

TEAM CHOWDHURY 2009

Kaushik Chowdhury

Melynda Gilmore

Keith Taylor

PINEAPPLE RUM CAKE, RASPBERRY FLORENTINE, COCONUT SORBET, PINEAPPLE COMPOTE, AND RUM ANGLAISE

Kaushik Chowdhury knew that the refreshing combination of pineapple and coconut was sure to please the judges at the 2009 NPTC, so his team designed a dessert featuring these tropical flavors, along with a generous shot of rum. Here a comforting Pineapple Rum Cake is accompanied by a bright Pineapple Compote, Coconut Sorbet, a crunchy Raspberry Florentine, and a Rum Anglaise sauce.

MAKES 12 SERVINGS

Pineapple Rum Cake

304 g (10.72 oz/2 $\frac{2}{3}$ cups) cake flour
318 g (11.21 oz/1 $\frac{1}{2}$ cups plus 1 $\frac{1}{4}$ tsp) granulated sugar
106 g (3.73 oz/ $\frac{1}{3}$ cup plus 2 Tbsp plus 2 $\frac{1}{4}$ tsp packed) brown sugar
8 g (0.28 oz/1 $\frac{1}{2}$ slightly rounded tsp) baking soda
6 g (0.21 oz/1 tsp) salt
3 g (0.1 oz/1 tsp) ground ginger
1.5 g (0.05 oz/1 $\frac{1}{2}$ tsp) ground cinnamon
305 g (10.75 oz/1 $\frac{1}{3}$ cups plus 1 Tbsp plus 2 $\frac{1}{4}$ tsp) vegetable oil
267 g (9.41 oz/5 $\frac{1}{3}$ large) eggs
10 g (0.35 oz/2 $\frac{1}{2}$ tsp) rum
2 g (0.07 oz/2 tsp) pure vanilla extract
120 g (4.23 oz/1 cup) chopped fresh pineapple

1. Preheat the oven to 350°F (175°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, mix together the flour, granulated and brown sugars, baking soda, salt, ginger, and cinnamon on low speed. Add the oil, eggs, rum, and vanilla and mix until well blended. Add the chopped pineapple and mix until blended.
3. Scrape the batter into twelve 4 x 1-in (10 x 2.54-cm) flexible, silicone, mini loaf pans and bake for 15 minutes, or until baked through. Unmold and cool.

Pineapple Compote

75 g (2.64 oz/½ cup plus 1 Tbsp) granulated sugar

30 g (1.05 oz/2 Tbsp) water

425 g (15 oz/about ½ medium pineapple) cored and peeled pineapple, cut into small dice

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

16 g (0.56 oz/1 Tbsp plus ½ tsp) rum

8 g (0.28 oz/1 Tbsp) cornstarch

1. In a saucepan, combine the sugar and water and cook over medium-high heat to the caramel stage (see page 10). Add the diced pineapple and cook for a few minutes.
2. In a small bowl, stir together the lemon juice, rum, and cornstarch. Add to the pineapple mixture and bring to a boil, stirring constantly. Cool.

Coconut Sorbet

454 g (1 lb/1¾ cups plus 2 Tbsp plus 2¼ tsp) water

454 g (1 lb/2¼ cups plus 1 tsp) granulated sugar

3.3 g (0.12 oz/1 tsp) sorbet stabilizer

454 g (1 lb/2 cups) coconut milk

142 g (5 oz/½ cup plus 1 Tbsp plus 1 tsp) whole milk

1. In a saucepan, bring the water to a boil over high heat and stir in the sugar and sorbet stabilizer. Add the coconut milk and milk to the mixture and stir to combine. Chill in an ice bath.
2. Process the sorbet base in an ice cream machine according to the manufacturer's instructions.
3. Using a pastry bag fitted with a medium, plain tip, pipe the sorbet into 12 cylindrical molds, ¾ in (2 cm) in diameter and 4 in (10 cm) long, and freeze.

Rum Anglaise

113 g (4 oz/⅓ cup plus 2 Tbsp plus 2¼ tsp) heavy cream

113 g (4 oz/⅓ cup plus 2 Tbsp plus 1½ tsp) whole milk

14 g (0.5 oz/1 Tbsp) rum

2 vanilla beans, split lengthwise and seeds scraped

113 g (4 oz/⅓ cup plus 1 Tbsp) granulated sugar

113 g (4 oz/6 large) egg yolks

1. In a saucepan, combine the cream, milk, rum, vanilla bean seeds and pods, and half of the sugar and bring to a gentle boil over medium-high heat, stirring to dissolve the sugar.
2. Meanwhile, whisk the egg yolks with the remaining sugar until light. Add half of the hot cream mixture to the egg yolk–sugar mixture to temper the eggs, then return the entire mixture to the saucepan. Cook over medium heat, stirring constantly with a wooden spoon, until the sauce is thickened, coats the back of the spoon and reaches 175°F (80°C). Remove from the heat and pass through a fine-mesh sieve. Cool, then chill until ready to use.

Raspberry Florentine

225 g (7.9 oz/scant 2 cups) confectioners' sugar

180 g (6.3 oz/1½ sticks plus 2¼ tsp) unsalted butter

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

75 g (2.64 oz/⅓ cup) water

75 g (2.64 oz/⅔ cup) all-purpose flour

20 g (0.7 oz/3 Tbsp plus 1 tsp) raspberry powder

1. Preheat the oven to 350°F (175°C).
2. Combine the sugar and butter in the bowl of a food processor fitted with the steel blade and process until smooth. Add the honey and water and process until blended. Add the flour and raspberry powder and process until combined.
3. Spread out the batter in a silicone baking mat–lined sheet pan and bake for about 5 minutes. Remove from the oven and immediately cut into 2½ x 4-in (6.3 x 10-cm) rectangles. While still warm, roll one of the long ends once around to form a tight tube shape. Repeat to form 12 tubes.

Tuile

85 g (3 oz/¾ stick) unsalted butter

156 g (5.5 oz/1½ cups plus 2¼ tsp) confectioners' sugar

100 g (3.5 oz/3½ large) egg whites

113 g (4 oz/¾ cup plus 3 Tbsp plus ½ tsp) all-purpose flour

1. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and sugar on high speed until smooth and light. Slowly add the egg whites and flour and mix until blended. Cover and refrigerate the batter for at least 2 hours.
2. Preheat the oven to 350°F (175°C).
3. Place a 6 x ½-in (15.25 x 1.27-cm) stencil in the shape of clock hands (see photo on page 232) onto a silicone baking mat-lined sheet pan. Spread the batter over the stencil to form 12 tuiles. Bake until just beginning to turn golden around the edges. While still warm, curve into a loop shape.

ASSEMBLY

1. Spoon a line of Rum Anglaise down the length of each rectangular plate. Drag a spoon through the center of the line. Pipe a few dots of the sauce at one end of the line.
2. Place a Pineapple Rum Cake in the center of each plate. Top with a Raspberry Florentine, then balance the looped end of a Tuile on top, and lay one of the Coconut Sorbet tubes on top of the tuile to hold it in place. Spoon a line of the Pineapple Compote next to each cake.

