

TEAM SOUTH KOREA 2010

Kim, Deok-Kyu

Oh, Byung-Ho

Ryoo, Jae-Eun

LE BLANC

A bright yellow orb of caramel-filled, lemon-orange pudding is the focal point of Team South Korea's plated dessert for the 2010 WPTC. Sitting on a honey and walnut base, the simple pudding is accompanied by a red wine and berry compote and a lacy cookie garnish.

MAKES 12 SERVINGS

Honey-Walnut Base

75 g (2.64 oz/½ stick plus 1½ Tbsp plus 1 tsp) unsalted butter, softened

75 g (2.64 oz/3 Tbsp plus 1½ tsp) honey

62 g (2.18 oz/½ cup plus 1 tsp) all-purpose flour

170 g (6 oz/1¾ cups) walnuts, finely chopped

1. Preheat the oven to 350°F (175°C).
2. In a bowl, mix together the butter and honey until blended. Stir in the flour and walnuts and mix until blended.
3. Spread out the batter thinly in a silicone baking mat-lined sheet pan. Bake until set, about 7 minutes. While warm, cut into rough 3-in (7.6-cm) rounds and cool completely.

Berry Compote

150 g (5.3 oz/⅔ cup) red wine

100 g (3.5 oz/½ cup) granulated sugar

1 cinnamon stick

1 lemon, halved

15 g (0.53 oz/2 Tbsp) cornstarch

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

358 g (12.62 oz/2½ cups) fresh blueberries

150 g (5.3 oz/1⅓ cups) fresh raspberries

60 g (2.11 oz/½ cup) fresh blackberries

50 g (1.76 oz/scant ½ cup) fresh strawberries, hulled

1. In a saucepan, combine the red wine with the sugar, cinnamon stick, and lemon over high heat and bring to a boil.

- In a small bowl, stir together the cornstarch and water, add to the red wine mixture, and stir to dissolve; let boil for 1 minute. Add the blueberries, raspberries, blackberries, and strawberries and boil for 2 minutes longer. Taste and adjust the sweetness, if necessary. Cool, then refrigerate, covered, until ready to serve.

Le Blanc

150 g (5.3 oz/1 stick plus 2 Tbsp plus 1½ tsp) unsalted butter

150 g (5.3 oz/¾ cup) freshly squeezed orange juice

50 g (1.76 oz/3 Tbsp plus ¾ tsp) freshly squeezed lemon juice

150 g (5.3 oz/¾ cup) granulated sugar

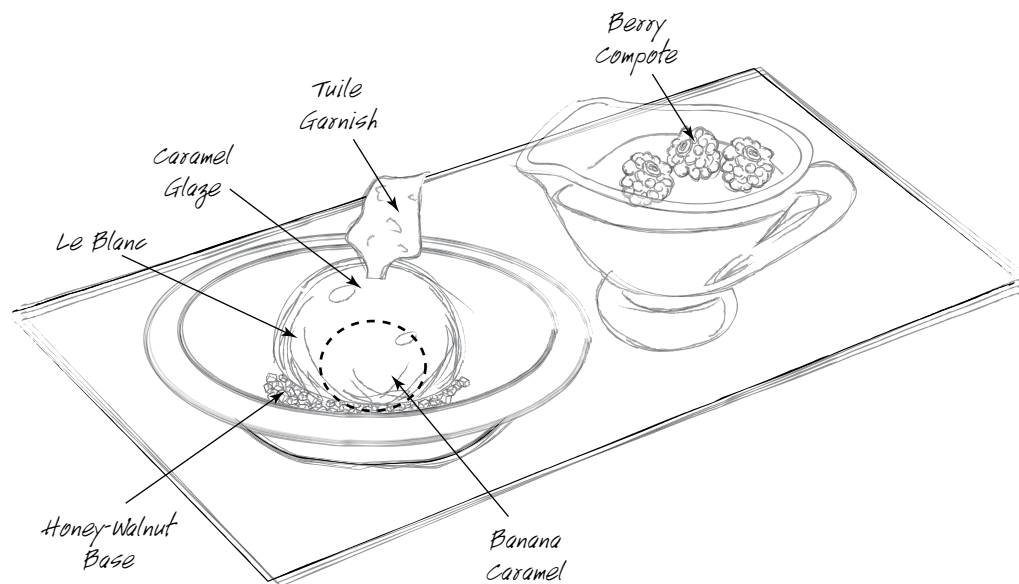
74 g (2.61 oz/4 large) egg yolks

6 g (0.21 oz/3 sheets) gelatin (silver grade), bloomed and drained

350 g (12.34 oz/1½ cups) heavy cream

30 g (1.05 oz/2 Tbsp) Cointreau

- In a saucepan, combine the butter, orange juice, and lemon juice and bring to a boil over medium-high heat, stirring until the butter is melted.
- In a bowl, whisk together the sugar and egg yolks until pale. Whisk half of the hot citrus juice into the mixture, then return the entire mixture to the saucepan. Cook, stirring constantly, until the mixture is thickened and reaches 175°F (80°C) on a thermometer. Remove from the heat, add the drained gelatin, and stir until dissolved. Strain the mixture through a fine-mesh sieve into a bowl and cool in an ice bath.
- In the bowl of a stand mixer fitted with the whisk attachment, beat the cream with the Cointreau on high speed to medium peaks. Gently fold the whipped cream into the cooled orange mixture.
- Spread the mixture into twelve 2¾-in (7-cm) flexible, silicone demisphere molds, leaving an indentation in the center. Freeze until set.



Banana Caramel

100 g (3.5 oz/½ cup) granulated sugar
1 g (0.03 oz/pinch) salt
200 g (7 oz/¾ cup plus 2 Tbsp) passion fruit purée, warm
450 g (15.87 oz/4½ medium) bananas, cut into ¼-in (6.3-mm) cubes
6 g (0.21 oz/3 sheets) gelatin (silver grade), bloomed and drained

1. In a saucepan, combine the sugar and salt and cook over high heat to the caramel stage (see page 10). Add the warm passion fruit purée and cubed bananas and stir to combine. Add the drained gelatin and stir to dissolve.
2. Pour the caramel into the demisphere molds with the Le Blanc mixture in them, filling them completely. Freeze until set.

Caramel Glaze

140 g (4.93 oz/¾ cup plus 1 Tbsp plus ¾ tsp) granulated sugar
250 g (8.81 oz/1 cup plus 1 Tbsp) mango purée
175 g (6.17 oz/¾ cup) water
70 g (2.46 oz/3 Tbsp plus 1½ tsp) starch syrup
4 g (0.14 oz/2 sheets) gelatin (silver grade), bloomed and drained

1. In a saucepan, combine the sugar, mango purée, water, and starch syrup and bring to a boil over medium-high heat. Add the drained gelatin and stir until dissolved. Set aside, covered, at room temperature, until ready to use. Rewarm in the microwave, if necessary, before using.

Tuile Garnish

10 g (0.35 oz/1 Tbsp plus 1 tsp) all-purpose flour
100 g (3.5 oz/½ cup plus 2 Tbsp plus 1½ tsp) extra-virgin olive oil
90 g (3.17 oz/½ cup plus 1 Tbsp) water

1. In a bowl, stir together the flour, olive oil, and water.
2. Heat a nonstick skillet over medium-high heat and drizzle the batter in a free-form lace pattern onto the hot skillet. Cook until light golden brown and remove with a spatula to a wire rack to cool. Repeat to make 12 garnishes.

ASSEMBLY

1. Unmold the Le Blanc demispheres and place on a wire rack, placed on a sheet pan. Glaze with the Caramel Glaze. Place each Honey-Walnut Base on a plate and top with a glazed dessert. Top with the Tuile Garnish.
2. Serve the Berry Compote in a small bowl alongside each dessert.

