

TEAM KLOCKO 2003

Jody Klocko

Chris Hamner

Patrick Coston

WARM ALMOND SAVARIN

WITH RASPBERRY GELÉE CENTER, AND RASPBERRY SORBET SERVED WITH MASCARPONE MOUSSE, VANILLA FOAM, AND CANDIED ALMOND DUST

A clever white chocolate garnish representing a Broadway show ticket may be the star of this plated dessert, but Team Klocko's primary focus was on its vibrant combination of flavors. The team wanted to keep it light, and chose to feature almond and raspberry in a multilayer dessert with both hot and cold elements. The star design was made by spraying colored cocoa butter directly onto the plate.

MAKES 12 SERVINGS

Raspberry Gelée

90 g (3.17 oz/½ cup plus 2 Tbsp plus ¾ tsp) granulated sugar

8 g (0.28 oz/2½ tsp) powdered pectin

250 g (8.8 oz/1 cup plus 1 Tbsp plus 1 tsp) raspberry purée

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

1. Combine the sugar with the pectin. Heat the raspberry purée in a saucepan over medium-high heat and add the sugar and pectin. Bring to a boil, then add the drained gelatin, and mix until melted. Pour the gelée into 12 Flexipan mini tartlet molds and freeze until set.

Almond Savarin

100 g (3.5 oz/¾ stick plus 1 Tbsp) unsalted butter
70 g (2.5 oz/generous ⅓ cup) granulated sugar
60 g (2.1 oz/3 Tbsp plus 1½ tsp) almond paste
100 g (3.5 oz/2 large) eggs
72 g (2.5 oz/½ cup plus 2 Tbsp) cake flour, sifted

1. Preheat the oven to 400°F (205°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter, sugar, and almond paste on medium-high speed until light. Add the eggs, one at a time, mixing well after each addition and scraping down the sides of the bowl as necessary. Add the cake flour on low speed, mixing just until blended.
3. Transfer the batter to a pastry bag fitted with a medium, plain tip. Pipe a layer of the batter into twelve 3-in (7.62-cm) Flexipan savarin molds. Arrange a disk of frozen Raspberry Gelée in the center of each mold and pipe more almond batter on top to cover.
4. Bake the savarins until golden, about 20 minutes. Cool completely.

Mascarpone Mousse

455 g (1 lb/1¾ cups plus 1 Tbsp plus 1½ tsp) mascarpone cheese
115 g (4 oz/½ cup) heavy cream (35% butterfat)
20 g (0.7 oz/1 Tbsp plus 1½ tsp) granulated sugar
1 vanilla bean, split lengthwise and seeds scraped

1. In the bowl of a stand mixer fitted with the whisk attachment, whip the cheese, cream, sugar, and vanilla bean seeds on medium-high speed to soft peaks. Cover and chill until ready to use.

Raspberry Sorbet

20 g (0.7 oz/1 Tbsp plus 1 tsp) spring water
90 g (3.17 oz/½ cup plus 2 Tbsp plus ¾ tsp) granulated sugar
40 g (1.4 oz/½ cup plus 1 Tbsp plus 2 tsp) glucose powder
10 g (0.35 oz/1 Tbsp plus 2 tsp) dextrose powder
3 g (0.1 oz/1¼ tsp) sorbet stabilizer
500 g (17.6 oz/2 cups plus 2 Tbsp plus 2¼ tsp) raspberry purée

1. Place the water in a saucepan and heat to 105°F (40°C). Whisk in the sugar, glucose powder, dextrose powder, and sorbet stabilizer. Heat the mixture to 185°F (85°C) and stir in the raspberry purée. Cool and chill.
2. Process the sorbet base in an ice cream machine according to the manufacturer's instructions.

Raspberry Coulis

300 g (10.58 oz/1½ cups) raspberry purée
10 g (0.35 oz/1½ tsp) freshly squeezed lemon juice
50 g (1.76 oz/¼ cup) granulated sugar

1. Whisk together the raspberry purée, lemon juice, and sugar. Store, covered, in the refrigerator until ready to serve.

Candied Almond Dust

150 g (5.3 oz/¾ cup) granulated sugar
75 g (2.6 oz/½ cup) spring water
200 g (7 oz/1⅔ cups) blanched almonds

1. Preheat the oven to 400°F (205°C).
2. Combine the sugar and water and toss the nuts in the mixture. Spread out the nuts on a silicone baking mat-lined sheet pan and bake, stirring frequently, until golden, about 10 minutes. Cool completely.
3. In a food processor fitted with the steel blade, grind the nuts to a fine powder.

Vanilla Foam

20 g (0.7 oz/1 Tbsp plus 1 tsp) spring water
20 g (0.7 oz/1 Tbsp plus 2 tsp) granulated sugar
2 vanilla beans, split lengthwise
2 g (0.07 oz/1 sheet) gelatin (silver grade), bloomed and drained
300 g (10.58 oz/1¼ cups) skim milk
120 g (4.2 oz/½ cup) heavy cream (35% butterfat)

1. In a saucepan, combine the water, sugar, and vanilla beans and bring to a boil over high heat, stirring to dissolve the sugar. Remove from the heat, add the drained gelatin, and stir to dissolve. Add the milk and cream and transfer to a siphon. Charge the siphon.
2. Refrigerate the syrup for 1 hour.

ASSEMBLY

Red cocoa butter spray

White chocolate Broadway show-ticket plaque garnishes

Pulled sugar garnishes (see page 308)

1. Create a stencil for the star pattern shown on the plate in the photo. Spray the red cocoa butter over the stencil directly onto each dessert plate and allow to set.
2. Using a round stencil that is the same size as the base of the savarins, sprinkle a circle of Candied Almond Dust in the center of each plate. Unmold a savarin onto the circle, letting one portion of the dust show at the edge. Top with a scoop of Raspberry Sorbet. Top the sorbet with a quenelle of the Mascarpone Mousse and garnish with a Broadway show-ticket plaque and the pulled sugar.
3. Garnish each plate with the Raspberry Coulis and Vanilla Foam.

