

**TEAM MCNAMARA 2005**

James McNamara

Thomas Bell

Kenneth Magana

# VANILLA HONEY HAZELNUT MOUSSE WITH PEACH SORBET

*For their plated dessert in the 2005 NPTC in Phoenix, Team McNamara chose to put their own spin on the classic pairing peaches and cream. Because peaches were so prominently featured, the team tracked down a great source in the area and made sure they had the peaches two days before the event, so that they would be perfectly ripe on the day of judging. The main element of this dessert is a layered rectangle made of tender buttermilk pound cake, Lacy Tuiles, Vanilla Honey Hazelnut Mousse, and a flavorful Peach Sorbet. A light Peach Consommé and dots of Mint Oil surround this pretty dessert.*

**MAKES 12 SERVINGS**

---

## Peach Sorbet

**280 g (9.87 oz/1½ cups plus 1 Tbsp plus 1¼ tsp) granulated sugar****250 g (8.8 oz/1½ cups plus 1 Tbsp plus 1½ tsp) water****60 g (2.1 oz/2 Tbsp plus 2¾ tsp) glucose****8 g (0.28 oz/2½ tsp) sorbet stabilizer****1 kg (35.27 oz/4½ cups) peach purée**

1. In a saucepan, combine 200 g (7 oz/1 cup) of the sugar with the water and glucose and bring to a boil over medium-high heat.
2. In a bowl, combine the remaining 80 g (2.8 oz/⅓ cup plus 1 Tbsp plus 1¼ tsp) sugar with the sorbet stabilizer and add to the boiling syrup. Remove from the heat and cool to room temperature.
3. Add the peach purée to the syrup and chill for 24 hours.
4. Process the sorbet base in an ice cream machine according to the manufacturer's instructions.

## Mint Oil

**454 g (1 lb/4 bunches) fresh mint leaves, washed and dried**

**537 g (18.9 oz/2½ cups) canola oil**

1. In a saucepan, combine the mint with the oil. Place over high heat and cook until the temperature registers 302°F (151°C). Remove from the heat and cool.
2. Strain the oil through a cheesecloth-lined sieve. Set aside, covered, at room temperature until ready to use.

## Peach Consommé

**480 g (16.93 oz/2 cups) white wine**

**200 g (7 oz/1 cup) granulated sugar**

**5 unpeeled peaches, pitted and cut into eighths**

1. In a saucepan, combine the wine with the sugar and bring to a boil over high heat. Add the peaches and reduce to a simmer. Cook until the peaches are tender. Remove from the heat and let cool.
2. Strain through a double cheesecloth; do not push it through the cloth; let gravity do the work. The resulting liquid should be flavorful and crystal clear with a tint of peach color.

## Hazelnut Nougatine

**600 g (21.16 oz/3 cups) granulated sugar**

**113 g (3.98 oz/½ cup plus 2 Tbsp plus 2 tsp) water**

**213 g (7.51 oz/1½ cups) toasted hazelnuts, chopped**

**Salt**

1. In a saucepan, combine the sugar and water and cook over high heat to caramel stage (see page 10). Stir in the hazelnuts and salt to taste and pour onto a silicone baking mat. Cool completely.

## Lacy Tuile

**454 g (1 lb/4 cups) confectioners' sugar**

**360 g (12.69 oz/3 sticks plus 1 Tbsp plus 1½ tsp) unsalted butter**

**150 g (5.3 oz/½ cup plus 2 Tbsp plus 1 tsp) light corn syrup**

**150 g (5.3 oz/⅔ cup) water**

**150 g (5.3 oz/¼ cups) all-purpose flour**

1. In a food processor, blend together the sugar and butter. Add the corn syrup and water and mix until smooth. Add the flour and pulse to combine. Refrigerate the batter until ready to use.

2. Preheat the oven to 350°F (175°C).
3. Spread the batter over a 2 x 3-in (5 x 7.6-cm) rectangular stencil, placed on a silicone baking mat-lined sheet pan, to form 14 tuiles. Bake until lightly browned. Cool completely.

## Pound Cake

**1.02 kg (2 lb, 4 oz/8½ cups) all-purpose flour**  
**44 g (1.5 oz/3 Tbsp) baking powder**  
**3.75 g (0.13 oz/¼ tsp) baking soda**  
**20 g (0.7 oz/3 tsp) salt**  
**510 g (1 lb, 2 oz/4½ sticks) unsalted butter**  
**1.02 kg (2 lb, 4 oz/5 cups plus 1 Tbsp plus 2 tsp) granulated sugar**  
**750 g (26.45 oz/15 large) eggs**  
**542 g (19.1 oz/2 cups plus 3 Tbsp plus 2¾ tsp) buttermilk**

1. Preheat the oven to 350°F (175°C).
2. Sift together the flour, baking powder, baking soda, and salt.
3. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar on high speed until light and creamy. Gradually add the eggs and mix until blended, scraping down the sides of the bowl as necessary. Reduce the speed to low, add the dry ingredients, and mix just until blended. Scrape the batter into a parchment paper-lined half-sheet pan and bake for 25 minutes, until a cake tester comes out clean. Cool.

## Vanilla Honey Hazelnut Mousse

**1 lt (33.8 oz/4 cups) heavy cream**  
**1 vanilla bean, split lengthwise and seeds scraped**  
**200 g (7 oz/½ cup plus 1 Tbsp plus 1½ tsp) honey**  
**55 g (1.9 oz/2 Tbsp plus 2 tsp) glucose syrup**  
**100 g (3.5 oz/½ cup) granulated sugar**  
**500 g (17.6 oz/1¾ cups) Hazelnut Nougatine**  
**340 g (12 oz/11⅓ large) egg whites**

1. In the bowl of a stand mixer fitted with the whisk attachment, whip the cream with the vanilla bean seeds on high speed to soft peaks. Reserve in the refrigerator.
2. In a saucepan, bring the honey, glucose, and sugar to a boil over medium-high heat. Remove from the heat.
3. In a food processor fitted with the steel blade, grind the nougatine finely.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites on high speed while gradually adding the honey syrup. Whip to soft peaks. Fold in the nougatine and the reserved whipped cream. Scrape the mousse into fourteen 2 x 3-in (5 x 7.6-cm) flexible silicone molds and freeze until firm.

# ASSEMBLY

---

## Pulled sugar garnishes (see page 308)

1. Cut the Pound Cake into 2 x 3-in (5 x 7.6-cm) pieces and place each piece in the center of a shallow soup bowl. Arrange a Lacy Tuile on top of the cake. Unmold the Vanilla Honey Hazelnut Mousses and place one on top of each tuile. Top each tuile with a spoonful of diced peaches. Place a quenelle of Peach Sorbet on top. Pour 57 g (2 oz/¼ cup) of the Peach Consommé around each dessert. Drizzle Mint Oil on the consommé. Place a sugar garnish on the sorbet.

