

TEAM DADZIE 2009

Ebow Dadzie

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BANANA WALNUT FINANCIER

PINEAPPLE JELLY CENTER, CRUNCHY PASSION TUILE, COCONUT CREAM, AND LEMON-CRÈME FRAÎCHE ICE CREAM

Team Dadzie did some research before deciding on the flavors for their plated dessert at the 2009 National Pastry Team Championship, and found that pineapple had not been a featured flavor in years prior. So they combined sautéed pineapple cubes with coconut milk and vanilla beans and paired them with a Banana Walnut Financier with a Pineapple Jelly center and a tangy Lemon-Crème Fraîche Ice Cream to create a unique tropical dessert.

MAKES 12 SERVINGS

Banana Walnut Financier

215 g (7.58 oz/1½ sticks plus 3 Tbsp plus ¾ tsp) unsalted butter

112 g (3.95 oz/½ cup plus 1 tsp packed) brown sugar

85 g (3 oz/⅓ cup plus 1 Tbsp plus 2½ tsp) granulated sugar

425 g (15 oz/2½ medium) perfectly ripe bananas

125 g (4.4 oz/2½ large) eggs

191 g 6.73 oz/1½ cups plus 1 Tbsp plus 1½ tsp) all-purpose flour

4 g (0.14 oz/¼ tsp) baking soda

2 g (0.07 oz/scant ¼ tsp) salt

0.5 g (0.017 oz/½ tsp) freshly grated nutmeg

32 g (1.12 oz/2 Tbsp plus ½ tsp) buttermilk

2.5 g (0.088 oz/½ tsp) pure vanilla extract

64 g (2.25 oz/⅔ cup) walnut halves, toasted and chopped

1. Preheat the oven to 350°F (175°C).

2. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and brown and granulated sugars on high speed. Peel the bananas and add them in large chunks, mixing on medium speed until blended. Add the eggs, one at a time, mixing well after each addition.
3. In a separate bowl, whisk together the flour, baking soda, salt, and nutmeg and add it alternately to the batter with the buttermilk and vanilla. Add the walnuts and mix just until blended.
4. Spoon or pipe the batter into twelve 3-in (7.6-cm) round, flexible, silicone baking molds and bake until golden brown, about 12 minutes. Unmold and cool completely.

Pineapple Jelly

50 g (1.76 oz/2 Tbsp plus 1 tsp) glucose syrup

300 g (10.5 oz/1¼ cups) pineapple purée

50 g (1.76 oz/¼ cup) granulated sugar

5 g (0.17 oz/1½ tsp) powdered pectin

1.5 g (0.05 oz/¼ tsp) citric acid

1. In a saucepan, heat the glucose over medium-high heat until hot. Add the pineapple purée and continue to heat until hot. Add the sugar and pectin and bring to a boil. Stir in the citric acid.
2. Pour the jelly into the small center depressions on the back of silicone savarin molds and chill until firm.

Classic Coconut Crème

18.6 g (0.65 oz/2 Tbsp) powdered gelatin

112 g (3.95 oz/½ cup plus 2 Tbsp plus 1½ tsp) water

340 g (12 oz/1⅓ cups plus 1 Tbsp plus 1½ tsp) cream of coconut

149 g (5.25 oz/8 large) egg yolks

227 g (8 oz/1 cup plus 2 Tbsp plus ½ tsp) granulated sugar

454 g (16 oz/scant 2 cups) heavy cream

1. Sprinkle the gelatin over the water and let stand to bloom for 5 minutes.
2. In a saucepan, heat the cream of coconut over medium-high heat until almost at a boil. Meanwhile in a bowl, whisk together the egg yolks and sugar. Whisk half of the hot cream of coconut into the egg yolk–sugar mixture, then return the entire mixture to the saucepan. Cook, stirring constantly, until slightly thickened. Remove from the heat and whisk in the gelatin until dissolved. Cool completely.
3. In the bowl of a stand mixer fitted with the whisk attachment, whip the cream to medium peaks on high speed. Fold in the cooled coconut mixture. Refrigerate until ready to use.



Passion Fruit Tuile

113 g (4 oz/½ cup) glucose syrup
113 g (4 oz/½ cup plus 1½ tsp) light corn syrup
113 g (4 oz/½ cup plus 1 Tbsp) granulated sugar
113 g (4 oz/½ cup) passion fruit paste
113 g (4 oz/1 stick) unsalted butter
2 g (0.07 oz/1 tsp) finely grated orange zest
0.5 g (0.01 oz/½ tsp) ground cinnamon
1 g (0.03 oz/½ tsp) citric acid
40 g (1.42 oz/½ cup) all-purpose flour
0.75 g (0.026 oz/½ tsp) orange food coloring

1. Preheat the oven to 315°F (157°C).
2. In a saucepan, combine the glucose and corn syrup over medium heat until warm. Stir in the sugar. Add the passion fruit paste, butter, orange zest, cinnamon, and citric acid and bring to a boil, stirring. Remove from the heat and stir in the flour. Stir in the food coloring. Cool.
3. Spread the batter over a 3-in (7.6-cm) round stencil, placed on a silicone baking mat-lined sheet pan, to form 12 tuiles. Bake until set, about 7 minutes. Cool completely.

Lemon–Crème Fraîche Ice Cream

150 g (5.3 oz/3 large) eggs
250 g (8.8 oz/1¼ cups) granulated sugar
500 g (17.63 oz/2 cups plus 1 Tbsp) whole milk
726 g (25.6 oz/3 cups) crème fraîche
18.2 g (0.64 oz/3½ tsp) freshly squeezed lemon juice

1. In a bowl, whisk together the eggs with half of the sugar until pale.
2. In a saucepan, combine the milk with the remaining sugar and bring to a boil over high heat, stirring to dissolve the sugar. Whisk half of the hot milk into the egg-sugar mixture to temper the eggs, then return the entire mixture to the saucepan. Cook over medium heat, stirring constantly with a wooden spoon, until the sauce thickens and reaches 185°F (85°C). Cool, and then chill in an ice bath.
3. Stir in the crème fraîche and lemon juice and process in an ice cream machine according to the manufacturer's instructions. Freeze in an airtight container until ready to serve.

Sautéed Pineapple and Vanilla

350 g (12.34 oz/1¾ cups) granulated sugar
50 g (1.76 oz/3 Tbsp plus 1½ tsp) unsalted butter
2 vanilla beans, split lengthwise
200 g (7 oz/¾ cup plus 1 Tbsp) pineapple juice
75 g (2.6 oz/⅓ cup) coconut milk
10 g (0.35 oz/1 Tbsp plus 1 tsp) cornstarch
350 g (12.34 oz/3⅓ cups) cubed fresh pineapple
6 g (0.21 oz/1½ tsp) rum

1. In a saucepan, combine the sugar and butter and place over medium heat, stirring to dissolve the sugar. Add the vanilla beans. Add the pineapple juice, coconut milk, and cornstarch and bring to a boil, whisking constantly. Remove from the heat and stir in the cubed pineapple and rum. Remove the vanilla pod.

ASSEMBLY

Pulled sugar spirals (see page 308)

1. Cut a round out from the top of each Banana Walnut Financier and insert a circle of Pineapple Jelly. Top with a Passion Fruit Tuile. Pipe a layer of Classic Coconut Crème on top of the tuile and top with another tuile. Top with a quenelle of Lemon-Crème Fraîche Ice Cream. Spoon some of the Sautéed Pineapple and Vanilla around each dessert, and garnish the top with a pulled sugar spiral.



