

TEAM SALAZAR 2009

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PEACH MELBA MODERN

Team Salazar's goal with this dessert from the 2009 NPTC was to put a modern twist on an American classic, the Peach Melba. Their sleek-looking version features hibiscus-infused peaches, a Coconut Dacquoise and a Peach Yogurt Mousse. The dessert ended up being a real challenge for the team, as the main components needed to be assembled à la minute, but they managed to pull it off in the final frenzied minutes before judging.

MAKES 12 SERVINGS

Light Citrus Cake

300 g (10.58 oz/6 large) eggs
280 g (9.87 oz/1¼ cups plus 2 Tbsp plus 1¼ tsp) granulated sugar
300 g (10.58 oz/3⅓ cups plus 1 Tbsp plus 1½ tsp) almond flour
80 g (2.8 oz/⅓ cup plus 1 Tbsp plus ¾ tsp) cake flour
2 g (0.07 oz/scant ¼ tsp) sea salt
6 g (0.21 oz/1 Tbsp) finely grated orange zest
2 g (0.07 oz/1 tsp) finely grated lemon zest
10 g (0.35 oz/2½ tsp) pure vanilla extract
190 g (6.7 oz/1 scant cup) clarified butter

1. Preheat the oven to 375°F (190°C).
2. In the bowl of a stand mixer fitted with the whisk attachment, beat the eggs with the sugar on high speed until light.
3. In a bowl, sift together the almond flour and cake flour. Reduce the speed to medium, add the salt, orange and lemon zests, vanilla, and butter to the egg mixture, and mix for 10 minutes. Spread out the batter in a silicone baking mat-lined sheet pan and bake until set, about 7 minutes. Cool completely.
4. Cut out twelve 4-in- (10-cm-) long barquette shapes from the cake. Store in an airtight container at room temperature until ready to use.

Praline Sablé

250 g (8.81 oz/2 sticks plus 1 Tbsp plus 2¼ tsp) unsalted butter

130 g (4.58 oz/1 cup plus 2 Tbsp) confectioners' sugar

60 g (2.1 oz/3 Tbsp) hazelnut paste

230 g (8.11 oz/1 cup) cake flour

130 g (4.58 oz/1½ cups) almond flour

1 g (0.03 oz/⅛ tsp) baking powder

60 g (2.1 oz/1 cup) feuilletine

1. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and sugar on high speed. Add the hazelnut paste and mix until blended.
2. In a bowl, sift together the cake flour, almond flour, and baking powder. Add the dry ingredients to the batter and mix until blended. Add the feuilletine and blend. Shape the dough into a disk, wrap in plastic wrap, and refrigerate the dough for 2 hours.
3. Preheat the oven to 325°F (163°C).
4. Roll the dough out to thickness of ⅛ in (8.5 mm) on a silicone baking mat-lined sheet pan. Bake for 6 minutes. Remove the pan from the oven and cut into twelve 4-in- (10-cm-) long barquette shapes. Return to the oven and bake for 6 minutes more. Cut again to smooth the edges. Cool.

Peach Yogurt Mousse

200 g (7 oz/¾ cup plus 2 Tbsp) peach purée

70 g (2.46 oz/⅔ cup) confectioners' sugar

10 g (0.35 oz/2¼ tsp) peach liqueur

4 g (0.14 oz/2 sheets) gelatin (gold grade), bloomed and drained

125 g (4.4 oz/½ cup) plain full-fat yogurt

250 g (8.8 oz/1 cup plus 1 Tbsp plus ¾ tsp) heavy cream, whipped

1. In a saucepan, combine the peach purée, sugar, and peach liqueur and bring to a boil over medium-high heat. Add the drained gelatin and stir until dissolved. Cool completely.
2. Fold in the yogurt and whipped cream. Spread the mousse into a hotel pan to a thickness of ½ in (1.27 cm) and freeze.
3. When firm, cut out twelve 4-in- (10-cm-) long barquette shapes from the mousse. Freeze, covered, until ready to assemble the dessert.



Infused Red Peaches

300 g (10.58 oz/1¼ cups plus 1 tsp) water
150 g (5.3 oz/½ cup) grenadine syrup
150 g (5.3 oz/¾ cup) peach schnapps
100 g (3.5 oz/½ cup) granulated sugar
6 g (0.21 oz/2 Tbsp) dried hibiscus flowers
2 g (0.07 oz/1 tsp) ascorbic acid
1 vanilla bean, split lengthwise and seeds scraped
1 star anise
500 g (17.6 oz/4 cups) Parisienne balls scooped from fresh peaches

1. In a saucepan, combine all of the ingredients except the peach balls and bring to a boil over high heat. Reduce the heat and simmer for 5 minutes. Cool completely.
2. Place the syrup and peach balls in vacuum-pack bags and seal. Cook the bags in hot water for 12 minutes. Cool, then chill.

Coconut Dacquoise

300 g (10.58 oz/10 large) egg whites
100 g (3.5 oz/½ cup) granulated sugar
5 g (0.17 oz/scant 1 Tbsp) egg white powder
120 g (4.23 oz/1 cup plus 2 tsp) confectioners' sugar
120 g (4.23 oz/1¼ cups plus 1 Tbsp plus 2½ tsp) almond flour
100 g (3.5 oz/1¼ cups) unsweetened desiccated coconut
2 g (0.07 oz/1 tsp) finely grated lemon zest

1. In the bowl of a stand mixer, stir together the egg whites and granulated sugar and let stand at room temperature for 1 hour to dehydrate.
2. Preheat the oven to 320°F (160°C).
3. Place the bowl with the egg white–sugar mixture in a skillet of barely simmering water and whisk occasionally until warm. Whisk in the egg white powder. Transfer the bowl to the mixer stand and, using the whisk attachment, whip on high speed to firm peaks.
4. In a bowl, sift together the confectioners' sugar, almond flour, and coconut and gently fold into the meringue along with the lemon zest.
5. Draw twelve 4-in- (10-cm-) long barquette shapes on a piece of parchment paper. Turn the paper over and place on a sheet pan. Using the outlines as a guide, pipe out the meringue into barquette shapes and bake for 10 minutes. Cool completely.

Raspberry Tuiles

250 g (8.8 oz/¾ cup) fondant
100 g (3.5 oz/¼ cup plus 2 tsp) glucose syrup
50 g (1.76 oz/½ cup plus 1 tsp) raspberry powder
3 g (0.1 oz/1½ tsp) red powder coloring

1. In a saucepan, combine the fondant and glucose and cook over high heat to 302°F (150°C). Remove from the heat and stir in the raspberry powder and color. Spread the mixture onto a silicone baking mat-lined sheet pan and cool until hardened.
2. Preheat the oven to 320°F (160°C).
3. Break the tuile mixture into pieces and grind in a food processor fitted with the steel blade to a fine powder. Sift the powder over an 8-in- (20.3-cm-) long barquette-shaped stencil, placed on a silicone baking mat-lined sheet pan. Bake for 10 minutes. While still hot, curve the tuiles into a horseshoe shape. Repeat to make 12 tuiles.

Sour Cream Berry Sorbet

250 g (8.8 oz/1 cup plus 1 Tbsp plus 1 tsp) heavy cream
100 g (3.5 oz/½ cup) granulated sugar
60 g (2.1 oz/3 Tbsp) invert sugar
8 g (0.28 oz/2¼ tsp) sorbet stabilizer
600 g (21.16 oz/2½ cups) sour cream
300 g (10.58 oz/1⅓ cups) red berry purée
50 g (1.76 oz/3 Tbsp plus ¾ tsp) freshly squeezed lemon juice

1. In a saucepan, combine the cream, granulated sugar, invert sugar, and sorbet stabilizer and cook over low heat until warm. Remove from the heat and let stand at room temperature for 2 hours.
2. Stir in the sour cream, red berry purée, and lemon juice. Process the mixture in an ice cream machine according to the manufacturer's instructions.
3. Spoon into twelve 1¾-in (7-cm) ring molds and freeze until ready to serve.

Sautéed Peaches

500 g (17.6 oz/about 4 medium peaches) fresh peaches, peeled
500 g (17.6 oz/2½ cups) granulated sugar
2 vanilla beans, split lengthwise and seeds scraped
150 g (5.3 oz/⅔ cup) peach schnapps
100 g (3.5 oz/½ cup plus 1 Tbsp plus 2¼ tsp) water
20 g (0.7 oz/1 Tbsp plus 1 tsp) 20-year-old balsamic vinegar

1. Cut the peaches in half, remove the pits, then slice.
2. In a heavy-bottomed saucepan, cook the sugar with the vanilla bean seeds and pods over medium heat, stirring occasionally, until the sugar liquefies and turns a dark amber caramel. Deglaze the caramel with the peach schnapps and water, add the peaches, and sauté until golden. Remove the peach slices and add the balsamic vinegar to the liquid in the pan. Reduce until thickened and reserve to use as a sauce. Remove the vanilla beans and store the sauce and peaches in separate covered containers in the refrigerator until ready to use.

Raspberry Cubes

400 g (14.1 oz/3½ cups) fresh raspberries
100 g (3.5 oz/½ cup) granulated sugar
1 vanilla bean, split lengthwise
100 g (3.5 oz/½ cup plus 1 Tbsp plus 2¼ tsp) water
20 g (0.7 oz/1 Tbsp plus 1 tsp) freshly squeezed lemon juice
2 g (0.07 oz/1 tsp) agar agar

1. Combine all of the ingredients, except for the agar agar, in a medium bowl. Let sit at room temperature for at least 3 hours.
2. Place in a double boiler and cook for 15 minutes until all the liquid has seeped out of the berries. Remove the vanilla bean and scrape the seeds into the sauce; discard the pod. Cool the sauce.
3. Strain the cooled sauce into a saucepan. Stir in the agar agar, bring to a boil, and continue to boil for 1 minute. Pour onto a flat sheet pan and refrigerate until firm.
4. Cut into ½-in (1.27-cm) cubes. Refrigerate, covered, until ready to use.

ASSEMBLY

1. Place each Praline Sablé on a dessert plate. Top with a layer of Peach Yogurt Mousse, then a layer of Infused Red Peaches. Top the peaches with the Light Citrus Cake, then a Coconut Dacquoise. Arrange a Raspberry Tuile on top, open end up. Unmold the Sour Cream Berry Sorbet and lay a sorbet on its side on top of each tuile. Garnish each plate with 3 Sautéed Peaches, drizzled with some of the sauce, and garnish with 3 Raspberry Cubes.

