

TEAM LHUILLIER 2003

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JAPANESE-STYLE CHEESECAKE WITH CARAMELIZED APPLES AND APPLE SORBET

Team Lhuillier's plated dessert for the 2003 NPTC features a Japanese-Style Cheesecake, a dessert that is less sweet and considerably lighter than its fat-laden American cousin. The cake sits on a sablé round that is topped with caramelized apples, and has a Chocolate Tuile wrapped around it. A scoop of light Apple Sorbet and a crispy Apple Chip top off this elegant dessert.

MAKES 14 SERVINGS

Chocolate Tuiles

100 g (3.5 oz/¾ stick plus 1 Tbsp) unsalted butter, softened**100 g (3.5 oz/¾ cup plus 2 Tbsp) confectioners' sugar****100 g (3.5 oz/3½ large) egg whites****100 g (3.5 oz/¾ cup plus 2 Tbsp) pastry flour****40 g (1.4 oz/⅓ cup plus 2 Tbsp) cocoa powder**

1. Preheat the oven to 350°F (175°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and sugar on high speed. Add the egg whites and mix until blended.
3. In a separate bowl, whisk together the flour and cocoa powder. Fold into the butter mixture until blended.
4. Spread the batter over an 11 x 1½-in (28 x 3¾-cm) rectangular stencil, placed on a silicone baking mat-lined sheet pan, to form 6 rectangles. Bake until set, about 5 minutes. While still warm, wrap each tuile around a 3-in (7.6-cm) ring mold. Repeat to make 8 more tuiles.

Honey Jelly

120 g (4.2 oz/½ cup plus 2 tsp) honey

120 g (4.2 oz/½ cup plus 1½ tsp) water

3 g (0.1 oz/1½ sheets) gelatin (silver grade), bloomed and drained

1. In a saucepan, combine the honey, water, and the drained gelatin and heat over medium-low heat until the gelatin is dissolved.
2. Pour the mixture into a shallow pan and refrigerate until set.

Yogurt Sauce

118 g (4.16 oz/½ cup) water

100 g (3.5 oz/½ cup) granulated sugar

150 g (5.3 oz/½ cup plus 2 Tbsp) nonfat yogurt

1. In a saucepan, combine the water and sugar and cook over high heat, stirring just to dissolve the sugar, until the syrup comes to a boil. Remove the pan from the heat and cool the syrup completely.
2. Whisk enough of the simple syrup into the yogurt just to bring it to sauce consistency.

Japanese-Style Cheesecake

150 g (5.3 oz/¾ cup) cream cheese

50 g (1.76 oz/3 Tbsp plus 1 tsp) whole milk

80 g (2.82 oz/4½ large) egg yolks

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

32 g (1.13 oz/¼ cup plus 1½ tsp) pastry flour

10 g (0.35 oz/1 Tbsp plus 1 tsp) cornstarch

120 g (4.2 oz/4 large) egg whites

1. Preheat the oven to 300°F (150°C).
2. Place the cream cheese and milk in a stainless steel bowl set over a saucepan of simmering water and whisk until smooth.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat the egg yolks with half (60 g/2.1 oz/¼ cup plus 2 tsp) of the sugar on high speed until well blended and light. Add the flour and cornstarch and mix until blended. Add the cream cheese mixture and mix until combined.
4. In the bowl of a stand mixer fitted with the whisk attachment, whip the egg whites on high speed to soft peaks. Gradually add the remaining sugar and whip until stiff and glossy. Fold the whipped whites into the cream cheese batter and scrape the mixture into fourteen 3-in (7.6-cm) Flexipan round molds. Bake for about 20 minutes, or just until set. Cool completely and store in an airtight container at room temperature until ready to serve.



Apple Sorbet

850 g (30 oz/3½ cups plus 1 Tbsp plus 1½ tsp) water

300 g (10.6 oz/1½ cups) granulated sugar

150 g (5.3 oz/1½ cups) glucose powder

8 g (0.28 oz/2¾ tsp) sorbet stabilizer

1 kg (2 lb, 3.27 oz/4⅓ cups) apple purée

1. In a saucepan, combine the water, sugar, glucose powder, and sorbet stabilizer. Allow to macerate in the refrigerator overnight.
2. Whisk in the apple purée and process the sorbet base in an ice cream machine according to the manufacturer's instructions.

Sablé Fondant

140 g (4.9 oz/1 stick plus 2 Tbsp) unsalted butter

30 g (1.05 oz/¼ cup plus 1½ tsp) confectioners' sugar

30 g (1.05 oz/1½ large) hard-boiled egg yolks

150 g (5.3 oz/1½ cups) cake flour

25 g (0.88 oz/¼ cup plus 1½ tsp) almond flour

1 g (0.03 oz/scant ¼ tsp) baking powder

5 g (0.17 oz/¾ tsp) salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and sugar on high speed until light. Add the egg yolks and beat until blended.
2. In a separate bowl, whisk together the cake flour, almond flour, baking powder, and salt. Add the flour mixture to the butter mixture and beat just until incorporated. Transfer the dough to a lightly floured work surface, knead the dough a few times to bring it together, and then divide the dough in half. Wrap each half in plastic wrap and refrigerate until firm (at least an hour).
3. Preheat the oven to 350°F (175°C).
4. Remove one portion of the dough from the refrigerator and place on a lightly floured work surface. Roll out the dough to a thickness of ¼ in (6.35 mm). Using a lightly floured 3-in (7.6-cm) round cookie cutter, cut out at least 14 cookies, and place them on a silicone baking mat-lined sheet pan. Bake for 12 to 14 minutes until golden brown around the edges. Cool completely.

Apple Jelly

400 g (14.1 oz/1⅔ cups) green apple juice
60 g (2.1 oz/¼ cup plus 2½ tsp) granulated sugar syrup
8 g (0.28 oz/4 sheets) gelatin (silver grade), bloomed and drained

1. In a saucepan, combine the apple juice, sugar, and drained gelatin and heat over medium-low heat until the gelatin is dissolved.
2. Pour the mixture into a shallow pan and refrigerate until set.

Apple Chips

300 g (10.58 oz/1½ cups) granulated sugar
300 g (10.58 oz/1¼ cups) water
100 g (3.5 oz/¼ cup plus 2 tsp) glucose
150 g (5.3 oz/½ cup) fondant
1 green apple

1. In a saucepan, combine the sugar, water, glucose, and fondant and bring just to a boil over high heat, stirring to dissolve the sugar.
2. Peel and core the apple and slice very thinly on a mandoline. Add the apple slices to the syrup and allow them to soak for at least 2 hours.
3. Preheat the oven to 200°F (94°C).
4. Strain the apple slices and arrange them on a silicone baking mat-lined sheet pan. Dry in the oven for 2 hours. Store in an airtight container with desiccant at room temperature until ready to use.

Caramelized Apples

500 g (17.6 oz/2½ cups) granulated sugar
200 g (7 oz/1¾ sticks) unsalted butter, cut into tablespoons
14 Golden Delicious, Washington State apples, cored, peeled, and cut into ½-in (1.27-cm) wedges

1. Heat half the sugar in a skillet over medium-high heat until it turns to a light caramel. Add half the butter and half the apples and cook over high heat until the apple wedges are tender. Repeat with the remaining ingredients and set aside to cool.

ASSEMBLY

Pulled sugar spirals (see page 308)

1. Place a sablé in the bottom of each of fourteen 3-in (7.6-cm) ring molds and top with a layer of Caramelized Apples. Top with a Japanese-Style Cheesecake and place a Chocolate Tuile ring around it. Spoon a quenelle of Apple Sorbet on and top and garnish with an Apple Chip. Spoon some Apple Jelly, Honey Jelly, and Yogurt Sauce on each plate. Garnish with a pulled sugar spiral.

