

TEAM PAGANO 2007

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GINGERED HONEY PANNA COTTA

WITH LEMONGRASS CONSOMMÉ, MANGO
GELÉE, AND LACE TUILE

Timing is a key factor in the competition, so as part of their strategy, Team Pagano developed a relatively simple dessert that could be plated in a minimal amount of time. They also avoided chocolate or anything that would be sweet and heavy. Their Gingered Honey Panna Cotta is paired with a citrusy Lemongrass Consommé, rounds of Mango Gelée, and cubes of refreshing kiwi and pineapple.

MAKES 12 SERVINGS

Gingered Honey Panna Cotta

980 g (34.56 oz/4 cups plus 3 Tbsp plus 1½ tsp) heavy cream

380 g (13.4 oz/1½ cups plus 1 Tbsp) whole milk

154 g (5.4 oz/½ cup plus 2 Tbsp plus 1 tsp) honey

120 g (4.2 oz/½ cup plus 1 Tbsp plus 2 tsp) granulated sugar

45 g (1.58 oz/4-in piece) peeled, fresh ginger, thinly sliced

1 vanilla bean, split lengthwise and seeds scraped

28 g (1 oz/14 sheets) gelatin (silver grade), bloomed and drained

45 g (1.58 oz/3 Tbsp) crème fraîche

1. In a saucepan, combine all of the ingredients, except for the gelatin and crème fraîche, and bring to a boil over medium-high heat. Remove from the heat and let infuse for 30 minutes.
2. Reheat and add the drained gelatin and crème fraîche. Whisk until smooth. Strain through a fine-mesh sieve and chill in an ice water bath.
3. Pour the mixture into twelve 3-in (7.6-cm) round silicone molds and chill until set, at least 3 hours.

Lemongrass Consommé

1375 g (48.5 oz/5¾ cups plus 1 Tbsp plus ¾ tsp) water
500 g (17.6 oz/2½ cups) granulated sugar
150 g (5.3 oz/about 2 medium stalks) lemongrass
70 g (2.46 oz/6-in piece) peeled, fresh ginger, thinly sliced
10 g (0.35 oz/1 Tbsp plus 2 tsp) finely grated lime zest
12 g (0.42 oz/½ cup) star anise
2½ vanilla beans, split lengthwise and seeds scraped
25 whole coriander seeds
18 whole black peppercorns
63 g (2.2 oz/¼ cup plus 1 tsp) passion fruit purée
16 g (0.56 oz/1 Tbsp) freshly squeezed orange juice
13 g (0.45 oz/2¾ tsp) freshly squeezed lime juice

1. In a saucepan, combine the water, sugar, lemongrass, ginger, lime zest, star anise, vanilla bean seeds and pods, coriander seeds, and peppercorns and bring to a boil over high heat. Remove from the heat, cover, and let infuse for 15 minutes.
2. Strain the mixture through a fine-mesh sieve and cool in an ice bath. Stir in the passion fruit purée, orange juice, and lime juice. Cover and refrigerate until ready to serve.

Coconut Rocher Disks

80 g (2.8 oz) white chocolate, chopped
30 g (1.05 oz/2 Tbsp plus 2 ½ tsp) cocoa butter
110 g (3.8 oz/1¾ cups) feuilletine
50 g (1.76 oz/¾ cup) unsweetened desiccated coconut

1. In a bowl set over a saucepan of barely simmering water, melt the white chocolate with the cocoa butter, stirring frequently. Fold in the feuilletine and the coconut.
2. Spread the mixture out onto a piece of parchment paper, cover with another piece of parchment paper, and roll out into a thin ⅛-in (3.17-mm) layer. Let set.
3. Cut into twelve 3-in (7.6-cm) disks. Store in an airtight container at room temperature until ready to use.

Mango Gelée

200 g (7 oz/¾ cup plus 2 Tbsp) mango purée
50 g (1.76 oz/3 Tbsp plus 1½ tsp) passion fruit purée
125 g (4.4 oz/½ cup plus 2 Tbsp) granulated sugar
50 g (1.76 oz/2 Tbsp plus 1 tsp) glucose syrup
10 g (0.35 oz/1 Tbsp) powdered pectin
30 g (1.05 oz/2 Tbsp) freshly squeezed lemon juice

1. In a saucepan, combine all of the ingredients except for the lemon juice and bring to a boil over high heat. Boil for 3 minutes, then add the lemon juice. Pour the mixture into twelve 1-in (2.54-cm) round silicone molds and chill to set.



Lace Tuile

40 g (1.4 oz/2 Tbsp plus 2¼ tsp) unsalted butter, melted

56 g (1.9 oz/¼ cup plus 1½ tsp) granulated sugar

10 g (0.35 oz/1 Tbsp plus 1 tsp) all-purpose flour

12 g (0.42 oz/2 tsp) freshly squeezed lime juice

4 g (0.14 oz/1 tsp) passion fruit purée

1. Place the melted butter in a bowl, then stir in the sugar, flour, lime juice, and passion fruit purée. Refrigerate until thickened, about 1 hour.
2. Preheat the oven to 300°F (150°C).
3. Spread the batter over a 2 x 4-in (5 x 10-cm) rectangular stencil, placed on a silicone baking mat-lined sheet pan, to form 12 tuiles. Bake until crisp, about 12 minutes. While still warm, curve each tuile into a wave shape.

ASSEMBLY

Cubed pineapple and kiwi

1. Arrange each Gingered Honey Panna Cotta on a Coconut Rocher Disk. Garnish the top of each panna cotta with a Lace Tuile. Spoon some pineapple and kiwi cubes next to the panna cotta, and place the Mango Gelée next to the fruit.
2. Serve the Lemongrass Consommé in a small bowl next to the Mango Gelée.

