus 2 tsp) fondant
75 g (2.6 oz/3 Tbsp plus 1½ tsp) glucose syrup
75 g (2.6 oz) white chocolate, chopped

1. In a saucepan, heat the fondant and glucose over high heat to 320°F (160°C). Pour over the chocolate and emulsify with an immersion blender. Pour onto a silicone baking mat and roll into an even layer. Let set completely.
2. Preheat the oven to 355°F (180°C). Break the tuile mixture into chunks and grind finely in a food processor. Sift over a 4-in (10-cm) round stencil, or *chablon*, placed on a silicone baking mat–lined sheet pan, to form 12 tuiles. Bake for a few seconds. While still warm, shape the tuiles around a PVC tube to curl slightly.



White Chocolate Lime Cream

288 g (10.16 oz) white chocolate, chopped
54 g (1.9 oz/3 Tbsp plus 1½ tsp) whole milk
93 g (3.28 oz/½ cup plus 1 Tbsp) freshly squeezed lime juice
15 g (0.53 oz/1 Tbsp) freshly squeezed orange juice
3 g (0.1 oz/1½ tsp) finely grated lime zest
4.5 g (0.16 oz/2¼ sheets) gelatin (silver grade), bloomed and drained
360 g (12.7 oz/1½ cups) heavy cream

1. Place the chopped chocolate in a large bowl and set aside.
2. In a small saucepan, combine the milk, lime and orange juices, and lime zest and place over medium-high heat until hot to the touch. Add the drained gelatin and stir until dissolved. Pour the mixture over the white chocolate and emulsify with an immersion blender. Cool until tepid.
3. In the bowl of a stand mixer fitted with the whisk attachment, whip the cream on high speed to soft peaks. Fold into the cooled white chocolate mixture. Transfer to a pastry bag fitted with a medium, plain tip and pipe the cream into twelve 2¾-in (7-cm) flexible, silicone demisphere molds. Freeze until firm.

Lime Anglaise Sauce

225 g (8 oz/¾ cup plus 2 Tbsp plus 2¼ tsp) whole milk
150 g (5.3 oz/⅔ cup) heavy cream
6 g (0.21 oz/1 Tbsp) lime zest
75 g (2.6 oz/1½ large) eggs
51 g (1.8 oz/¼ cup) granulated sugar
1.5 g (0.05 oz/⅔ sheet) gelatin (silver grade), bloomed and drained

1. Combine the milk, cream, and lime zest in a small saucepan and cook over medium-high heat until just beginning to boil. Remove from the heat, cover, and allow to infuse for 30 minutes.
2. In a bowl, whisk together the eggs and sugar. Pour half of the hot cream mixture into the egg-sugar mixture to temper the eggs, then return the entire mixture to the saucepan. Cook, stirring constantly, until the mixture thickens, coats the back of the spoon and reaches 175°F (80°C). Add the drained gelatin and stir until dissolved. Cool completely. Transfer to an airtight container and refrigerate until ready to use.

Strawberry Balsamic Sorbet

74 g (2.6 oz/½ cup) water
40 g (1.4 oz/3 Tbsp plus ¾ tsp) granulated sugar
8 g (0.28 oz/2½ tsp) sorbet stabilizer
480 g (16.9 oz/2 cups plus 1 Tbsp plus 1½ tsp) strawberry purée
480 g (16.9 oz/2 cups plus 1 Tbsp plus 1½ tsp) wild strawberry purée
66 g (2.3 oz/3 Tbsp plus 1½ tsp) Trimoline (invert sugar)
60 g (2.1 oz/¼ cup) balsamic vinegar
34 g (1.19 oz/2 Tbsp) freshly squeezed lemon juice
38 g (1.3 oz/½ cup) confectioners' sugar

1. Combine the water, granulated sugar, and sorbet stabilizer in a saucepan over medium-high heat and cook, stirring, to dissolve the sugar.
2. In another saucepan, combine the purées, invert sugar, balsamic vinegar, lemon juice, and confectioners' sugar and place over medium heat until warm. Add the sugar syrup. Cool. Refrigerate the sorbet base for 1 hour.
3. Process the chilled sorbet base in an ice cream machine according to the manufacturer's instructions. Pipe the sorbet into 12 flexible, silicone quenelle molds and freeze until firm.

Strawberry Balsamic Ragout

84 g (2.96 oz/½ cup plus 1 Tbsp) strawberry purée
80 g (2.82 oz/½ cup plus 1 Tbsp plus 1¼ tsp) granulated sugar
20 g (0.7 oz/1 Tbsp plus 1 tsp) freshly squeezed lemon juice
15 g (0.5 oz/1 Tbsp) balsamic vinegar
240 g (8.46 oz/2 cups) fresh strawberries, washed, hulled, and chopped

1. In a saucepan, combine the strawberry purée, sugar, lemon juice, and balsamic vinegar and bring just to a boil over medium-high heat. Add the chopped strawberries. Cool.
2. Refrigerate the ragout, covered, until ready to serve.

Raspberry Paper

100 g (3.5 oz/⅓ cup plus 2 Tbsp) raspberry purée

10 g (0.35 oz/1 Tbsp plus 1½ tsp) methylcellulose f50 (see Sources, page 310)

35 g (1.23 oz/2 Tbsp plus 2¼ tsp) granulated sugar

1. Preheat the oven to 250°F (122°C).
2. Combine all of the ingredients in a microwave-safe container and heat on high power, stirring every 30 seconds, until the mixture comes to a boil. Spread onto a silicone baking mat-lined sheet pan and bake for 15 minutes. Cool.
3. Tear off irregular pieces of the raspberry paper to use as a garnish.

ASSEMBLY

1. Warm up the Almond Biscuits and place one on each plate. Place a Coconut Meringue on top of each biscuit, then unmold a White Chocolate Lime Cream on top. Arrange a Caramel White Chocolate Tuile on top of the cream, then unmold a quenelle of Strawberry Balsamic Sorbet on top. Garnish with a piece of Raspberry Paper.
2. Spoon some warm Strawberry Balsamic Ragout on one side of each dessert and some Lime Anglaise Sauce on the opposite side. Place a Lemon Honey Jelly on each plate.

