

TEAM SWITZERLAND 2006

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FUSION

Team Switzerland's brightly colored plated dessert for the 2006 WPTC is a complex medley of flavors and textures. It features a Passion Fruit Mousse that has been sprayed red with tinted cocoa butter, a rich cheesecake paired with a tangy Raspberry Yogurt Sorbet, and a refreshing Mango Cocktail with Yogurt Foam. A Coconut Gelée and Raspberry Coulis add complementary flavors.

MAKES 14 SERVINGS

Passion Fruit Mousse

90 g (3.2 oz/⅓ cup plus 2 Tbsp plus ¼ tsp) granulated sugar**45 g (1.6 oz/3 Tbsp plus 1 tsp) unsalted butter****60 g (2.1 oz/1 extra-large) egg****180 g (5.4 oz/¾ cup) passion fruit juice****80 g (2.8 oz/⅔ cup plus 1 Tbsp) confectioners' sugar****180 g (6.3 oz/¾ cup) sour cream****12 g (0.42 oz/6 sheets) gelatin (gold grade), bloomed and drained****540 g (19 oz/4⅔ cups) whipped heavy cream****Red-tinted cocoa butter for spraying**

1. In a medium saucepan, warm the granulated sugar, butter, egg, and 30 g (1.1 oz/about 2 Tbsp) of the passion fruit juice over low heat. Once warmed, add the remaining 150 g (4 oz/ ¼ cup plus 2 Tbsp) juice, confectioners' sugar, and sour cream. Mix until well blended.
2. Remove the mixture from the heat and add the drained gelatin. Gently fold in the whipped cream. Scrape the mousse into fourteen 2½-in- (6.3-cm-) square x 3-in- (7.6-cm-) high molds and freeze until firm.
3. Unmold and spray with red-tinted cocoa butter. Refrigerate until serving.

Raspberry Coulis

250 g (8.8 oz/1 cup plus 1 Tbsp plus 1 tsp) raspberry purée**50 g (1.8 oz/⅓ cup plus 2 Tbsp) confectioners' sugar**

1. In a medium bowl, mix all of the ingredients together until well combined. Cover and refrigerate until ready to serve.

Chocolate Shortbread

200 g (7.1 oz/1½ cups plus 2 Tbsp plus 2¼ tsp) all-purpose flour

15 g (0.53 oz/2 Tbsp plus 1½ tsp) cocoa powder

2 g (0.07 oz/½ plus ⅛ tsp) baking powder

125 g (4.4 oz/1 stick plus 2¼ tsp) unsalted butter, softened

125 g (4.4 oz/¾ cup) granulated sugar

25 g (0.88 oz/½ large) egg

10 g (0.35 oz/2½ tsp) rum

1. Preheat the oven to 320°F (160°C).
2. In a bowl, sift together the flour, cocoa powder, and baking powder. Whisk and set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and sugar on high speed. Add the egg and rum and mix until well blended. Add the dry ingredients on low speed and mix just until combined.
4. Roll the dough out to a thickness of 0.08 in (2 mm) and blind bake in a 7.8-in (20-cm) square pan lined with a silicone baking mat. Cool.
5. Cut the shortbread into 2½-in (6.3-cm) squares.

Mango Gelée

200 g (7.1 oz/¾ cup) mango purée

50 g (1.8 oz/⅓ cup plus 2 Tbsp) confectioners' sugar

4 g (0.14 oz/2 sheets) gelatin (gold grade), bloomed and drained

133 g (4.7 oz/1 cup) diced mango

1. In a small saucepan, combine the mango purée and confectioners' sugar and bring to a gentle boil over medium-high heat. Remove from the heat and stir in the drained gelatin until dissolved. Stir in the diced mango, pour into a baking pan, and chill until set.

Cheesecake

200 g (7.1 oz/1 cup) fresh cream cheese

16 g (0.56 oz/2 Tbsp plus ½ tsp) cornstarch

10 g (0.35 oz/½ tsp plus ⅛ tsp) freshly squeezed lemon juice

100 g (3.5 oz/¾ stick plus 1 Tbsp) unsalted butter, softened

100 g (3.5 oz/½ cup) granulated sugar

60 g (2.1 oz/1 extra-large) egg

1. Preheat the oven to 320°F (160°C).
2. In a small bowl, combine the cream cheese, cornstarch, and lemon juice.



3. In the bowl of a stand mixer fitted with the paddle attachment, combine the butter and sugar. While mixing on medium speed, add the eggs and cheese mixture. Pour the batter into the shortbread crust and bake for 30 to 40 minutes.
4. Cool, chill, and cut into 1½ x 2½-in (3.8 x 6.3-cm) rectangles.

Caramel Tuile

175 g (6.2 oz/¾ cup plus 2 Tbsp) granulated sugar
150 g (5.3 oz/1 stick plus 2½ Tbsp plus 2 tsp) unsalted butter, softened
75 g (2.6 oz/½ cup) heavy cream
75 g (2.6 oz/3 Tbsp plus 1½ tsp) glucose syrup

1. Preheat the oven to 320°F (160°C).
2. In a large saucepan, combine all of the ingredients and bring to a boil over high heat. Spread out the mixture on a silicone baking mat–lined sheet pan and bake for 10 to 12 minutes. Let cool and cut into 2 x 3-in (5 x 7.6-cm) rectangles.

Raspberry Yogurt Sorbet

600 g (21.2 oz/2 cups) raspberry purée
180 g (6.3 oz/¾ cup) water
210 g (7.4 oz/¾ cup plus ¾ tsp) granulated sugar
250 g (8.8 oz/1 cup plus 1½ tsp) plain yogurt
6 g (0.21 oz/3 sheets) gelatin (gold grade), bloomed and drained

1. In a medium saucepan, combine the raspberry purée, water, and sugar and bring to a boil over high heat. Remove from the heat and let cool.
2. Add the yogurt and drained gelatin and stir until the gelatin is melted. Chill in an ice bath.
3. Process the sorbet base in an ice cream machine according to the manufacturer's instructions.

Mango Cocktail

200 g (7.1 oz/¾ cup plus 1 Tbsp) freshly squeezed orange juice
60 g (2.1 oz/¼ cup plus 2 tsp) granulated sugar
500 g (17.6 oz/1½ cups plus 1 Tbsp) mango purée
200 g (7.1 oz/1¾ cups) confectioners' sugar
70 g (2.5 oz/¼ cup plus 1½ tsp) coconut liqueur
400 g (14.1 oz/3 cups) cubed mango

1. In a medium saucepan, combine the orange juice and granulated sugar and bring to a boil over high heat. Reduce by half.
2. In a large bowl, combine the mango purée, confectioners' sugar, and coconut liqueur. Add the orange juice reduction and mango cubes and stir well. Cover and refrigerate until ready to serve.

Yogurt Foam

- 300 g (10.6 oz/1¼ cups) plain yogurt
- 80 g (2.8 oz/⅓ cup) heavy cream
- 80 g (2.8 oz/⅔ plus 2 tsp) confectioners' sugar
- 20 g (0.71 oz/1 Tbsp plus ¾ tsp) freshly squeezed lemon juice

1. Combine all of the ingredients in a N₂O-charged siphon to create a foam.

ASSEMBLY

Chocolate garnishes

1. Fill a small glass three-quarters of the way with the Mango Cocktail and top with Yogurt Foam and a chocolate garnish. Arrange on one side of a serving plate.
2. Arrange the Cheesecake rectangle next to the Mango Cocktail and top with a Caramel Tuile. Top with a quenelle of Raspberry Yogurt Sorbet.
3. Place the Passion Fruit Mousse on top of a Chocolate Shortbread square on the plate. Top with a dot of Raspberry Coulis.
4. Garnish the plate with Raspberry Coulis and a strip of Mango Gelée.



