

TEAM DANKS 2005

Jared Danks

Paul Bodrogi

Natasha Capper

DYSAUS

The name of Team Danks's plated dessert for the 2005 National Pastry Team Championship refers to Dyaus Pita, or "Sky Father," one of the early Hindu deities. The belief was that he took the form of a red bull during the day (symbolized by the red cherries in the Cherry Port Compote) and a black horse at night (represented by the Chocolate Mousse). The sweet cherry compote sits atop an Almond Financier and is crowned with a tangy Sour Cream Ice Cream. Alongside is a dessert made of alternating layers of Chocolate Mousse and Caramel Jelly. The compote perfectly complements and balances the flavors of both components.

MAKES 12 SERVINGS

Almond Financier

80 g (2.82 oz/½ stick plus 1⅓ Tbsp plus 2 tsp) unsalted butter, cut into cubes

37 g (1.38 oz/½ cup plus 1 Tbsp plus ¼ tsp) blanched almond flour

80 g (2.82 oz/¾ cup plus 1 Tbsp plus ½ tsp) confectioners' sugar (10-X)

25 g (0.88 oz/3 Tbsp plus 1½ tsp) cake flour

0.5 g (0.017 oz/⅛ tsp) baking powder

80 g (2.82 oz/2⅔ large) egg whites

1. Preheat the oven to 350°F (175°C).
2. To make beurre noisette, place the butter in a saucepan and cook over medium heat until it stops foaming and the solids fall to the bottom of the pan and begin to brown. Strain and let cool.
3. In a bowl, combine the almond flour, sugar, cake flour, and baking powder.
4. In a bowl, whisk the egg whites until frothy. Stir the egg whites into the dry ingredients. Slowly stir in the beurre noisette. Pour the mixture into twelve 3-in (7.6-cm) round silicone molds or buttered flan rings set on a silicone baking mat and bake until golden and baked through, about 20 minutes. Cool.

Cherry Port Compote

360 g (12.7 oz/1¾ cups plus 2 tsp) granulated sugar
12 g (0.42 oz/2 tsp) pectin
390 g (13.75 oz/2½ cups) pitted cherries
360 g (12.6 oz/1½ cups) Port wine
1½ cinnamon sticks
18 g (0.63 oz/1 Tbsp plus ½ tsp) freshly squeezed lemon juice

1. In a saucepan, combine the sugar and pectin. Add the cherries, Port, and cinnamon sticks. Bring to a boil over high heat, then add the lemon juice. Remove the cinnamon sticks and set aside at room temperature.

Chocolate Mousse

180 g (6.3 oz/¾ cup plus 3 Tbsp) granulated sugar
90 g (3.18 oz/½ cup plus 1 Tbsp) water
126 g (4.44 oz/scant ½ cup) pasteurized egg yolks
450 g (15.87 oz) bittersweet chocolate couverture (64%), chopped
810 g (28.56 oz/3½ cups) heavy cream (40% butterfat)
13.5 g (0.42 oz/6¾ sheets) gelatin (silver grade), bloomed and drained
54 g (1.9 oz/3 Tbsp plus 2 tsp) vanilla Cognac

1. In a medium saucepan, cook the sugar and water over high heat to 240°F (115°C). While the sugar is cooking, begin whipping the egg yolks in a stand mixer fitted with a whisk attachment on medium-low speed. When the sugar is to temperature, add it to the egg yolks and whip on high speed until cool to make a *pâte à bombe*.
2. Melt the chocolate couverture. Whip the heavy cream on high speed to soft peaks. In a small saucepan, melt the gelatin with the vanilla Cognac over low heat. Fold one-fourth of the whipped cream into the *pâte à bombe* mixture. Fold in the melted chocolate. Fold in the melted gelatin mixture. Fold in the remaining cream. Set aside while you prepare the Caramel Jelly.

Caramel Jelly

444 g (15.66 oz/2 cups plus 3 Tbsp plus 1½ tsp) granulated sugar
72 g (2.5 oz/3 Tbsp plus 1½ tsp) glucose syrup
3 vanilla beans, split lengthwise and seeds scraped
798 g (28.15 oz/3⅓ cups plus 2 Tbsp) heavy cream (40% butterfat)
192 g (6.7 oz/¾ cup) pasteurized egg yolks
15 g (0.53 oz/7½ sheets) gelatin (silver grade), bloomed and drained

1. In a medium saucepan, combine the sugar and glucose and cook over high heat until caramelized. Remove from the heat and add the vanilla bean seeds and heavy cream. Return to the heat, if necessary, to smooth the mixture out. Whisk a small amount of the

hot cream mixture into the egg yolk mixture to temper the eggs, then return the entire mixture to the saucepan and cook, stirring constantly, to 179°F (81°C). Add the drained gelatin and stir until dissolved. Strain the mixture and pour a layer into twelve 3 x 1¼-in (7.6 x 3-cm) rectangular Flexipan molds.

2. Pipe a layer of Chocolate Mousse on top, then top with another layer of Chocolate Mousse, leaving a hole in the center. Spoon a few cherries from the compote into the center. Top with another layer of Caramel Jelly and refrigerate until set.

Sour Cream Ice Cream

342 g (12 oz/1½ cups) heavy cream (40% butterfat)

342 g (12 oz/1½ cups plus 1 Tbsp plus 1½ tsp) whole milk

36 g (1.3 oz/1 Tbsp plus 2¼ tsp) Trimoline (invert sugar)

1½ vanilla beans, split lengthwise and seeds scraped

102 g (3.6 oz/⅓ cup plus 1 Tbsp plus 1 tsp) pasteurized egg yolks

318 g (11.22 oz/1½ cups plus 1 Tbsp plus 1½ tsp) granulated sugar

510 g (18 oz/2 cups plus 1 Tbsp plus 2 tsp) sour cream

1. In a saucepan, bring the heavy cream, milk, Trimoline, and vanilla bean seeds and pods just to a boil over medium-high heat. In a bowl, whisk together the egg yolks and sugar. Whisk a small amount of the hot cream mixture into the egg yolk mixture to temper the eggs, then return the entire mixture to the saucepan and cook, stirring constantly, to 170°F (77°C). Cool in an ice bath, then refrigerate for at least 4 hours.
2. Strain the mixture and whisk in the sour cream. Process in an ice cream machine according to the manufacturer's instructions.
3. Spread the ice cream into twelve flexible silicone demisphere molds and freeze until ready to plate.

Honey Tuile Cookie

85 g (3 oz/¾ cup) confectioners' sugar

53 g (1.87 oz/3 Tbsp plus 2¼ tsp) unsalted butter

11 g (0.38 oz/1½ tsp) honey

75 g (2.6 oz/⅓ cup) all-purpose flour

0.5 g (0.017 oz/½ tsp) ground cinnamon

0.5 g (0.017 oz/pinch) salt

53 g (1.87 oz/1¾ large) egg whites

1. In a stand mixer fitted with the paddle attachment, cream together the sugar, butter, and honey on high speed.
2. Sift together the flour, cinnamon, and salt. Slowly add the egg whites to the butter mixture. Add the dry ingredients and mix on low speed until blended. Chill the mixture until firm.

3. Preheat the oven to 350°F (175°C).
4. Spread the batter over a long triangular stencil, placed on a silicone baking mat-lined sheet pan. Bake until golden brown, about 5 minutes. Shape into a curve while still warm. Repeat to make a total of 12 cookies.

ASSEMBLY

Chocolate plaquette rectangles

Pulled sugar spirals (see page 308)

1. Spoon the Cherry Port Compote on top of each Almond Financier cake and arrange it on a plate. Top with a Honey Tuile Cookie, and unmold a Sour Cream Ice Cream demisphere on top. Top the ice cream with a pulled sugar spiral. Unmold the Chocolate Mousse dessert next to the financier and top with a cherry on one end and then a chocolate plaquette. Spoon a small amount of the sauce, without the cherries, in the front of each plate.

