

TEAM SINGAPORE 2010

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ROSEBUD CRÈME BRÛLÉE

WITH STRAWBERRY JELLY AND CHAMPAGNE ROSÉ SORBET

The minimalist presentation of Team Singapore's plated dessert for the 2010 World Championship belies a sophisticated blend of flavors. Layers of Strawberry Jelly and a Champagne Rosé Sorbet top a delicate, rose-infused crème brûlée, all wrapped up in a pretty band of pink-tinted white chocolate. The difficulty in presenting this dessert is its tricky timing; it's important that the sorbet does not melt and collapse before the dessert is encased in its white chocolate cylinder. The team had some problems with this during run-throughs, but, happily, got it just right the day of the competition.

MAKES 12 SERVINGS

Brown Sugar Sablé

75 g (2.64 oz/½ stick plus 1½ Tbsp plus 1 tsp) unsalted butter**38 g (1.34 oz/2 Tbsp plus 2¾ tsp packed) brown sugar****0.2 g (0.007 oz/pinch) salt****6 g (0.21 oz/⅓ large) egg yolk****75 g (2.64 oz/¾ cup) all-purpose flour**

1. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar together on high speed until pale. Add the salt and egg yolk and beat until combined. Add the flour and mix until blended. Shape the dough into a disk, wrap in plastic wrap, and let rest in the refrigerator for 2 hours.
2. Preheat the oven to 355°F (180°C).
3. Roll the dough out to a thickness of 0.08 in (2 mm) and cut out 3-in (7.6-cm) rounds. Place on a silicone baking mat-lined sheet pan and bake until golden. Cool completely.

Rosebud Crème Brûlée

370 g (13 oz/1½ cups plus 1 Tbsp 1½ tsp) heavy cream

246 g (8.67 oz/1 cup plus 2 Tbsp) whole milk

20 g (0.7 oz/½ cup) organic rosebuds

246 g (8.67 oz/13 large) egg yolks

124 g (4.37 oz/¾ cup) granulated sugar

20 g (0.7 oz/1 Tbsp) rose syrup

1. In a saucepan over low heat, heat the cream and milk to 140°F (60°C). Add the rosebuds, cover, and allow to infuse for 30 minutes.
2. Preheat the oven to 250°F (122°C).
3. In the bowl of a stand mixer fitted with the whisk attachment, beat the egg yolks and sugar on high speed until pale and light. Strain the cream mixture and whisk into the egg yolk-sugar mixture along with the rose syrup. Pour into twelve 3-in (7.6-cm) round, flexible silicone molds and bake in a water bath for about 1 hour, until set. Cool, then chill.

Champagne Rosé Sorbet

260 g (9.17 oz/1¾ cups) glucose powder

210 g (7.4 oz/1 cup plus 2¾ tsp) granulated sugar

6 g (0.21 oz/2 tsp) sorbet stabilizer

380 g (13.4 oz/1½ cups plus 1 Tbsp plus ¼ tsp) water

630 g (22.22 oz/2¾ cups) rosé Champagne

120 g (4.23 oz/½ cup) Mara des Bois strawberry purée

1. In a saucepan, combine the glucose powder, sugar, and sorbet stabilizer. Add the water and bring to a boil over high heat. Remove from the heat and blend with an immersion blender. Cool.
2. Stir in the Champagne and purée. Allow to mature in the refrigerator for 2 hours.
3. Blend with an immersion blender and process in an ice cream machine according to the manufacturer's instructions.



Caramelized Rice Krispies

70 g (2.46 oz/⅓ cup plus 2 tsp) granulated sugar

24 g (0.84 oz/1 Tbsp plus 2 tsp) mineral water

50 g (1.76 oz/¾ cup) Rice Krispies cereal

4 g (0.14 oz/1 tsp) unsalted butter

1. In a saucepan over high heat, cook the sugar and water to 220°F (104°C). Add the Rice Krispies and stir until the mixture is caramelized.
2. Remove from the stove, add the butter, and pour onto a silicone mat placed on a cold marble table. Cool completely.
3. Store in an airtight plastic container with silica gel.

Strawberry Jelly

220 g (7.7 oz/¾ cup) strawberry juice

30 g (1.05 oz/2 Tbsp plus 1¼ tsp) granulated sugar

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

1. In a saucepan over low heat, warm the strawberry juice with the sugar. Add the drained gelatin and stir to dissolve. Pour into a shallow pan and refrigerate until set.

Strawberry Foam

280 g (9.87 oz/1¼ cups) Mara des Bois strawberry purée

5 g (0.17 oz/2 Tbsp) organic rosebuds

70 g (2.47 oz/¾ cup) chewy strawberry candy (preferably Haribo Tagada brand)

30 g (1.05 oz/2 Tbsp plus 1¼ tsp) granulated sugar

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

1. In a saucepan, combine the strawberry purée and rosebuds and bring to a boil over medium-high heat. Remove from the heat, cover, and allow to infuse for 20 minutes.
2. Add the strawberry candy and sugar to the purée and heat until both are dissolved. Remove from the heat, add the drained gelatin, and stir until dissolved. Strain the mixture through a fine-mesh sieve and pour into the bowl of a stand mixer fitted with the whisk attachment. Just before serving, beat on high speed for 20 minutes, until foamy.

ASSEMBLY

Twelve 3¼-in (8.2-cm) pink-tinted white chocolate cylinders

Gold leaf for garnish

1. Arrange each Brown Sugar Sablé on a plate. Top with a Rosebud Crème Brûlée.
2. Top each crème brûlée layer with 12 pieces of the Caramelized Rice Krispies, pressing gently to stick the Rice Krispies into the crème brûlée. Top each crème brûlée layer with a 3-in (7.6-cm) round of Strawberry Jelly. Top with a layer of Champagne Rosé Sorbet.
3. Slide a prepared pink-tinted white chocolate cylinder over each stack of layers.
4. Add 12 more pieces of Caramelized Rice Krispies and another round of Strawberry Jelly to each dessert. Top with Strawberry Foam, and garnish with gold leaf.



