

TEAM CHINA 2008

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LITCHI CREAM

WITH RED FRUIT COMPOTE

This pretty dessert, with its green and red color scheme, was done by Team China for the 2008 WPTC. It combines the flavors of pistachio, almond, litchi, and red berries in a layered parfait with a Strawberry-Mint Sorbet and Strawberry Jus as refreshing accompaniments. The Litchi Cream has a hint of rose water in it, giving this dessert a floral undertone. **MAKES 14 SERVINGS**

Red Fruit Compote

180 g (6.34 oz/¾ cup) red berry purée**90 g (3.17 oz/½ cup plus 2 Tbsp plus ¼ tsp) granulated sugar**

1. Combine the red berry purée and sugar in a saucepan over high heat and cook until the mixture registers 65° Brix on a refractometer. Transfer to an airtight container and refrigerate until ready to use.

Litchi Cream

6 g (0.21 oz/3 sheets) gelatin (silver), bloomed and drained**200 g (7 oz/¾ cup plus 2 Tbsp) litchi purée****100 g (3.5 oz/½ cup) granulated sugar****300 g (10.6 oz/1¼ cups) heavy cream, whipped****A few drops of rose water**

1. Place the drained gelatin in a bowl set over a saucepan of barely simmering water, or place it in a small heatproof cup and place the container in the saucepan of barely simmering water. Heat, stirring frequently, until the gelatin is melted.
2. In a saucepan, combine the litchi purée, sugar, and gelatin and place over medium heat until hot. Cool completely.
3. Fold in the whipped cream and rose water and refrigerate, covered, until ready to use.

Almond Pistachio Sponge

345 g (12.16 oz/1¼ cups) raw almond paste
320 g (11.28 oz/6½ large) eggs
60 g (2.1 oz/½ cup plus 1¼ tsp) cake flour
2 g (0.07 oz/¼ tsp plus ⅛ tsp) baking powder
100 g (3.5 oz/¾ stick) unsalted butter, melted and hot

1. Preheat the oven to 355°F (124°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat the almond paste on medium speed, gradually adding half of the eggs. Change to the whisk attachment and gradually add the remaining eggs, beating on high speed until light and foamy.
3. In a bowl, sift together the flour and baking powder and fold in the almond batter. Fold in the hot melted butter.
4. Scrape the batter onto a silicone baking mat-lined sheet pan and bake until set, about 20 minutes. Cool.

Strawberry-Mint Sorbet

130 g (4.58 oz/⅔ cup) granulated sugar
8 g (0.28 oz/2½ tsp) sorbet stabilizer
100 g (3.5 oz/⅓ cup plus 1 Tbsp plus 2¼ tsp) water
75 g (2.64 oz/⅓ cup plus 2 Tbsp plus 1½ tsp) glucose powder
1 kg (35.27 oz/4⅓ cups) strawberry-mint purée

1. In a bowl, combine 13 g (0.45 oz/1 Tbsp) of the sugar with the stabilizer and set aside.
2. In a saucepan, combine the water, the remaining 117 g (4.12 oz/½ cup plus 1 Tbsp plus 2 tsp) sugar, stabilizer mixture, and glucose powder and bring to a boil over medium-high heat. Remove from the heat and chill for at least 3 hours.
3. Stir the strawberry-mint purée into the sorbet base and process in an ice cream machine according to the manufacturer's instructions.



Pistachio Crumble

100 g (3.5 oz/1 stick) unsalted butter

100 g (3.5 oz/1/3 cup plus 2 Tbsp plus 1/4 tsp packed) light brown sugar

100 g (3.5 oz/3/4 cup plus 2 Tbsp) cake flour

100 g (3.5 oz/1 cup plus 2 Tbsp) pistachio flour

1. In the bowl of a stand mixer fitted with the paddle attachment, mix all of the ingredients together on low speed until blended. Refrigerate until firm, about 1 hour.
2. Preheat the oven to 355°F (124°C).
3. Pass the dough through a wire cooling rack to form small pieces. Place the crumble on a silicone baking mat-lined sheet pan and bake until lightly browned, about 12 minutes. Cool completely.

Strawberry Jus

2 kg (4.4 lb/4 1/2 pints) fresh strawberries, cleaned, hulled, and quartered

25 g (0.88 oz/2 Tbsp) granulated sugar

1. Place the strawberries in a large, stainless steel bowl and sprinkle with the sugar. Place the bowl over a pot of barely simmering water. Place a piece of plastic wrap over the bowl and let it sit over the simmering water for 30 to 40 minutes, keeping an eye on the water and adding more if needed, until the berries exude their juices. Remove from the heat and cool.
2. Cover the bowl and refrigerate the jus for at least 3 hours.
3. Before serving, pour the strawberry juice into a sieve set over a bowl and allow it to drip through; don't rub the pulp.

Red Berry Tuile

265 g (9.34 oz/2 1/3 cups) fresh raspberries

60 g (2.1 oz/1/2 cup) confectioners' sugar

80 g (2.82 oz/1/3 cup plus 1 Tbsp plus 1/4 tsp) Isomalt

45 g (1.58 oz/1/2 cup) maltodextrin (see Sources, 310)

35 g (1.23 oz/3 Tbsp) dried whole raspberries

1. Combine all of the ingredients in the bowl of a food processor fitted with the steel blade and process until smooth. Strain through a fine-mesh sieve.
2. Spread the mixture over a 2-in (5-cm) square stencil, placed on a silicone baking mat-lined sheet pan, to form 14 tuiles, and dry overnight at 175°F (80°C) in a food dehydrator.

ASSEMBLY

- Fresh strawberries**
- Finely chopped pistachios**
- Strawberry powder**
- Pulled sugar sticks (see page 308)**

1. Cut a 2-in (5-cm) round of Almond Pistachio Sponge cake and place it in the bottom of a 2-in (5-cm) diameter x 3-in- (7.6-cm-) high ring mold. Top with a layer of Red Fruit Compote, then a layer of the Pistachio Crumble. Top with another round of Almond Pistachio Sponge, then fill the mold with Litchi Cream. Repeat to make 14 desserts. Freeze until the Litchi Cream is firm.
2. Unmold each dessert and place on a plate. Top with a strawberry and a Red Berry Tuile. Arrange a small circle of chopped pistachio nuts next to each dessert, and place a quenelle of the Strawberry-Mint Sorbet on top.
3. Fill a small bowl halfway with Strawberry Jus and place it next to the sorbet. Garnish each plate with a pulled sugar stick and a line of strawberry powder.



