

TEAM USA 2004

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TASTE OF PARADISE

Prompted by a belief that other teams would choose more traditional flavors, Team USA chose to use tropical ones in their plated dessert for the 2004 WPTC competition. Each member of the team contributed at least one recipe for this dessert, which features a warm Almond Cake surrounded by Mango Sauce and topped with a Banana Tuile and a quenelle of Coconut Sorbet.

MAKES 12 SERVINGS

Almond Cake

120 g (4.2 oz/1½ cups plus 1 Tbsp) almond flour
100 g (3.5 oz/¾ cup plus 2 Tbsp) cake flour
2 g (0.07 oz/¼ tsp) salt
1 g (0.03 oz/¼ tsp) baking powder
160 g (5.6 oz/1 stick plus 3½ Tbsp plus 1 tsp) unsalted butter
100 g (3.5 oz/½ cup) granulated sugar
200 g (7 oz/4 large) eggs
1 vanilla bean, split lengthwise and seeds scraped

1. Preheat the oven to 350°F (175°C).
2. In a medium bowl, combine the flours, salt, and baking powder and set aside. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and sugar on high speed. Add the eggs, one at a time, and mix until blended. Add the dry ingredients and vanilla bean seeds and mix on low speed until blended. Scrape the batter into twelve 3-in (7.6-cm) savarin molds and bake until golden, about 15 minutes. Cool completely.

Caramel Base

350 g (12.3 oz/1¾ cups) granulated sugar
150 g (5.3 oz/½ cup plus 2 Tbsp) glucose syrup
150 g (5.3 oz/½ cup plus 2 Tbsp) water

1. In a saucepan over high heat, stir together all of the ingredients and heat to the caramel stage (see page 10). Measure out 140 g (5 oz/¼ cup plus 3 Tbsp) of the base and place it in a saucepan for the Caramelized Bananas (see page 103).

Exotic Coulis

125 g (4.4 oz/½ cup) mango purée
125 g (4.4 oz/½ cup) passion fruit purée
40 g (1.4 oz/3 Tbsp) granulated sugar
8 g (0.3 oz/2½ tsp) pectin powder
2 g (0.08 oz/1 sheet) gelatin (gold grade), bloomed and drained

1. In a saucepan, heat the mango and passion fruit purées with the sugar over medium-high heat, stirring to dissolve the sugar. Add the pectin and drained gelatin and stir until the gelatin is dissolved. Cool completely. Cover and refrigerate until ready to use.

Mango Sauce

450 g (15.8 oz/2 cups) mango purée
450 g (15.8 oz/2 cups) passion fruit purée
150 g (5.3 oz/¾ cup) granulated sugar
150 g (5.3 oz/scant ½ cup) glucose syrup
1 vanilla bean, split lengthwise and seeds scraped
1 fresh mango, peeled, pitted, and cubed

1. Process all of the ingredients, except the fresh mango, in a food processor fitted with the steel blade until smooth.
2. Stir in the mango cubes. Cover and refrigerate until ready to use.

Pastry Cream

1 kg (2.2 lb/1 qt plus 2 Tbsp) whole milk
180 g (6.3 oz/¾ cup plus 2 Tbsp) granulated sugar
3 vanilla beans, split lengthwise and seeds scraped
180 g (6.3 oz/9½ large) egg yolks
70 g (2.5 oz/½ cup) pastry cream powder
8 g (0.28 oz/4 sheets) gelatin (gold grade), bloomed and drained
250 g (8.8 oz/1 cup plus 1 Tbsp) heavy cream, whipped

1. In a saucepan, heat the milk with half the sugar and the vanilla bean seeds and pods over medium-high heat until scalding.
2. Meanwhile, in a bowl, whisk together the egg yolks, the remaining sugar, and the pastry cream powder. Add some of the hot milk to the bowl to temper the eggs, then return the mixture to the saucepan. Heat until the mixture is boiling and thickened. Remove from the heat, add the drained gelatin, and stir until dissolved. Strain the pastry cream into a bowl and cool in an ice bath.
3. Fold the whipped cream into the cooled pastry cream. Cover and refrigerate until ready to use.

Caramelized Bananas

200 g (7 oz/1 cup) granulated sugar
140 g (5 oz/½ cup plus 1 Tbsp plus 1½ tsp) reserved Caramel Base
130 g (4.5 oz/½ cup plus 1 Tbsp) glucose syrup
110 g (3.8 oz/¾ cup) cocoa butter
300 g (10.6 oz/1¼ cups) heavy cream
45 g (1.6 oz/3 Tbsp) unsalted butter
6 g (0.2 oz/scant 1 tsp) salt
2 vanilla beans, split lengthwise and seeds scraped
4 bananas, peeled and sliced
25 g (0.8 oz/2 Tbsp) dark rum

1. In a sauté pan, combine all of the ingredients, except for the bananas and rum, and cook over medium-high heat until the butter is melted and the mixture is smooth.
2. Stir in the banana slices and rum. Transfer to an airtight container and refrigerate until ready to use. Reheat before serving.

Gaufrette

110 g (3.8 oz/scant 1 cup) cake flour
38 g (1.3 oz/½ cup plus 2 Tbsp) almond flour
90 g (3.1 oz/¾ stick plus 1 tsp) unsalted butter
130 g (4.6 oz/1 cup plus 2 Tbsp) confectioners' sugar
2 g (0.07 oz/¼ tsp) salt
110 g (3.8 oz/3½ large) egg whites

1. Preheat the oven to 350°F (175°C).
2. In a bowl, sift together the cake flour and almond flour and whisk gently to combine.
3. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter with the sugar and salt on high speed. Slowly add the egg whites and mix on low speed until combined. Add the flour mixture on low speed and mix until blended.
4. Spread the mixture onto a silicone baking mat in rectangular shapes, about 2 x 5 in (5 x 12.7 cm). Bake until golden around the edges, about 5 minutes. While still warm, roll each rectangle into a cigarette shape. Cool completely. Repeat to make a total of 12 gaufrettes.

Banana Tuile

390 g (13.8 oz/3½ cups plus 1 Tbsp) confectioners' sugar

100 g (3.5 oz/¾ cup plus 2 Tbsp) cake flour

140 g (5 oz/½ cup plus 1 Tbsp plus 2¼ tsp) banana purée

140 g (5 oz/1 stick plus 2 Tbsp) unsalted butter, melted

1 vanilla bean, split lengthwise and seeds scraped

1 g (0.03 oz/⅛ tsp) pectin powder

1. Preheat the oven to 350°F (175°C).
2. Combine all of the ingredients in a bowl and whisk by hand until smooth.
3. Spread the batter thinly onto a silicone baking mat in a triangular shape, with a 3-in (7.6-cm) base with 6-in (15.24-cm) sides.
4. Bake until golden around the edges, about 5 minutes. Repeat to make 12 tuiles and cool completely.

Coconut Sorbet

1 kg (2.2 lb/4½ cups) coconut purée

410 g (14.4 oz/2 cups plus 1 Tbsp) granulated sugar

885 g (31 oz/3¾ cups) water

150 g (5.3 oz/¾ cup plus 3 Tbsp) glucose powder

50 g (1.8 oz/⅓ cup) dextrose powder

5 g (0.2 oz/1½ tsp) sorbet stabilizer

1. In a saucepan, combine the coconut purée and sugar and cook over medium-high heat, stirring until the sugar is dissolved. Add the remaining ingredients and refrigerate, covered, until chilled.
2. Process the sorbet base in an ice cream machine according to the manufacturer's instructions.

ASSEMBLY

Pulled sugar spikes (see page 308)

1. Spoon some Mango Sauce around the perimeter of each plate, about 2 in (5 cm) from the edge. Spoon some Exotic Coulis around the perimeter of the sauce. Unmold the warm Almond Cakes and place one in the center of each plate. Spoon some Caramelized Bananas in the center of each cake, and then pipe some Pastry Cream on top. Top with a Banana Tuile. Top with a quenelle of Coconut Sorbet. Top with a Gaufrette, and garnish with pulled sugar spikes.



