

**TEAM SCHOENBECK 2003**

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# FRAÎCHEUR DE CAVAILLON

*For the 2003 NPTC, Cyril Chaminade, who was in charge of the dégustation for Team Schoenbeck, decided to do something that was “way outside of the box.” Since the judges had to taste sixteen different plates, he anticipated they would have “tired taste buds” by the time they got to Team Schoenbeck’s dessert. So he chose to offer something “bold, clean, crisp, refreshing,” something that didn’t include whipped cream or chocolate. This innovative dessert showcases the flavors of the French Riviera, with a tomato—the fruit that is often mistaken for a vegetable—as its star element. The poached tomato is filled with a Cantaloupe Sorbet, and is served on a lavender-infused sablé Brêton with fresh cantaloupe and an Ice Wine Granité.*

**MAKES 12 SERVINGS**

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## Poached Tomatoes

**12 medium tomatoes****2 kg (70.5 oz/2 qt plus 4 oz/8½ cups) water****500 g (17.6 oz/3 cups plus 2 Tbsp) glucose powder****10 g (0.35 oz/1 Tbsp plus 2 tsp) citric acid****100 g (3.5 oz/2 cups packed) fresh mint leaves, chopped****Grated zest of 1 lemon**

1. Core, blanch, and peel the tomatoes. Remove the seeds and pulp, keeping the tomatoes intact.
2. Combine the remaining ingredients in a saucepan and place over medium-low heat until warm. Pour the warm syrup over the tomatoes and vacuum-pack them for 3 hours.

## Cantaloupe Sorbet

**152 g (5.3 oz/¾ cup) granulated sugar**

**114 g (4 oz/½ cup) water**

**46 g (1.6 oz/¼ cup plus 2 tsp) glucose powder**

**7.5 g (0.26 oz/2¼ tsp) dextrose powder**

**0.7 g (0.02 oz/¼ tsp) sorbet stabilizer**

**500 g (17.6 oz/2 cups plus 2 Tbsp plus 2¼ tsp) cantaloupe purée**

1. Combine the sugar and water in a saucepan and bring to a boil over high heat. Add the glucose powder, dextrose powder, and sorbet stabilizer and continuing boiling for 2 minutes. Remove from the heat, add the cantaloupe purée, and cool down as quickly as possible to 38°F (3°C).
2. Process the sorbet base in an ice cream machine according to the manufacturer's instructions.

## Lavender Tuile Lace

**75 g (2.6 oz/½ cup plus 1 Tbsp) granulated sugar**

**1.5 g (0.05 oz/⅛ tsp) pectin**

**25 g (0.88 oz/1 Tbsp plus 2 tsp) water**

**50 g (1.7 oz/1¼ sticks plus 1¼ tsp) unsalted butter**

**25 g (0.88 oz/1 Tbsp plus ¾ tsp) glucose syrup**

**2.5 g (0.88 oz/1 Tbsp) lavender, chopped**

1. Preheat the oven to 390°F (200°C).
2. Mix together the sugar and pectin. Place the water in a saucepan over low heat until warm, then add the pectin mixture. Add the butter, glucose, and lavender, increase the heat to high, and bring to a boil.
3. Spread into twelve 2-in (5-cm) rounds onto a silicone baking mat-lined sheet pan and bake until just set, about 5 minutes. Press each tuile over a small cup while still warm to form a slight cup shape. Cool completely. Store in an airtight container until ready to serve.



## Lavender Sablé Brêton

**120 g (4.2 oz/1 cup plus 2¾ tsp) cake flour**

**120 g (4.2 oz/1 cup) all-purpose flour**

**12 g (0.42 oz/2½ tsp) baking powder**

**180 g (6.34 oz/1½ sticks plus 1¼ tsp) unsalted butter, cut into cubes and chilled**

**160 g (5.6 oz/¾ cup plus 2½ tsp) granulated sugar**

**4 g (0.14 oz/1 tsp) fleur de sel**

**1 Tahitian vanilla bean, split lengthwise and seeds scraped**

**80 g (2.82 oz/4½ large) egg yolks**

**6 g (0.21 oz/1 Tbsp) dried lavender**

1. In the bowl of a stand mixer, sift together the cake flour, all-purpose flour, and baking powder. Add the cold cubed butter and mix with the paddle attachment on low speed until it forms a fine, crumbly mixture. Add the sugar, fleur de sel, vanilla bean seeds, and egg yolks and mix on medium speed until combined. Add the lavender and mix until blended. Scrape the dough into a disk, wrap in plastic wrap, and refrigerate for at least 4 hours.
2. Preheat the oven to 320°F (160°C).
3. Roll out the dough and cut into twelve 3-in (7.6-cm) rounds. Bake for 15 minutes, or until golden. Cool completely.

## Marinated Cantaloupe Balls

**Cantaloupe Sorbet**

**Dash of Pernod**

1. With a small melon baller, scoop out 84 balls of sorbet and place them in a container that will allow them to fit tightly. Sprinkle with the Pernod, cover, and freeze for several hours.

## Ice Wine Granité

**One 750-ml (25 fl oz/3 cups plus 2 Tbsp) bottle ice wine**

1. Pour the wine into a shallow pan and freeze until set.

# ASSEMBLY

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## Fresh thyme sprigs for garnish

1. Fill each Poached Tomato with Cantaloupe Sorbet and arrange it on top of a Lavender Sablé Brêton round in the center of a shallow bowl. Top it with a Lavender Tuile Lace and a sprig of thyme.
2. Arrange 7 Marinated Cantaloupe Balls around the base of each tomato. Using a fork, scrape the Ice Wine Granité, and place a spoonful of it between the cantaloupe balls. Serve immediately.



