

TEAM HOLDEN 2007

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OLD EL PASO

Having grown up in the Southwest, Pastry Chef Scott Hunter has always loved the brilliant color and flavor of the cactus pear, so Team Holden decided to feature it in their plated dessert at the 2007 NPTC. Accented with strawberry, tequila, and lime juice, a frozen Cactus Pear Sorbet is flanked on one side by a Mango Cake, and on the other by an unusual Hot Mango Soup flavored with cilantro.

MAKES 12 SERVINGS

Mango Cake

234 g (8.25 oz/1¾ cups plus 3 Tbsp plus ¾ tsp) all-purpose flour**13 g (0.45 oz/2½ tsp) baking powder****1 g (0.03 oz/pinch) salt****120 g (4.2 oz/6½ large) egg yolks****250 g (8.8 oz/1¼ cups) granulated sugar****200 g (7 oz/¾ cup plus 1 Tbsp) mango juice****180 g (6.3 oz/6 large) egg whites****51 g (1.8 oz/1¼ cups) diced mango flesh**

1. Preheat the oven to 375°F (175°C).
2. Sift together the flour, baking powder, and salt.
3. In a stand mixer fitted with the whisk attachment, whip the egg yolks and 100 g (3.5 oz/½ cup) of the sugar on high speed to the ribbon stage. Reduce the speed to low and mix in the mango juice.
4. In a separate mixer bowl, using the whisk attachment, beat the egg whites on high speed to soft peaks. Gradually add the remaining 150 g (5.3 oz/¾ cup) sugar and beat to medium peaks to form a meringue. Alternately fold the dry ingredients, egg yolks, and diced mango into the meringue. Scrape the batter into twelve 3-in (7.6-cm) silicone demisphere molds and bake until golden brown. Unmold and cool.

Mango Cream

400 g (14.1 oz/1 $\frac{2}{3}$ cups plus 1 Tbsp plus 1 $\frac{1}{2}$ tsp) heavy cream
160 g (5.6 oz/ $\frac{2}{3}$ cup) mango purée
80 g (2.8 oz/ $\frac{2}{3}$ cup plus 1 Tbsp plus $\frac{1}{2}$ tsp) confectioners' sugar
7 g (0.24 oz/2 tsp) stabilizer
15 g (0.5 oz/1 Tbsp) tequila
10 g (0.35 oz/2 tsp) freshly squeezed lemon juice

1. Combine all of the ingredients and process the mixture in a Pacojet twice.
2. Transfer to a disposable pastry bag and chill until needed.

Cilantro Syrup

90 g (3.17 oz/2 bunches) cilantro leaves
15 g (0.5 oz/1 cup) fresh mint leaves
150 g (5.3 oz/ $\frac{1}{2}$ cup plus 2 Tbsp plus 1 tsp) corn syrup
25 g (0.88 oz/1 Tbsp plus $\frac{3}{4}$ tsp) simple syrup (made with equal parts sugar and water)

1. Blanch the cilantro and mint in boiling water for a few seconds, shock in an ice water bath, and squeeze out the excess water. Place the herbs in the jar of a blender.
2. In a small saucepan, bring the corn and simple syrup to a boil over high heat and process in the blender with the herbs until smooth. Strain through a chinois and reserve until needed.

Mango Foam

250 g (8.7 oz/1 cup plus 1 Tbsp plus 1 tsp) mango purée
30 g (1.05 oz/2 Tbsp plus 1 $\frac{1}{4}$ tsp) granulated sugar
0.625 g (0.02 oz/ $\frac{1}{8}$ sheet) gelatin (gold grade), bloomed and drained
15 g (0.5 oz/1 Tbsp) freshly squeezed lime juice

1. In a saucepan, combine the mango purée and sugar and bring to a boil over high heat. Add the drained gelatin and lime juice and stir until the gelatin is dissolved. Pour into a whipped cream canister and chill until ready to use.

Cactus Pear Sorbet

1 kg (2.2 lb/4¼ cups) water
100 g (3.5 oz/¼ cup plus 2½ tsp) glucose syrup
500 g (17.6 oz/2½ cups) granulated sugar
1365 g (48.1 oz/6 cups) cactus pear purée
150 g (5.3 oz/⅔ cup) strawberry purée
55 g (1.9 oz/3 Tbsp plus 1½ tsp) freshly squeezed lime juice
8 g (0.28 oz/1½ tsp) tequila

1. In a large saucepan, bring the water, glucose, and sugar to a boil over medium-high heat, stirring to dissolve the sugar. Add the cactus pear and strawberry purées and the lime juice and stir to combine. Cool the mixture, then process in an ice cream machine according to the manufacturer's instructions. Top with a sprinkling of tequila and freeze until ready to serve.

Hot Mango Soup

500 g (17.6 oz/2 cups plus 3 Tbsp) mango purée
80 g (2.8 oz/⅓ cup) freshly squeezed orange juice
50 g (1.76 oz/3 Tbsp plus 1 tsp) passion fruit juice
65 g (2.3 oz/¼ cup plus 1 tsp) half-and-half
22 g (0.77 oz/1½ tsp) water
6 g (0.21 oz/1 Tbsp) lime zest
10 g (0.35 oz/2 tsp) freshly squeezed lime juice
22 g (0.77 oz/1 Tbsp plus 2½ tsp) granulated sugar
1 vanilla bean, split lengthwise and seeds scraped

1. In a saucepan, combine all of the ingredients and bring to a boil over high heat. Remove from the heat and let infuse for 15 minutes.
2. Discard the vanilla pod and process the soup in a blender until smooth, then strain. When ready to use, reheat.

Milk Foam

20 g (0.7 oz/1 Tbsp plus 2 tsp) granulated sugar
10 g (0.35 oz/1 Tbsp plus 2 tsp) lecithin
454 g (1 lb/1¾ cups plus 2 Tbsp) skim milk

1. In a bowl, combine the sugar and lecithin. Add the milk and, when ready to serve, mix with an immersion blender until foamy.

Pecan Streusel

216 g (7.6 oz/1½ sticks plus 3 Tbsp plus 1 tsp) unsalted butter (82% butterfat)

216 g (7.6 oz/1 cup plus 1 Tbsp plus 1¼ tsp) granulated sugar

216 g (7.6 oz/1¾ cups plus 2 Tbsp) pastry flour

240 g (8.46 oz/2¾ cups) pecan flour

100 g (3.5 oz/1 cup) pecans, chopped

3 g (0.1 oz/pinch) fleur de sel

1. In the bowl of a stand mixer fitted with the paddle attachment, mix all of the ingredients together on low speed until crumbly. Refrigerate for 1 hour.
2. Preheat a convection oven to 325°F (108°C).
3. Place twelve 3-in (7.6-cm) ring molds on a silicone baking mat-lined sheet pan and pat the streusel into the bottom of each ring. Bake in the convection oven until browned, 8 to 12 minutes. Cool in the rings, then unmold.

Mango Chips

55 g (1.9 oz/¼ cup plus 1¼ tsp) granulated sugar

55 g (1.9 oz/3 Tbsp plus 2½ tsp) water

12 thin slices mango

12 g (0.42 oz/2 Tbsp) lime zest

6 g (0.21 oz/1½ tsp) fleur de sel

1. Preheat the oven to 225°F (108°C).
2. In a large saucepan, combine the sugar and water and bring to a boil over high heat. Add the mango slices and poach for 1 to 2 minutes.
3. Arrange the mango slices on a silicone baking mat-lined sheet pan and bake until dry, 2 to 3 hours. Sprinkle with lime zest and fleur de sel. Store in an airtight container with desiccant at room temperature until ready to use.

Mango Soaking Syrup

216 g (7.6 oz/1 cup plus 1 Tbsp plus ¾ tsp) granulated sugar

216 g (7.6 oz/¾ cup plus 2 Tbsp plus 2 tsp) water

216 g (7.6 oz/¾ cup plus 2 Tbsp) mango juice

1. In a saucepan, combine the sugar and water and cook over medium-high heat, stirring until the sugar is dissolved. Add the mango juice, cool, and refrigerate for at least 1 hour.

ASSEMBLY

Micro cilantro

Chocolate curls

1 g (0.03 oz/pinch) whole allspice for grinding on soup

1. Arrange a piece of Pecan Streusel at one end of each plate. Brush a Mango Cake with the Mango Soaking Syrup and place on top of the streusel. Pipe some Mango Cream on top of the cake and top with a Mango Chip. Spoon some Hot Mango Soup next to the cake.
2. Place a scoop of Cactus Pear Sorbet in the center of each plate next to the cake.
3. Pour some Hot Mango Soup into a small glass and place it next to the sorbet. Spoon some Milk Foam on top of the soup, and then some Mango Foam. Using a pepper mill, grind some allspice on top. Garnish with micro cilantro and chocolate curls. Dot the plate with Cilantro Syrup.



