

TEAM BELGIUM 2004

Serge Alexandre

Philippe Rheau

Stéphane Leroux

HOT CHOCOLATE SOUFFLÉ, GINGER MOUSSE, AND TROPICAL PARFAIT

For the 2004 World Pastry Team Championship, Team Belgium presented a plated dessert that combined both hot and cold elements, a feat that would require precise timing to execute perfectly—which they did. The dessert consists of three components: a Hot Chocolate Soufflé; a delicate parfait with layers of Campari Jelly, Orange Granité, and Ginger Mousse; and a tart Lime Cream topped with cubes of fresh mango and a Lychee Sorbet.

MAKES 14 SERVINGS

Confectioners' Custard

140 g (4.9 oz/½ cup plus 1 Tbsp plus 1½ tsp) whole milk**1 vanilla bean, split lengthwise and seeds scraped****28 g (1 oz/1½ large) egg yolks****21 g (0.74 oz/1 Tbsp plus 1¾ tsp) granulated sugar****6 g (0.21 oz/2½ tsp) all-purpose flour****4 g (0.14 oz/1½ tsp) cornstarch**

1. In a saucepan, combine the milk and vanilla bean seeds and pod and bring to a gentle boil over medium-high heat.
2. Meanwhile, in a bowl, whisk together the egg yolks, sugar, flour, and cornstarch. Whisk a small amount of the hot milk mixture into the yolk mixture and then return the entire mixture to the saucepan and cook, whisking constantly, until the mixture boils for 1 minute. Remove from the heat and cool. Remove the vanilla bean. Set the custard aside.

Hot Chocolate Soufflé

Softened butter and granulated sugar, as needed, for dusting ramekins

Reserved Confectioners' Custard (page 89)

130 g (4.58 oz) bittersweet chocolate (70%), chopped

10 g (0.35 oz/2 Tbsp) cocoa powder

50 g (1.7 oz/2½ large) egg yolks

160 g (5.6 oz/1⅓ cups plus 1 Tbsp plus 1 tsp) confectioners' sugar

120 g (4.2 oz/4 large) egg whites

50 g (1.7 oz/¼ cup) granulated sugar

5 g (0.17 oz/1 tsp) Cointreau

1. Preheat the oven to 350°F (175°C). Coat the inside of 14 ramekins with softened butter and dust them with granulated sugar.
2. Add the chocolate and cocoa powder to the hot Confectioners' Custard, stirring until the chocolate is melted. Whisk in the egg yolks and the confectioners' sugar.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites on high speed to soft peaks. Gradually add the remaining 50 g (1.7 oz/¼ cup) granulated sugar and continue to whip until the meringue forms medium peaks.
4. Gently blend one-third of the meringue along with the Cointreau into the chocolate base. Fold in the remaining meringue. Divide the mixture among the prepared ramekins and bake the soufflés until fully risen, about 20 minutes. Serve immediately; the soufflés should be prepared right before serving.

Campari Jelly

175 g (6.17 oz/¾ cup) water

50 g (1.76 oz/¼ cup) granulated sugar

Finely grated zest of 1 orange

Finely grated zest of 1 lemon

4 g (0.14 oz/⅓ tsp) powdered gelatin, softened in water

25 g (0.88 oz/1 Tbsp plus 1½ tsp) Campari

1. In a saucepan, combine the water, sugar, and citrus zests and heat to 122°F (50°C). Add the softened gelatin and stir until dissolved. Remove from the heat and cool slightly, then stir in the Campari. Pour the jelly into a small hotel pan and refrigerate until set, about 2 hours.

Orange Granité

200 g (7 oz/1 cup) granulated sugar

700 g (24.7 oz/2¾ cups plus 2 Tbsp plus 1 tsp) freshly squeezed orange juice

Finely grated zest of 1 orange

Finely grated zest of 1 lemon

30 g (1.05 oz/2 Tbsp) Cointreau

30 g (1.05 oz/2 Tbsp) Campari

1. In a saucepan, combine the sugar with the orange juice and place over medium heat, stirring just to dissolve the sugar. Cool. Add the remaining ingredients and chill in the refrigerator for several hours.
2. Pour into a prechilled hotel pan and freeze, stirring the mixture every 15 to 20 minutes with a whisk until it resembles crushed ice. Cover tightly and freeze until needed.

Ginger Mousse

345 g (12.17 oz/1⅓ cups plus 2 Tbsp) whole milk

75 g (2.6 oz/⅓ cup plus 1 Tbsp) granulated sugar

10 g (0.35 oz/2 Tbsp plus 1½ tsp) ground ginger

7 g (0.24 oz/2⅓ tsp) powdered gelatin, softened in water

150 g (5.3 oz/⅔ cup) heavy cream, whipped to medium peaks

1. In a saucepan, combine the milk, sugar, and ground ginger and bring to a gentle boil over medium-high heat. Remove from the heat and add the gelatin, stirring to dissolve the gelatin. Cool completely.
2. Gently fold the whipped cream into the mousse mixture and refrigerate until needed.

Chocolate Powder

180 g (6.3 oz/¾ cup) heavy cream

90 g (3.17 oz/⅓ cup plus 1 Tbsp) whole milk

27 g (0.95 oz/⅓ cup) cocoa powder, sifted

27 g (0.95 oz/2 Tbsp plus ½ tsp) granulated sugar

36 g (1.27 oz) bittersweet chocolate (70%), chopped

180 g (6.3 oz) milk chocolate, chopped

1. In a saucepan, combine the cream, milk, cocoa powder, and sugar and bring to a boil over high heat. Put the milk and bittersweet chocolate in a bowl. Pour the hot mixture over the chocolate and let stand for 1 minute to melt the chocolate. Whisk until smooth. Pour onto a sheet pan and chill for at least 4 hours.
2. Using a microplane grater, grate the chilled chocolate mixture to a fine powder.

Lime Cream

75 g (2.6 oz/1½ large) whole eggs
50 g (1.76 oz/¼ cup) granulated sugar
45 g (1.58 oz/1½ large) egg whites
250 g (8.8 oz/1 cup) mascarpone cheese
Finely grated zest of 1 lime

1. Combine the whole eggs and half of the sugar (25 g/0.88 oz/2 Tbsp) in the bowl of a stand mixer. Set the bowl over a saucepan of simmering water and whisk the mixture until warm. Place the bowl on the mixer stand and, using the whisk attachment, beat on high speed until light.
2. In a separate mixer bowl, using the whisk attachment, beat the egg whites at high speed until they form soft peaks. Gradually add the remaining sugar and beat until stiff.
3. Fold the mascarpone cheese into the egg mixture, then fold in the meringue and lime zest. Refrigerate, covered, until ready to use.

Lychee Sorbet

364 g (12.8 oz/1½ cups) water
251 g (8.8 oz/1¼ cups) granulated sugar
126 g (4.4 oz/¾ cup) atomized glucose
3 g (0.1 oz/1 tsp) sorbet stabilizer
1 vanilla bean, split lengthwise
1.256 kg (44.3 oz/5½ cups) lychee pulp

1. In a saucepan, combine the water, sugar, glucose, sorbet stabilizer, and vanilla bean and bring to a boil over high heat, stirring frequently. Add the lychee pulp and chill for at least 4 hours.
2. Remove the vanilla bean and process the sorbet base in an ice cream machine according to the manufacturer's instructions.

Tuile

125 g (4.4 oz/1 stick plus 2¼ tsp) unsalted butter, melted
40 g (1.4 oz/2 Tbsp plus 1½ tsp) freshly squeezed orange juice
Finely grated zest of 1 lime
150 g (5.3 oz/1¼ cups plus 1 Tbsp) confectioners' sugar
75 g (2.6 oz/½ cup plus 2 Tbsp) all-purpose flour
Pinch of salt
25 g (0.88 oz/½ cup) sliced blanched almonds

1. Preheat the oven to 350°F (175°C).
2. In a bowl, whisk together the melted butter, orange juice, and lime zest. Stir in the sugar, flour, salt, and sliced almonds and mix until blended.

3. Spread the batter thinly into 2-in (5-cm) circles on a silicone baking mat-lined sheet pan. Bake until set, about 5 minutes. Cool completely. Store in an airtight container at room temperature.

ASSEMBLY

Confectioners' sugar
14 fresh raspberries
Cubed flesh of 2 mangoes
Candied orange zest colored with grenadine

1. Arrange a layer of the Lime Cream in a small glass and top with a layer of the mango cubes and then a scoop of the Lychee Sorbet. Top with a Tuile and a piece of candied orange zest.
2. Dust each baked soufflé lightly with sugar and place in the center of a rectangular plate. Top with a fresh raspberry.
3. Cut the Campari Jelly into small cubes and arrange a layer in the bottom of a martini glass. Top with a layer of the Orange Granité, and then with a layer of the Ginger Mousse. Top with a layer of the Chocolate Powder.



