

TEAM CANILLO 2005

Lou Canillo

Klaus Hasmmuller

Kimberley Schwethelm

ESPRIT

Team Canillo's simple tear-shaped dessert for the 2005 NPTC was made of alternating layers of Almond Sponge, raspberry-infused Sabayon, and a Wine Gelée. Fresh berries, mango cubes, mint, and colorful pulled sugar decorations serve as garnish.

MAKES 16 SERVINGS

Almond Sponge

340 g (12 oz/1 cup plus 3 Tbsp) almond paste

397 g (14 oz/8 large) whole eggs

23 g (0.8 oz/1 Tbsp plus 1½ tsp) egg yolks

106 g (3.75 oz/½ cup plus 1½ tsp) granulated sugar

Pinch of salt

99 g (3.5 oz/¾ cup plus 1 Tbsp) all-purpose flour

1.2 g (0.04 oz/¼ tsp) baking powder

142 g (5 oz/1 stick plus 2 Tbsp) unsalted butter, melted

Finely grated zest of ½ lemon

1 vanilla bean, split lengthwise and seeds scraped

1. Preheat the oven to 325°F (163°C).
2. In the bowl of a stand mixer fitted with the whisk attachment, mix together the almond paste, whole eggs, and egg yolks on medium speed until smooth. Add the sugar and salt and beat on high speed until doubled in volume.
3. Sift the flour and baking powder together. Fold into the egg mixture. Fold in the butter, lemon zest, and vanilla bean seeds. Scrape the batter into three 8-in (20.3-cm) round pans and bake for 15 to 18 minutes until a toothpick inserted into the center of the cakes comes out clean. Cool completely.

Wine Gelée

170 g (6 oz/¾ cup) water
44 g (1.55 oz/22 sheets) gelatin (silver grade)
340 g (12 oz/1⅔ cups plus 1½ tsp) granulated sugar
1 lt (33.8 fl oz/4¼ cups) Gewürztraminer or dry Riesling wine

1. Place the water in a medium saucepan and add the gelatin leaves. Set aside to bloom.
2. Add the sugar to the saucepan and place over low heat, stirring occasionally, until the sugar is dissolved. Remove from the heat.
3. Whisk in the wine and pour the mixture into a sheet pan. Refrigerate until set.

Sabayon

595 g (20.12 liq oz/2½ cups) heavy cream
210 g (7.4 oz/¾ cup plus 2 Tbsp) Gewürztraminer or dry Riesling wine
198 g (7 oz/1 cup) granulated sugar
113 g (4 oz/6 large) egg yolks
24 g (0.84 oz/12 sheets) gelatin (silver grade), bloomed and drained
17 g (0.6 oz/1 Tbsp) raspberry liqueur

1. In the bowl of a stand mixer fitted with the whisk attachment, whip the cream on high speed to medium peaks. Refrigerate until needed.
2. In a medium bowl, combine the wine, sugar, egg yolks, drained gelatin, and liqueur. Place the bowl over a saucepan of simmering water; the bottom of the bowl should not touch the water. Whisk the mixture until thickened and airy. Cool to room temperature.
3. Fold the egg yolk mixture into the reserved whipped cream. Cover and refrigerate until ready to use.

ASSEMBLY

Fresh berries

Mango cubes

Fresh mint

Pulled sugar garnishes (see page 308)

1. Cut each Almond Sponge cake round into three layers. Line sixteen 3-in- (7.6-cm-) long teardrop molds with acetate strips; this will make unmolding the finished dessert easier.
2. Using the same size teardrop mold, cut out 32 pieces of the sponge and 16 pieces of the Wine Gelée.
3. Arrange a sponge piece in the bottom of each lined teardrop mold. Pipe a thick layer of Sabayon over the sponge, then top with another piece of sponge. Top with fresh berries and mango cubes, then top with the gelée piece. Freeze slightly before unmolding. Garnish with fresh berries, mango cubes, mint, and a pulled sugar garnish.



