

**TEAM DENMARK 2010**

Kathrine Vellin Hansen

Nichlas Jamie Frese

Mads Kilstrup Kristiansen

# CHILDHOOD BUBBLES

*Childhood was the theme for the 2010 WPTC, and Team Denmark's plated dessert that year represented the adolescent fascination with bubble making. The team crafted a bar of soap using a custom-made silicone mold filled with layers of Lemon Panna Cotta, Mango and Passion Fruit Gelée, and Almond Banana Cake. They formed "soap bubbles" out of a Passion Fruit Foam, and made clear Isomalt domes to emulate large blown bubbles. The problem the team faced was that it took 45 minutes just to make the blown bubbles, which didn't leave them much time for the rest of the dessert. But in the heat of the competition, Team Denmark pulled through, coming up with a "clean" favorite.*

**MAKES 12 SERVINGS**

## Almond Banana Cake

**100 g (3.5 oz/3½ large) egg whites****130 g (4.58 oz/¾ cup) granulated sugar****100 g (3.5 oz/1 cup plus 2 Tbsp plus ½ tsp) almond flour, sifted****30 g (1.05 oz/¼ cup) all-purpose flour****100 g (3.5 oz/1 medium) peeled and sliced bananas**

1. Preheat the oven to 390°F (200°C).
2. In the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites on high speed to soft peaks. Gradually add 30 g (1.05 oz/2 Tbsp plus 1¼ tsp) of the sugar and beat on high speed until stiff and glossy. Fold in the remaining 100 g (3.5 oz/½ cup) sugar, almond flour, and all-purpose flour.
3. Spread half of the batter into a 10-in- (25.4-cm-) square x ½-in- (1.27-cm-) high stainless steel frame that is set on a silicone baking mat-lined sheet pan. Top with sliced bananas, then cover with more batter. Bake for about 13 minutes, until set. Unmold and cool.
4. Cut the cake into 3 x 1½-in (7.6 x 3.8-cm) rectangles. Store, covered, at room temperature until ready to use.

## Lemon Panna Cotta

**240 g (8.46 oz/1 cup plus 1½ tsp) heavy cream**  
**36 g (1.26 oz/2 Tbsp plus 2¾ tsp) granulated sugar**  
**4 g (0.14 oz/2 tsp) finely grated lemon zest**  
**½ vanilla bean, split lengthwise and seeds scraped**  
**2 g (0.07 oz/1 sheet) gelatin (gold grade), bloomed and drained**  
**4 g (0.14 oz/¾ tsp) Grand Marnier**

1. In a saucepan, combine the cream, sugar, lemon zest, and vanilla bean seeds and pod. Bring to a boil over high heat, then lower the heat to medium and reduce for 5 minutes. Remove from the heat, add the drained gelatin, and stir until dissolved. Stir in the Grand Marnier. Pass the mixture through a fine-mesh sieve and pour into a squeeze bottle. Pour a 1/6-in (4-mm) layer of panna cotta from the squeeze bottle into each of 12 custom-made 3 x 1½-in (7.6 x 3.8-cm) silicone molds with the word soap imprinted in the bottom. Place in a blast freezer until firm. Reserve the remaining panna cotta in the bottle to use with the Mango and Passion Fruit Gelées.

## Mango Gelée

**100 g (3.5 oz/½ cup plus 2 Tbsp) mango purée**  
**1.3 g (0.04 oz/¾ sheet) gelatin (gold grade), bloomed and drained**

1. In a saucepan, heat the mango purée until hot. Add the drained gelatin and stir until dissolved. Pour the mixture into a squeeze bottle. Pour a ⅛-in (3-mm) layer of gelée on top of the frozen panna cotta layer in each of the molds. Place in the blast freezer until firm.
2. Top this layer with a ⅛-in (3-mm) layer of panna cotta and freeze until firm.

## Passion Fruit Gelée

**100 g (3.5 oz/½ cup plus 2 Tbsp) passion fruit purée**  
**17 g (0.59 oz/1 Tbsp plus 1 tsp) granulated sugar**  
**1.67 g (0.05 oz/¾ sheet) gelatin (gold grade), bloomed and drained**

1. In a saucepan, combine the passion fruit purée and sugar and bring to a boil over medium-high heat, stirring to dissolve the sugar. Remove from the heat, add the drained gelatin, and stir until dissolved. Pour the mixture into a squeeze bottle and pour a ⅛-in (3-mm) layer of Passion Fruit Gelée on top of the panna cotta layer in each of the molds. Place in the blast freezer until firm.
2. Top with another ⅛-in (3-mm) layer of panna cotta and freeze until firm.
3. Place a rectangle of Almond Banana Cake on top of each mold and freeze again until firm.



## Tuile

**155 g (5.46 oz/1¼ cups plus 2 tsp) all-purpose flour**

**75 g (2.64 oz/⅔ cup) confectioners' sugar**

**180 g (6.3 oz/6 large) egg whites**

**125 g (4.4 oz/1 stick plus 2¾ tsp) unsalted butter, melted**

1. Sift the flour and sugar into a bowl. Add the egg whites and then the melted butter and whisk just until combined. Cover the bowl and refrigerate for at least 1 hour before using.
2. Preheat the oven to 355°F (180°C).
3. Spread the tuile batter over a bubble-maker, ring-shaped stencil and a 3 x 1-in (7.6 x 2.5-cm) rectangular stencil, placed on a silicone baking mat-lined sheet pan, to make 12 of each shape. Bake until lightly browned around the edges, 7 to 8 minutes. Cool.

## Pistachio Dacquoise

**70 g (2.46 oz/2⅓ large) egg whites**

**1.5 g (0.05 oz/¼ tsp) powdered egg whites**

**26 g (0.91 oz/2 Tbsp) granulated sugar**

**86 g (3 oz/1 cup) pistachio flour**

**26 g (0.91 oz/3 Tbsp plus 2 tsp) confectioners' sugar**

1. Preheat the oven to 355°F (180°C).
2. In the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites with the powdered egg whites on high speed to soft peaks. Gradually add the granulated sugar and beat on high speed until a stiff and glossy meringue forms.
3. Sift together the pistachio flour and confectioners' sugar and gently fold into the meringue. Transfer the batter to a pastry bag fitted with a medium, plain tip.
4. Pipe the batter into twelve 2½-in (6.3-cm) round, flexible silicone molds and bake until set, 10 to 12 minutes. Cool and unmold.

## Lemon and Lime Ice Cream

**342 g (12 oz/1¼ cups plus 3 Tbsp plus 1½ tsp) heavy cream (35% butterfat)**

**230 g (8.1 oz/¾ cup plus 3 Tbsp plus 1 tsp) skim milk**

**18 g (0.63 oz/1 Tbsp) Trimoline (invert sugar)**

**83 g (2.92 oz/¾ cup plus 1 Tbsp plus 2½ tsp) nonfat dry milk**

**35 g (1.23 oz/⅓ cup plus 2½ tsp) glucose powder**

**138 g (4.86 oz/⅔ cup plus 1 Tbsp) granulated sugar**

**2.2 g (0.07 oz/1 tsp) ice cream stabilizer**

**Finely grated zest of 3 lemons**

**Finely grated zest of 3 limes**

**75 g (2.6 oz/⅓ cup) freshly squeezed lemon juice**

**75 g (2.6 oz/⅓ cup) freshly squeezed lime juice**

1. In a saucepan, combine the cream, milk, Trimoline, dry milk, and glucose and place over medium heat until the mixture registers 113°F (45°C) on a thermometer. Stir in the sugar and ice cream stabilizer and heat to 185°F (85°C). Remove the pan from the heat and stir in the lemon and lime zests. Chill the mixture in an ice bath. Cover the bowl and let mature in the refrigerator for at least 4 hours.
2. Strain the base through a fine-mesh sieve and stir in the lemon and lime juices. Process in an ice cream machine according to the manufacturer's instructions.
3. Place a dacquoise round in the bottom of each of twelve 2½-in (6.3-cm) ring molds and fill the molds with ice cream. Freeze until set.
4. Unmold and place in the freezer until ready to plate.

## Passion Fruit Foam

**200 g (7 oz/¾ cup plus 2 Tbsp) passion fruit purée**

**75 g (2.6 oz/⅓ cup plus 1 Tbsp) granulated sugar**

**30 g (1.05 oz/2 Tbsp) water**

**3 g (0.1 oz/1½ tsp) lecithin**

1. Combine all of the ingredients and, just before plating, mix with an immersion blender until foamy.

## Isomalt Bubbles

**1 kg (35.27 oz/5 cups) Isomalt**

**100 g (3.5 oz/1/3 cup plus 1 Tbsp plus 2 1/4 tsp) water**

1. In a saucepan, combine the Isomalt and water over high heat and cook to 333°F (168°C). Pour onto a silicone baking mat, and let stand until cool enough to handle with gloves.
2. Using a bulb pump, form blown sugar domes from the sugar. The domes should be about 4 in (10 cm) in diameter. Remove each bubble from the tube and seal the hole.

## ASSEMBLY

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1. Unmold each frozen soap bar onto a piece of Plexiglas and allow to thaw in the refrigerator.
2. Arrange each Lemon Panna Cotta dessert on a plate and place a rectangular Tuile against each of the long sides of the rectangle. Spoon some Passion Fruit Foam next to each bar.
3. Arrange a Lemon and Lime Ice Cream dessert next to each bar. Place an Isomalt Bubble over it. Spoon some of the Passion Fruit Foam around each bubble, and lean the bubble-maker ring tuile on top.

