

TEAM BOOS 2000

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BANANA AND MALTED MILK CHOCOLATE MOUSSE WITH CHERRY SAUCE

This classic plated dessert from Team Boos for the NPTC in 2000 featured the pairing of a Banana and Malted Milk Chocolate Mousse on an almond Jaconde cake. The dessert was frozen, unmolded, and then sprayed with a mixture of chocolate and cocoa butter before being sliced for serving. The rich mousse dessert was accented by a tart cherry sauce and served with sablé cookies and an elegant, flowing tuile.

MAKES 12 SERVINGS

Jaconde

90 g (3.2 oz/1 cup) almond flour**90 g (3.2 oz/scant ½ cup) granulated sugar****15 g (0.5 oz/2¼ tsp) invert sugar****150 g (5.3 oz/3 large) whole eggs****30 g (1.1 oz/¼ cup) all-purpose flour****90 g (3.2 oz/3 large) egg whites****45 g (1.6 oz/3 Tbsp plus ¾ tsp) unsalted butter, melted**

1. Preheat the oven to 350°F (175°C).
2. Combine the almond flour, 30 g (1.1 oz/2 Tbsp plus 1½ tsp) of the granulated sugar, the invert sugar, eggs, and all-purpose flour in a food processor.
3. In the bowl of a stand mixer fitted with the whisk attachment, whip the egg whites with the remaining 60 g (2.1 oz/¼ cup plus 2¾ tsp) granulated sugar on high speed until they just hold a soft shape and fold into the almond flour mixture.
4. Fold in the melted butter. Spread out the batter in a parchment paper-lined sheet pan and bake for 8 minutes, or until set. Cool.

Banana Mousse

100 g (3.5 oz/2 large) whole eggs
85 g (3 oz/4½ large) egg yolks
85 g (3 oz/⅓ cup plus 1 Tbsp plus 2½ tsp) granulated sugar
16 g (0.56 oz/10 sheets) gelatin (platinum grade), bloomed and drained
57 g (2 oz/½ cup) freeze-dried banana powder
170 g (6 oz/¾ cup) banana purée
100 g (3.5 oz/⅓ cup plus 2 Tbsp plus 1 tsp) dark rum
454 g (16 oz/2 cups) heavy cream (40% butterfat)

1. In the bowl of a stand mixer fitted with the whisk attachment, begin beating the eggs and egg yolks on medium-low speed.
2. In a saucepan, combine the sugar with some water (about 2 Tbsp) and cook over high heat to the soft ball stage, 238°F (114°C). With the mixer running, pour the hot syrup onto the eggs, add the drained gelatin, and mix on high speed until cool.
3. In a bowl, combine the banana powder, banana purée, and rum and blend into the egg mixture.
4. Whip the cream on high speed to medium peaks and gently fold into the egg mixture. Pour into a 1-in (2.54-cm) diameter x 10-in- (25.4-cm-) long acetate plastic tube and freeze until set.

Malted Milk Chocolate Mousse

680 g (1.5 lb) bittersweet chocolate, chopped
200 g (7 oz) milk chocolate, chopped
142 g (5 oz/1¼ cups) malt powder
113 g (4 oz/⅓ cup plus 2 Tbsp plus 2 tsp) water
14 g (0.5 oz/9 sheets) gelatin (platinum grade), bloomed and drained
200 g (7 oz/6½ large) egg whites
200 g (7 oz/1 cup) granulated sugar
454 g (16 oz/2 cups) heavy cream (40% butterfat), whipped to medium peaks

1. Place the chopped dark and milk chocolate in a large bowl and set aside.
2. In a small saucepan, combine the malt powder and water and place over medium heat, whisking until the malt is dissolved. Add the drained gelatin and stir to dissolve. Pour the hot mixture over the chopped chocolate in the bowl and whisk to emulsify. Cool to room temperature.
3. In the bowl of a stand mixer fitted with the whisk attachment, begin beating the egg whites on medium-low speed. In a saucepan, combine the sugar with some water (about 2 Tbsp) and cook to the soft ball stage, 238°F (114°C). With the mixer running, pour the hot syrup onto the egg whites, and beat on high speed until cool to form a meringue.
4. Fold the meringue into the cooled chocolate mixture. Fold in the whipped cream.

5. Line a triangular mold that has 3-in (7.6-cm) sides and is 10 in (25.4 cm) long with acetate. Fill the mold halfway with the Malted Milk Chocolate Mousse. Unmold a tube of frozen Banana Mousse and place it on top, in the center. Fill the mold with the remaining Malted Milk Chocolate Mousse. Cut a rectangle of Jaconde cake to fit the base of the mold and place it on top. Freeze for several hours, or until firm.

Hippenmasse

57 g (2 oz/½ cup plus 2 Tbsp plus 2 tsp) all-purpose flour

57 g (2 oz/½ cup) confectioners' sugar

Pinch of salt

57 g (2 oz/2 large) egg whites

57 g (2 oz/½ stick) unsalted butter, melted

Pure vanilla extract

1. In a bowl, sift together the flour, sugar, and salt. Add the egg whites, melted butter, and vanilla to taste. Whisk just until combined. Set the batter aside to rest for 1½ hours before using.
2. Preheat the oven to 325°F (163°C).
3. Spread the batter over a 7-in- (17¾-cm-) long x 1¼-in- (3-cm-) wide stencil, placed on a silicone baking mat-lined sheet pan. Bake until golden brown around the edges, about 5 minutes. Shape while warm.

Cherry Sauce

57 g (2 oz/¼ cup) cherry juice

42 g (1.5 oz/3 Tbsp plus 1 tsp) granulated sugar

14 g (0.5 oz/1 Tbsp plus 2½ tsp) modified food starch

25 cherries in kirsch

1. In a saucepan, bring the cherry juice to a boil over high heat. Add the sugar and starch and cook, whisking, until thickened. Strain and stir in the cherries.

Caramelized Bananas

2 bananas, peeled and sliced

Granulated sugar, as needed

1. Place the banana slices on a sheet pan and sprinkle with sugar. Caramelize each banana slice with a torch.

Chocolate Spray

85 g (3 oz) bittersweet chocolate

85 g (3 oz/½ cup) cocoa butter

1. Melt the chocolate with the cocoa butter in a stainless steel bowl set over a pot of barely simmering water; the bottom of the bowl should not touch the water. Pour the melted chocolate in a spray gun canister. Unmold the mousse triangle and spray with the chocolate and cocoa butter mixture. Let set.

ASSEMBLY

Red-tinted cocoa butter

Sablé cookies (see page 309)

1. Place a cherry stencil on each white plate and spray it with the red-tinted cocoa butter. Carefully remove the stencil.
2. Cut the mousse triangle into 1¼-in (3-cm) slices. Arrange a slice, standing up, on each plate, near the cherries. Garnish each plate with a Hippenmasse cookie, sablé cookies, Cherry Sauce, and Caramelized Bananas.

