

TEAM RUSKELL 2007

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CREOLE

Tying into the 2007 competition's theme of country music, the heart of this dessert is a riff on the Southern American classic, banana pudding cake. Team Ruskell chose the dessert because it was quick and reliable to make, had easily recognizable flavors and a firm, custardy texture that they could serve warm, à la minute. According to team member Stephen Durfee, the key to the success of this dessert is its "eatability"—you can cut through the entire thing with a spoon without ruining its appearance.

MAKES 12 SERVINGS

Soft Banana Cake

Butter and granulated sugar for the molds**55 g (1.94 oz/½ stick plus 1½ tsp) unsalted butter****105 g (3.7 oz/½ cup plus 1 Tbsp plus ¾ tsp) granulated sugar****40 g (1.4 oz/¼ cup) demerara sugar, finely ground****56 g (1.9 oz/3 large) egg yolks****50 g (1.76 oz/⅓ cup plus 1 Tbsp plus 2 tsp) all-purpose flour****Pinch of freshly grated nutmeg****2 g (0.07 oz/¼ tsp) salt****200 g (7 oz/¾ cup plus 1 Tbsp plus ¾ tsp) whole milk****140 g (4.9 oz/⅔ cup) banana purée****40 g (1.4 oz/2 Tbsp plus 2 tsp) sour cream****25 g (0.88 oz/1 Tbsp plus 2 tsp) freshly squeezed lemon juice****90 g (3.17 oz/3 large) egg whites****Pinch of cream of tartar**

1. Preheat the oven to 300°F (150°C). Butter and sugar 12 ramekins.
2. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter, 75 g (2.6 oz/⅓ cup plus 1 Tbsp) of the granulated sugar, and the demerara sugar on high speed. Add the egg yolks alternately with the flour, nutmeg, and salt. Add the milk, banana purée, sour cream, and lemon juice, mixing just until blended.

3. In a separate mixer bowl, using the whisk attachment, beat the egg whites on high speed until foamy. Add the cream of tartar and beat, gradually adding the remaining 30 g (1.05 oz/2 Tbsp plus 1¼ tsp) granulated sugar. Beat on high speed to soft peaks. Fold into the banana mixture.
4. Pour the mixture into the prepared ramekins and bake, uncovered, in a water bath for 30 minutes. Carefully unmold the cakes and cool.

Yogurt Sorbet

400 g (14 oz/1½ cups plus 2 Tbsp plus 1½ tsp) Greek yogurt
300 g (10.58 oz/1 cup) simple syrup (made with equal parts sugar and water)
40 g (1.4 oz/2 Tbsp plus 2¼ tsp) banana purée
25 g (0.88 oz/1 Tbsp plus 2 tsp) freshly squeezed lemon juice

1. Combine all of the ingredients in a bowl with an immersion blender. Process the mixture in an ice cream machine according to the manufacturer's instructions.

Pecan Dentelle

30 g (1.05 oz/2½ Tbsp plus ½ tsp) unsalted butter, melted and cooled
10 g (0.35 oz/1½ tsp) light corn syrup
40 g (1.4 oz/3 Tbsp plus ¾ tsp) granulated sugar
40 g (1.4 oz/½ cup) pecans, chopped

1. Combine all of the ingredients and refrigerate for at least 2 hours.
2. Preheat the oven to 350°F (175°C).
3. Pipe out ½-in (1.27-cm) diameter drops into 12 shallow 3-in (7.6-cm) tart pans. Bake until golden, about 10 minutes. Cool and remove from the pans.

Chicory Brown Sugar Sauce

120 g (4.2 oz/½ cup) heavy cream
24 g (0.8 oz/½ cup) chicory coffee
40 g (1.4 oz/3 Tbsp packed) light brown sugar
0.8 g (0.03 oz/⅛ tsp) salt
30 g (1.05 oz/2 Tbsp) unsalted butter
2 g (0.07 oz/½ tsp) pure vanilla extract

1. In a saucepan, combine the cream and chicory coffee and bring to a boil over medium-high heat. Remove from the heat, cover, and let infuse for 30 minutes. Strain through a fine-mesh sieve.
2. Measure out 60 g (2.1 oz/¼ cup) of the infused cream and return it to the saucepan along with the sugar and salt. Bring to a simmer, then whisk in the cold butter and vanilla. Cover and refrigerate until ready to serve. Reheat in the microwave before using.



Tuile Cookie

25 g (0.88 oz/1 Tbsp plus 2½ tsp) unsalted butter
50 g (1.76 oz/¼ cup plus 2 Tbsp) confectioners' sugar
30 g (1.05 oz/¼ cup) all-purpose flour
28 g (1 oz/1 large) egg white

1. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and sugar on high speed. Remove the bowl from the mixer stand and alternately stir in the flour and egg white to make a smooth paste. Chill for about 30 minutes before using.
2. Preheat the oven to 350°F (175°C).
3. Spread the batter over a long, wedge-shaped stencil, about 10 in (25.4 cm), placed on a silicone baking mat-lined sheet pan. Bake until browned around the edges, about 5 minutes. While still hot, curve each tuile until it is almost a circle. Repeat to make a total of 12 cookies.

ASSEMBLY

1. Spoon a line of Chicory Brown Sugar Sauce down the center of each rectangular plate. Place a Soft Banana Cake in the center of each plate and top with a Pecan Dentelle, then a scoop of Yogurt Sorbet. Tuck the wide end of a Tuile Cookie under the cake, letting it arch over the dessert.

