

TEAM MEXICO 2010

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SPICED COCO

Mexicans were the first to combine chili with chocolate, so it's no surprise that Team Mexico's plated dessert for the 2010 WPTC features a flourless chocolate cake enlivened with Pasilla chile powder. A creamy vanilla and chocolate flavored pudding tops the cake, along with a tube of Hazelnut Praline Chocolate Mousse, which has been sprayed with red-tinted cocoa butter. A scoop of spicy-sweet Strawberry and Green Peppercorn Gelato accompanies this lively dessert.

MAKES 12 SERVINGS

Spiced Cocoa Flourless Cake

600 g (21.16 oz/2½ cups) pasteurized egg whites
200 g (7 oz/1 cup) granulated sugar
700 g (24.69 oz) bittersweet chocolate (64%), melted
240 g (8.46 oz/2 sticks plus 1 Tbsp) unsalted butter
280 g (9.87 oz/1 cup plus 1 Tbsp plus 1½ tsp) pasteurized egg yolks
20 g (0.7 oz/2 Tbsp) Pasilla chile powder

1. Preheat the oven to 355°F (180°C).
2. In the bowl of a stand mixer fitted with the whisk attachment, whip the egg whites on high speed to soft peaks. Gradually add the sugar and whip on high speed until a stiff and glossy meringue forms.
3. In a bowl set over a saucepan of barely simmering water, melt the chocolate and butter together, stirring to blend. In a bowl, stir together the egg yolks and chili powder. Gently stir the yolks into the chocolate mixture. Fold in the meringue.
4. Spread out the batter in a parchment paper-lined sheet pan and bake until set, about 15 minutes. Cool.

Hazelnut Praline Chocolate Mousse

75 g (2.64 oz/½ cup plus 1 Tbsp) granulated sugar
50 g (1.76 oz/3 Tbsp plus 1 tsp) water
115 g (4 oz/about 6 large) egg yolks
100 g (3.5 oz) Mexique chocolate (66%), chopped
100 g (3.5 oz) Tanzania bittersweet chocolate, chopped
280 g (9.87 oz/1 cup plus 2 Tbsp plus 1½ tsp) heavy cream
60 g (2.1 oz/3 Tbsp) hazelnut praline paste
8 g (0.28 oz/4 sheets) gelatin (gold grade), bloomed and drained
280 g (9.8 oz/1 cup plus 2 Tbsp plus 1½ tsp) heavy cream, whipped
Red tinted cocoa butter, as needed

1. In a saucepan, combine the sugar and water over high heat and bring to a boil. Continue to boil until the mixture reaches 248°F (120°C).
2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, begin beating the egg yolks on medium speed. When the sugar syrup reaches 248°F (120°C), drizzle it onto the egg yolks and beat on high speed for 3 to 5 minutes, until it forms a firm, yellow foam, to form a *pâte à bombe*.
3. In a large bowl, combine the chocolates.
4. In a saucepan, bring the heavy cream and hazelnut praline paste to a gentle boil over medium-high heat. Remove from the heat and pour over the chocolates in the bowl, add the drained gelatin, and whisk to emulsify. Fold the *pâte à bombe* into the chocolate mixture, then gently fold in the whipped cream.
5. Transfer the mousse to a pastry bag fitted with a medium, plain tip. Pipe into twelve 1-in (2.5-cm) diameter x 7-in- (17.8-cm-) long PVC tubes that have been lined with acetate and freeze.
6. Unmold the mousses and spray with red cocoa butter. Store in the freezer until ready to serve.



Vanilla-Chocolate Pudding

80 g (2.8 oz/4 large) egg yolks
100 g (3.5 oz/½ cup) granulated sugar
500 g (17.63 oz/2 cups) heavy cream
7 Mexican vanilla beans, split lengthwise
160 g (5.64 oz) dark chocolate (60%), chopped

1. In a bowl, whisk together the egg yolks with the sugar until light.
2. In a saucepan, combine half of the cream with the vanilla beans and bring to a boil over medium-high heat. Whisk about half of the cream into the yolks and then return the entire mixture to the saucepan and cook over medium-high heat, stirring constantly, until thickened. Remove from the heat.
3. Place the chocolate in a bowl and pour the cream mixture through a fine-mesh sieve over the chocolate. Whisk until the chocolate is melted and the mixture is emulsified. Cool until tepid.
4. In the bowl of a stand mixer fitted with the whisk attachment, whip the remaining cream on high speed to medium peaks. Gently fold into the cooled chocolate mixture. Cover and refrigerate until ready to use.

Strawberry and Green Peppercorn Gelato

330 g (11.64 oz/2 cups plus 1 Tbsp) glucose powder
125 g (4.4 oz/1 cup plus 1 Tbsp plus 1¼ tsp) confectioners' sugar
12 g (0.42 oz/1 Tbsp plus 2¼ tsp) ice cream stabilizer
750 g (26.45 oz/3 cups plus 1 Tbsp plus 1½ tsp) whole milk
75 g (2.64 oz/¼ cup) nonfat dry milk
330 g (11.64 oz/1½ cups plus 1 Tbsp plus 2¼ tsp) heavy cream
600 g (21.16 oz/2⅔ cups) strawberry purée
15 g (0.53 oz/1 Tbsp) wild strawberry compound
8 g (0.28 oz/1 Tbsp) whole fresh green peppercorns, ground

1. In a bowl, combine the glucose powder, sugar, and ice cream stabilizer.
2. Place the milk in a saucepan and place over low heat until it registers 80°F (26°C) on a thermometer. Stir in the dry milk. Heat to 95°F (34°C), then add the cream and stabilizer mixture. Bring the mixture to 185°F (85°C) and cook for 2 minutes. Cool the mixture down rapidly. Add the strawberry purée, wild strawberry compound, and ground green peppercorns and mix with an immersion blender.
3. Process the mixture in an ice cream machine according to the manufacturer's instructions.
4. Press the ice cream into twelve 2¼-in (5.7-cm) full-sphere, flexible, silicone molds and freeze until ready to serve.

Orange Tuile

100 g (3.5 oz/¾ cup plus 2 Tbsp) confectioners' sugar, sifted
40 g (1.41 oz/2 Tbsp plus 2 tsp) freshly squeezed orange juice
35 g (1.23 oz/2 Tbsp 1½ tsp) unsalted butter, at room temperature
55 g (1.94 oz/⅓ cup plus 2 Tbsp plus 1 tsp) all-purpose flour

1. Preheat the oven to 180°F (82°C).
2. In a bowl, stir together the sugar and orange juice. Add the butter and mix until blended. Stir in the flour.
3. Spread out the batter in a silicone baking mat–lined sheet pan and bake until just beginning to turn golden around the edges. Cool and then break into irregular 3-in (7.6-cm) pieces.

Raspberry Fluid Gel

250 g (8.8 oz/1 cup plus 1 Tbsp plus 1 tsp) raspberry purée
200 g (7 oz/¾ cup plus 2 Tbsp) apricot purée
4 g (0.14 oz/1¼ tsp) xanthan gum
75 g (2.6 oz/3 Tbsp plus 1½ tsp) glucose syrup
25 g (0.88 oz/2 Tbsp) granulated sugar
3 g (0.1 oz/1½ sheets) gelatin (gold grade), bloomed and melted

1. Make this element just before plating. In a saucepan, stir together the raspberry and apricot purées. Add the xanthan gum and stir to dissolve. Stir in the glucose and sugar and place the pan over high heat until the mixture comes to a boil. Remove from the heat and cool to 100°F (38°C). Stir in the melted gelatin. Emulsify with an immersion blender. Use immediately to garnish the plates.

ASSEMBLY

Chocolate cups for serving ice cream

Chocolate loop for garnish

Candied kiwi

1. Cut the Spiced Cocoa Flourless Cake into 5 x 2-in (12.7 x 5-cm) rectangles. Arrange each of the cakes on a serving plate. Using a pastry bag fitted with a medium, plain tip, pipe dollops of the Vanilla-Chocolate Pudding over each rectangle, covering it completely. Cut a tube of Hazelnut Praline Chocolate Mousse to fit the cake rectangle and place on top of the pudding.

2. Place a sphere of the Strawberry and Green Peppercorn Gelato in each chocolate cup and arrange one on each plate. Top with an Orange Tuile. Pipe a few dots of the Raspberry Fluid Gel onto each plate and garnish with a chocolate loop and a piece of candied kiwi.

