

notes from the kitchen, recipes, 2008

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The 'Egg'

Skill Level: Intermediate

Yield: 12 servings

Special Equipment Needed: Egg top cutter, One-pint foam canister, Gas cartridges

For Serving: Porcelain egg cups, Demitasse spoons

The Eggs

12 large brown eggs

1. Carefully remove tops from eggs, reserving contents for another use. Keep the bottom half of the fiber-board egg carton for baking. Do not use Styrofoam or plastic cartons, as these will be going into the oven!
2. Rinse empty shells in very hot water, and carefully remove the remaining inner membrane. Allow shells to dry.

Caramel Custard Foam

75g (6 tablespoons) granulated sugar

25g (2 tablespoons) water

115g (½ cup) heavy cream

115g (½ cup) whole milk

40g/2 large egg yolks

15g (1 tablespoon) granulated sugar

1 sheet gelatin, softened and squeezed of excess moisture

1. In a small saucepan, combine the five tablespoons of sugar and water and cook to a dark caramel. Meanwhile, combine cream, and milk, and heat just until warm. When the caramel reaches a medium brown color, add warmed cream mixture. Bring mixture to a boil over medium heat, making sure all caramelized sugar is dissolved. Meanwhile, combine and whisk egg yolks and remaining sugar. Temper hot cream into egg yolks (beat the yolks and add a little of the cream at a time). Return to medium-low heat and cook, constantly stirring, until mixture is slightly thickened. Remove from heat, whisk in gelatin and strain through a fine mesh sieve. Chill in an ice water bath. Refrigerate until well-chilled.
2. Transfer custard to whipped cream siphon and assemble according to manufacturer's instructions. Reserve in refrigerator until assembly.

Milk Chocolate Crème Brulée

180g (¾ cup) heavy cream
180g (¾ cup) whole milk
½ vanilla bean, split and scraped
60g/3 large egg yolks
55g (5 tablespoons) granulated sugar
60g (2 ounces) high quality milk chocolate, finely chopped

1. Preheat a convection oven to 325° F. Combine cream, milk, and vanilla in a small saucepan and bring to a boil. Meanwhile, combine and whisk egg yolks and sugar. Remove scalded cream mixture from heat and whisk in milk chocolate, until thoroughly incorporated. Temper mixture into egg yolks and strain through a fine mesh sieve.
2. Place egg shells right side up in their carton, and place in a two-inch hotel pan (a rectangular stainless steel pan). Carefully divide milk chocolate custard evenly among egg shells, approximately one ounce, or about half way.
3. Fill hotel pan with hot water, just until water reaches half way up the egg carton, just before the egg shells begin to float. Cover with foil and bake for about 30 minutes, or until custard is set. Allow to cool to room temperature.

Caramel Sauce

100g (½ cup) granulated sugar
50g (2 tablespoons) water
A few drops of lemon juice
80g (¼ cup) heavy cream
15g (1 tablespoon) unsalted butter

1. Combine sugar, water, and lemon in a small covered saucepan. Cook to a medium amber color. Meanwhile, gently heat cream until warm. Remove caramelized sugar from heat and add cream. Return to low heat to completely dissolve sugar.
2. Remove from heat and emulsify butter into the caramel. Keep warm.

Assembly

Maple syrup
Maldon sea salt

1. Transfer cooled egg shells to twelve porcelain egg cups.
2. With a small spoon or squeeze bottle, pour a very thin layer of caramel sauce into egg shell, over the chocolate custard.
3. Fill the remainder of the shell with the caramel foam.
4. Drizzle a few drops of maple syrup on top of the foam, and sprinkle each egg shell with a few grains of Maldon sea salt. Serve immediately.



Apple Confit

Smoked Cinnamon Parfait, Bacon Brittle, Crème Fraîche Sorbet

Skill Level: Intermediate

Yield: 12 servings

Special Equipment Needed: 140mm cylinder molds

Smoked Cinnamon Caramel Powder

250g (1 ¼ cup) granulated sugar

water, as needed

5g (2 teaspoons) ground Saigon cinnamon, smoked

½ vanilla bean, split and scraped

50g (3 tablespoons) unsalted butter

1. Place sugar and water to cover in a heavy sauce pan. Cook sugar to dark caramel.
2. Remove from heat and add cinnamon, vanilla, and butter.
3. Pour caramel mixture onto a silpat. Place a second silpat on top and flatten carefully with a rolling pin. Allow to cool and set.
4. Pulverize in a food processor, grinding to a fine powder. Store in an airtight container. Reserve 150g for the Smoked Cinnamon Parfait, and the remaining for the Apple Confit.

Apple Confit

unsalted butter, as needed

8 granny smith apples, peeled, cored and thinly sliced crosswise

Smoked Cinnamon Caramel Powder, as needed

1. Preheat a convection oven to 300°F/150°C. Liberally grease a "third hotel pan" (a standard foodservice pan, any baking dish measuring roughly 6 inches by 12 inches will suffice) with the butter. Apply a light dusting of the Smoked Cinnamon Caramel Powder over the bottom of the pan.
2. Arrange one layer of apple slices into the pan, overlapping slightly. Apply another dusting of the powder on top the apple slices. Repeat this procedure until the all the apple slices have been layered into the pan.
3. Tightly wrap the pan in aluminum foil and place into the oven for 45 minutes.
4. Remove the foil and return to the oven for 15 minutes, to allow excess moisture to evaporate. Remove once again and place a sheet of parchment, cut to the shape of the pan, on top of the apples. Place a second "third pan" or identical baking dish on top and return to the oven for one more hour.
5. Remove from the oven and allow to cool. Refrigerate at least four hours, or ideally, overnight. This allows the natural pectin in the apple to set, making it easier to cut.

Crème Fraîche Sorbet

100g (½ cup) granulated sugar

5g (1 teaspoon) ice cream stabilizer

750g (3 cups) water

90g (4 ½ tablespoons) glucose syrup

½ vanilla bean, split and scraped

305g (1 ½ cups) granulated sugar

50g (2 tablespoons) lemon juice

450g (2 cups) crème fraîche

1. Combine the first measurement of sugar and stabilizer.
2. Heat water, glucose, and vanilla paste to 50°C/120°F. Whisk in stabilizer, then remaining sugar. Bring to a boil for about 30 seconds. Remove from heat.
3. Chill and allow syrup to mature at least 4 hours.
4. Combine syrup, lemon, and crème fraîche. Process in an ice cream machine according to manufacturer's instructions.

Smoked Cinnamon Parfait

100g (5 large) egg yolks

1 whole large egg

150g Smoked Cinnamon Caramel Powder

50g (3 tablespoons) water

3 sheets gelatin, soaked and squeezed of excess moisture

300g (1 ¼ cup) heavy cream, whipped

1. Combine egg yolks, whole egg, caramel powder, and water in a medium mixing bowl. Place over a *bain marie* (double boiler), and whisking constantly, carefully cook to 83°C/181°F.
2. Remove from heat, add gelatin, and transfer to mixer bowl and whip until cool and light in texture.
3. Meanwhile, wrap one end of 12 stainless steel 10mm by 140mm cylinder molds with plastic wrap. Place the molds in a container allowing them to stand while being filled.
3. Fold the cinnamon powder and egg mixture into the whipped cream. Transfer to a pastry bag and fill the prepared molds. Freeze for at least two hours, or until set.

Pecan Bacon Brittle

90g (1/2 cup) granulated sugar
45g (3 tablespoons) muscovado sugar
100g (1/3 cup) glucose syrup
70g (5 tablespoons) water
10g (2 teaspoons) unsalted butter
4g (1 teaspoon) baking soda
.5g (1/4 teaspoon) *piment d'espelette*
.5g (1/4 teaspoon) *Halen Mon* smoked sea salt
50g (1/2 cup) pecans, crushed
150g (5 ounces, or about 4 slices) bacon, very finely minced, rendered, and drained

1. In a heavy saucepan, combine sugars, glucose and water. Gently cook to 140°C/285°F.
2. Remove from heat and incorporate remaining ingredients. Rapidly stir to combine.
3. Working on a flat surface, transfer mixture to a Silpat. Cover with a second Silpat and quickly roll to a thin, uniform thickness.
4. Allow to cool completely before breaking into pieces. Store in an airtight container.

Apple Cider Caramel

175g granulated sugar
water, as needed
250g apple cider

1. Combine sugar and water to moisten in a saucepan. Cook to a medium amber color.
2. Meanwhile, in a second pan, gently heat the cider.
3. When sugar has reached the correct color, remove from heat, and slowly add cider. Return to heat and cook to dissolve any hardened bits of sugar. Continue to reduce until desired consistency is achieved; the cider caramel should coat a spoon when cool. Strain through a chinois or fine mesh sieve and allow to cool.

Assembly

1. Remove the cylinder molds from the freezer and warm them with your hands, in order to gently slide the e parfait from the molds, onto a clean cutting surface. Cut each cylinder in half and allow a few moments for the parfait to come to room temperature and soften slightly.
2. Onto each plate, spoon a line of the cider caramel. Place the two halves of each parfait along the line of caramel.
3. Using a 3cm (1 inch) ring cutter, cut out discs of the Apple Confit, and place alongside the parfait.
4. Sprinkle some of the broken brittle over the parfait, and finish each plate with a quenelle of the crème fraîche sorbet.



Grapefruit Panna Cotta

Greek Yogurt, Grapefruit Gelée, Avocado, Basil, Olive Oil

Skill Level: Basic to Intermediate

Yield: 8 servings

Special Equipment Needed: Flexible Silicon Mold or "Flexipan" (Demi-sphere)

Vanilla Olive Oil

120g (½ cup) extra virgin olive oil

1 vanilla bean, split and scraped (reserve the pod for another use)

zest of one grapefruit

zest of one lemon

1. Combine ingredients and purée in a blender. Allow to infuse 24 hours at room temperature.
2. Strain and reserve.

Yogurt Panna Cotta

350g (1 ½ cup) heavy cream

120g (2/3 cup) granulated sugar

zest of two oranges

zest of one grapefruit

10g (5 sheets) gelatin, soaked and squeezed of excess water

240g (1 cup) plain Greek whole milk yogurt

1. In a saucepan, combine cream, sugar, and zest, gently warming over medium heat.
2. Remove from heat and add gelatin, stirring to dissolve. Temper into yogurt and strain through a chinois or fine mesh sieve. Transfer to flexipan form, filling at least 40 demi-spheres, and place into a freezer. Allow at least two hours to freeze.

Grapefruit Film

4g (2 sheets) gelatin
25g (2 tablespoons) cold water
1g (1 heaping teaspoon) agar agar
40g (3 tablespoons) granulated sugar
75g (5 tablespoons) water
125g (½ cup) grapefruit juice, strained

1. Bloom gelatin in first measurement of water.
2. Combine agar agar with sugar. Disperse into second measurement of water.
3. Place the agar and water into a small saucepan and gently bring to a boil; reduce heat while maintaining a simmer for two minutes.
4. Remove from heat and whisk in bloomed gelatin. Add this mixture into the grapefruit juice. Allow to cool slightly for a few moments and transfer to a flat plastic lined half sheet pan. Chill and allow to set.
5. Score the gelée into 4 cm squares and reserve.

Grapefruit Basil Foam

250g (1 cup) skim milk
5g (about ½ bunch) basil, picked, cleaned, and blanched
25g (2 tablespoons) granulated sugar
zest of ½ orange, grated
1g (½ teaspoon) soy lecithin

1. Thoroughly blend all ingredients in a blender. Reserve.

Grapefruit Coulis

25g (2 tablespoons) granulated sugar
1g (½ teaspoon) xanthan gum
240g (1 cup) grapefruit juice, freshly squeezed and strained

1. Combine sugar and xanthan gum in a medium mixing bowl.
2. Slowly whisk in grapefruit juice. Strain and reserve chilled. Allow to stand one hour.

Basil Seeds

25g (2 tablespoons) water
25g (2 tablespoons) granulated sugar
120g (½ cup) grapefruit juice
25g (2 tablespoons) basil seeds

1. Combine water and sugar and heat until sugar has dissolved. Combine with the grapefruit juice and basil seeds. Chill and allow seeds to hydrate, about one hour).

Avocado Purée

100g (½ cup) ripe avocado pulp
50g (4 tablespoons) granulated sugar
50g (2 tablespoons) water

10g (2 teaspoons) lemon juice

1. Combine all ingredients and thoroughly purée with an immersion blender.

Assembly

grapefruit sections, as needed

1. Remove the panna cotta from the freezer and unmold five pieces onto each plate. Allow the panna cotta to slowly thaw, to just below room temperature.
2. Garnish each piece of panna cotta with the grapefruit sections, basil seeds, and avocado purée. Gently drape the squares of the grapefruit film over the panna cotta.
3. Finish the plate with the grapefruit coulis and a drizzle of the vanilla oil. Aerate the basil foam with an immersion blender and spoon around each piece of panna cotta.



“Mille Feuille”

Leaves of Dark Chocolate, Milk Chocolate Biscuit, Praline Feuilletine, Chocolate Cream, Pedro Ximenez Soaked Prunes

Skill Level: Intermediate to Advanced

Yield: 12 portions

Pedro Ximenez Soaked Prunes

180g (½ cup) prunes, pitted and chopped

120g (½ cup) sherry, preferably a sweeter Pedro Ximenez style

1. Combine prunes and sherry in a small covered container and allow to soak at least 24 hours. Reserve for assembly

Milk Chocolate Cream

300g (1 ¼ cup) heavy cream

90g (3 ounces) milk chocolate couverture, chopped

1. In a small saucepan, bring cream to a boil over high heat.
2. Place chocolate in a bowl and slowly incorporate hot cream in to the chocolate, stirring until smooth.
3. Cover, chill, and allow to rest several hours.
4. In an electric stand mixer, whip until stiff. Transfer to a pastry bag fitted with a large, straight tip. Reserve.

Praline Feuilletine

60g (2 ounces) milk chocolate couverture, melted

100g (½ cup) praline paste

100g (1 ½ cups) feuilletine

1. In a large bowl, combine melted chocolate and praline paste.
2. Stir in feuilletine until completely combined.
3. Transfer to a silpat or parchment lined surface. Place a second liner on top and roll to a ¼” thickness with a rolling pin. Chill.
4. Remove from refrigeration and cut into rectangles measuring 1 inch by 3 inches. Reserve for assembly

Milk Chocolate Biscuit

35g (4 tablespoons) granulated sugar
60g 2 ounces cake flour
150g (5 ½ ounces) milk chocolate couverture, melted
4 large eggs, separated
125g (1/2 cup) unsalted butter, softened
20g (1 tablespoon) trimoline (invert sugar)
30g (2 ½ tablespoons) granulated sugar

1. Preheat a convection oven to 325°F. Combine and sift flour and first measurement of sugar. Reserve.
2. In a medium size mixing bowl, thoroughly incorporate butter into melted chocolate. Stir in egg yolks and invert sugar.
3. Meanwhile, begin whipping egg whites to soft peaks, adding the second measurement of sugar.
4. Fold in sifted cake flour, followed by the milk chocolate base.
5. Transfer the mixture to a parchment lined half sheet pan, spreading to a thin even layer. Bake for 10 to 12 minutes. Allow to cool, store under refrigeration.
6. Cut into rectangles measuring 1 inch by 3 inches and reserve for assembly.

Praline Cream

90g (1/3 cup) heavy cream
140g (¾ cup) praline paste

1. In a small saucepan, heat cream just until warm.
2. Place praline paste in the bowl of an electric stand mixer. Using the paddle attachment, slowly incorporate the cream, mixing until completely emulsified.

Assembly

36 dark chocolate plaquettes, measuring 3 ½ inches by 4 inches
Maldon sea salt

1. Onto each serving plate, place one chocolate plaquette, topping each with a rectangle of the biscuit.
2. Follow the biscuit with a second plaquette and a rectangle of the feuilletine.
3. Pipe two lines of the milk chocolate cream onto the feuilletine, finishing the presentation with a final chocolate plaquette.
4. Sauce the plate with the praline cream and prunes. Sprinkle the *mille feuille* with a few grains of Maldon sea salt. Serve immediately.



Financier

Skill Level: Basic

Yield: approx. 2#/1900g

250g (2 cups) unsalted butter

100g (1 cup) almond flour

100g (1 cup) all purpose flour

295g (2 ½ cups) confectioner's sugar

245g (8 large) egg whites

1. In a heavy saucepan, cook butter to light brown color, whisking occasionally. Reserve warm.
2. Meanwhile, combine dry ingredients.
3. In a large mixing bowl, manually whip egg whites just until frothy and yellow color dissipates. Whisk in almond flour mixture.
4. Slowly whisk in warm brown butter, ensuring complete emulsification. Chill, freeze, or use after resting period of about 2 hours.

Baking time and temperature will vary depending on the forms used; in a convection oven, generally 325°F/165° to 350°F/175°C for smaller pieces and 300°F/200°C to 325°F/165°C for larger pieces This mixture will hold up to one week under refrigeration.



Brown Butter Cream

Skill Level: Intermediate

Yield: approximately 3-4 cups

Special Equipment Needed: Cheesecloth

500g (2 cups) heavy cream

200g ($\frac{3}{4}$ cup) heavy cream

180g (1 cup) granulated sugar

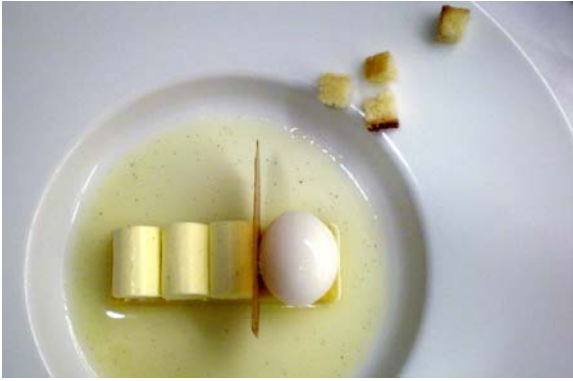
$\frac{1}{2}$ vanilla bean, split and scraped

100g (5 large) egg yolks, slightly beaten

Reserved Browned Milk Solids

480g (2 cups) heavy cream, whipped

1. In a small heavy saucepan, slowly reduce the first measurement of cream of low heat. Stir occasionally. As the solids begin to brown and separate from the fat, stir continuously. Remove from heat and strain the solids through cheesecloth. This process will yield about 75g of solids; the clarified fat can be used in other applications.
2. In a saucepan, combine the second measurement of cream, sugar, vanilla, and milk solids. Bring to a boil over medium heat.
3. Remove from heat and very carefully whisk in egg yolks.
4. Strain through a chinois or fine mesh sieve and chill.
5. To assemble, combine base with whipped cream.



Pineapple Coconut Tastykake

Skill Level: Intermediate

Yield: 12 servings

Special Equipment Needed: 140 mm cylinder molds

Coconut Sorbet

20g (2 tablespoons) sugar

3g (½ teaspoon) sorbet stabilizer

365g (1 ½ cups) water

140g (¾ cup) granulated sugar

75g (½ cup) glucose powder

500g (2 cups) coconut purée (10% sugar)

1. Combine first measurement of sugar and stabilizer.
2. Heat water to 50°C/ 120°F. Whisk in stabilizer, then remaining sugar and glucose and bring to a boil for about 30 seconds. Remove from heat, chill, and allow syrup to mature for at least 4 hours.
3. Combine syrup and purée and process in an ice cream machine according to manufacturer's instructions.

Tastykake Cream

120g (½ cup) whole milk

180g (¾ cup) heavy cream

50g (¼ cup) granulated sugar

½ vanilla bean, split and scraped

Zest of one lemon, grated

100g (5 large) egg yolks

1 Vanilla Cream Tastykake (puréed with 25g/2 tablespoons whole milk)

4g (2 sheets) gelatin, bloomed

180g (¾ cup) heavy cream, whipped

1. Bloom gelatin in cold water.
2. Combine milk, cream, sugar, vanilla, and lemon zest in a saucepan. Bring to a boil.
3. Remove from heat and slowly whisk in egg yolks. Add the Tastykake purée and gelatin, stirring to dissolve. Strain the mixture through a chinois or fine mesh sieve.
4. Allow to cool slightly; fold in whipped cream.
5. Transfer mixture to a pastry bag and fill prepared cylinder molds. Freeze.

Citrus Biscuit

30g (1/3 cup) cake flour
75g (2 1/2 ounces) white chocolate couverture, melted
60g (2 tablespoons) unsalted butter, softened
40g (2 large) egg yolks
12g (1/2 tablespoon) trimoline
zest of 1/2 an orange
zest of 1/2 a lemon
60g (2 large) egg whites
45g (1/4 cup) granulated sugar

1. Sift cake flour and reserve. Thoroughly incorporate butter into melted chocolate. Stir in egg yolks, trimoline, and citrus zest.
2. Meanwhile, begin whipping egg whites, adding sugar, to soft peaks.
3. Fold in sifted cake flour, followed by white chocolate base. Transfer the mixture to a parchment lined quarter sheet pan.
4. Bake at 325°F/160°C for 10-12 minutes. Allow to cool, store well wrapped under refrigeration.

Tastykake Tuile

1 Vanilla Cream Tastykake
25g (2 tablespoons) whole milk
15g (1/2 large) egg white

1. Combine and thoroughly purée all ingredients.
2. Apply small mounds of the mixture onto a Silpat, spreading with a small offset spatula.
3. Bake at 300°F/150°C for 8-10 minutes until lightly browned and crisp. Allow to cool and store in an airtight container.

Vanilla Star Anise Infused Pineapple Juice

250g (1 cup) pineapple juice
50g (1/4 cup) granulated sugar
1/2 vanilla bean, split and scraped
1 piece star anise

1. Combine all ingredients in a small sauce pan and gently heat to just below a simmer. Remove from heat, cover, and allow to infuse 10 minutes.
2. Strain through a chinois or fine mesh sieve and reserve chilled.

Assembly

1. Vanilla Cream Tastykake, white icing removed and cut into small cubes. Place the cubes in a 300°F/150°C and gently toast for 5 minutes. Remove from the oven and reserve.
2. Meanwhile, unmold the cream cylinders and cut each into three 40mm sections. Allow to thaw slightly.
3. Cut the biscuit into rectangles measuring 40mm by 120 mm. Place each rectangle onto the center of a shallow bowl. Arrange three cut sections of the cream onto the biscuit.
4. Scoop a small quenelle of the coconut sorbet, placing it alongside the cream and insert a tuile between the cream and sorbet.
5. Divide the infused pineapple juice among the bowls and garnish with the toasted Tastykake "croutons".



Milk Chocolate Brown Butter Ganache

Skill Level: Advanced

Yield: approx. 2.9#/1300g

750g (3 1/3 cups) unsalted butter

480g (2 cups) heavy cream

40g (2 tablespoons) trimoline

500g (slightly more than 1 pound) Amedei Toscano Brown milk chocolate couverture, chopped

100g (6 tablespoons) unsalted butter, softened

1. In a heavy saucepan, gently brown the butter over medium heat, stirring occasionally. Remove from heat and allow to cool slightly. Add the brown butter to the cream, chill, and allow to infuse overnight. The next day, carefully remove the separated fat and strain through a chinois or fine mesh sieve.
2. Measure 400g (1 3/4 cup) cream into a small saucepan, adding the trimoline. Bring just to a boil.
3. Place chocolate in a large bowl and gradually pour the hot cream over it. Emulsify with an immersion blender, if necessary.
4. Allow to cool to 35-40°C/95-104°F. Add butter. Pour into frame and allow to crystallize 48 to 72 hours.
5. Apply a base of tempered milk chocolate and cut centers. Separate to allow further crystallization and enrobe as desired.



Malted Peanut Tastykake

Skill Level: Intermediate

Yield: 12 servings

Malted Tastykake Ice Cream

240g (1 cup) heavy cream
720g (3 cups) whole milk
4 Peanut Butter Kandy Kakes, roughly chopped
15g (2 tablespoons) nonfat dry milk
150g (¾ cup) granulated sugar
4g (1 teaspoon) ice cream stabilizer
160g (1 1/3 cup) malted milk powder
225g (11 large) egg yolks
85g (3 ounces) milk chocolate couverture, chopped
30g (1 ounce) dark chocolate couverture, chopped
30g (2 tablespoons) dark rum

1. Combine cream, milk, chopped cake, and dry milk and thoroughly blend with an immersion blender. allow to infuse, chilled, overnight.
2. Strain the mixture through a chinois or fine mesh sieve into a heavy saucepan. Bring to a boil over high heat.
3. Meanwhile, combine sugar, stabilizer, and malt powder and whisk into egg yolks.
4. Temper hot cream into yolk mixture. Return to low heat and cook, stirring, to 85°C/185°F.
5. Remove from heat and whisk in chocolates until completely melted. Add rum. Chill in an ice water bath. Allow mixture to mature a minimum of 12 hours.
6. Process in an ice cream machine according to manufacturer's instructions.

Peanut Butter Powder

125g (½ cup) peanut butter
15g (1 tablespoon) roasted peanut oil
25g-50g (1-2 cups) N-Zorbit tapioca maltodextrin

1. Place the peanut butter and peanut oil in the bowl of a food processor. Slowly add the maltodextrin, pulsing the machine until the mixture resembles a light powder.

Assembly

chocolate sauce
caramel sauce
lemon confit
roasted, salted peanuts
Maldon sea salt
dark chocolate rectangles

1. Sauce each plate with chocolate sauce and caramel. Place two quenelles of the ice cream onto each plate and top with a rectangle of chocolate. Sprinkle on some of the peanut butter powder and a few grains of salt.
2. Finish each plate with chopped lemon confit and peanuts.



Coconut-Lime Pepper Infused Fruits

Skill Level: Basic

Yield: 8 servings

Coconut Sorbet

20g (2 tablespoons) sugar
3g ($\frac{1}{2}$ teaspoon) sorbet stabilizer
400g (1 $\frac{2}{3}$ cup) water
150g ($\frac{3}{4}$ cup) granulated sugar
75g ($\frac{1}{2}$ cup) glucose powder
500g (2 cups) coconut purée (10% sugar)

1. Combine first measurement of sugar and stabilizer.
2. Heat water to 50°C/ 120°F. Whisk in stabilizer, then remaining sugar and glucose and bring to a boil for about 30 seconds. Remove from heat, chill, and allow syrup to mature for at least 4 hours.
3. Combine syrup and purée and process in ice cream machine according to manufacturer's instructions.

Lime Curd

2 whole eggs
170g ($\frac{3}{4}$ cup) granulated sugar
60g (4 tablespoons) lime juice
30g (2 tablespoons) lemon juice
zest of 1 lime
zest of 1 lemon
1 sheet gelatin, soaked and squeezed of excess moisture
85g (6 tablespoons) unsalted butter

1. In a heavy saucepan, whisk together eggs and sugar, and then add lime and lemon juices and zest.
2. On medium heat, bring mixture to a boil, stirring constantly, as it will easily scorch on the bottom.
3. When the mixture boils and is quite thick, remove from heat, add the gelatin and emulsify the butter into the lemon curd in small amounts. Strain through a fine mesh sieve and chill in an ice water bath.

Pepper Infused Fruits

1 seasoning pepper (or about ½ one jalapeno) thinly sliced, seeds reserved
50g (3 tablespoons) pineapple, roughly chopped
50g granulated sugar
100g water
juice of ½ lime
pineapple, diced
mango, diced
water apple, diced
hot cherry pepper, diced
lime segments
lime zest, grated
micro cilantro

1. Combine pepper, pineapple, sugar, and water in a small saucepan. Bring to a simmer, remove from heat, and allow to infuse 30 minutes to 1 hour. Add the lime juice, and adjust, if necessary with more sugar or acid to taste.
2. Combine diced fruits and dress with a few spoonfuls of the syrup. Garnish with lime segments, zest, and cilantro.



Amedei Gianduja Parfait

Praline Cream, Organic Hazelnuts, Beurre Noisette Ice Cream, Caramelized Banana

Skill Level: Intermediate to Advanced

Yield: 12 servings

Beurre Noisette Ice Cream

135g (2/3 cup) granulated sugar
600g (2 1/2 cups) whole milk
25g (3 tablespoons) nonfat dry milk
15g (1 tablespoon) granulated sugar
water, as needed
5g (2 teaspoons) corn starch
2g (1/2 teaspoon) ice cream stabilizer
120g (6 large) pasteurized egg yolks
90g (6 tablespoons) *beurre noisette*

1. Combine milk and dry milk in a saucepan, stirring to rehydrate. Reserve.
2. Combine first measurement of sugar and water, and cook to a light caramel.
3. Deglaze with milk and bring to a boil, stirring to dissolve any hardened bits of sugar.
4. Temper into egg yolks, sugar, corn starch, and stabilizer. Return to heat and cook, stirring, just to a boil.
5. Chill and allow mixture to mature 12 hours. Process in an ice cream machine, according to manufacturer's instructions.

Pâte Sucrée Base

250g (1 cup) unsalted butter, softened
175g (1 cup) granulated sugar
40g (1/2 cup) almond flour
20g (1 large) pasteurized egg yolk
1 whole egg
400g (4 cups) all purpose flour
1/4 teaspoon baking powder
10g (2 teaspoons) water

1. Cream together butter, sugar, and almond flour.
2. Slowly add eggs and yolks, scraping down the bowl.
3. Add flour and baking powder, mixing until thoroughly combined. Add water. Chill and allow to rest.
4. Roll dough and cut according to the size of desired mold. Bake at 300°F until golden.

Amedei Gianduja Parfait

160g (5 ½ ounces) Amedei hazelnut gianduja, chopped
100g (3 ½ ounces) Amedei milk chocolate couverture, chopped
30g (1 large) egg white
60g (3 large) pasteurized egg yolks
200g (1 cup) granulated sugar
water, as needed
6g (3 sheets) gelatin, bloomed
60g (¼ cup) crème anglaise, warm
300g (1 ¼ cup) heavy cream, whipped to soft peak

1. Combine and melt chocolates. Reserve.
2. Combine egg whites and yolks in mixer and whip on medium speed.
3. Meanwhile bring sugar and water to cover, to 116°C/240°F. Remove from heat and carefully pour into whipping eggs. Increase mixer speed to high and whip until cool.
4. Reserve about one third, or 90g, of the pâte a bombe. Dissolve gelatin in the warm crème anglaise.
5. Add the gelatin mixture to the chocolate, followed by the pâte a bombe and whipped cream.
6. Fill prepared molds, apply pâte sucrée base, and freeze

Praline Cream

120g (1/2 cup) heavy cream
200g (¾ cup) praline paste

1. Bloom gelatin in water and reserve.
2. In a saucepan, heat cream to 35°C/95°F.
3. Place praline paste in mixer bowl fitted with paddle attachment; slowly incorporate cream. Mixture may 'break', but will emulsify with the addition of all the cream.
4. Allow to cool and refrigerate.

Chocolate Sauce

120g (1/2 cup) whole milk
25g (4 teaspoons) glucose syrup
100g (3 ½ ounces) dark chocolate couverture, chopped

1. In a small saucepan, combine milk and glucose and bring to a boil.
2. Remove from heat and gradually pour over chocolate, stirring to combine.

Dark Chocolate Spray

dark chocolate couverture, melted
cocoa butter, melted

1. Combine equal measurements chocolate and cocoa butter, in a quantity sufficient to operate sprayer.
2. Working on a protected surface, place frozen, unmolded parfaits on a sheet pan and thoroughly spray with the chocolate mixture.
3. Place parfaits under refrigeration until assembly

Assembly

organic Trufflebert Farms hazelnuts, roasted, skinned, and crushed
honey (optional: truffle honey)
banana
granulated sugar

1. Onto each plate, apply the praline cream, followed by a brushed line of the chocolate sauce.
2. Place one parfait onto each plate and top with hazelnuts and honey. Caramelize slices of banana with the granulated sugar and arrange onto the plate. Finish with a quenelle of the *beurre noisette* ice cream.



Chocolate Peanut Tart

Lemon Confit, Praline Citrus Sorbet, Peanut Butter Powder

Skill Level: Intermediate to Advanced

Special Equipment Needed: 55mm tart rings

Yield: 8 servings

Praline Citrus Sorbet

63g (5 tablespoons) granulated sugar

4g (1 teaspoon) sorbet stabilizer

590g (2 ½ cups) water

84g (¼ cup) glucose syrup

190g (1 cup) granulated sugar

84g (1/3 cup) orange juice, strained

168g (2/3 cup) lemon juice, strained

255g (1 cup) praline paste

1. Combine first measurement of sugar and stabilizer.
2. Heat water to 50°C/120°F. Whisk in stabilizer, then remaining sugar and glucose and bring to a boil for about 30 seconds. Remove from heat.
3. Chill and allow syrup to mature at least 4 hours.
4. Combine syrup, citrus juices, and praline paste; process in ice cream machine according to manufacturer's instructions.

Chocolate Tart Dough

250g (2 ½ cups) all purpose flour
110g (½ cup plus 1 tablespoon) granulated sugar
30g (¼ cup) cocoa powder
85g (1 cup) almond flour
3g (½ teaspoon) fine sea salt
160g (¾ cup) unsalted butter
50g (2 large) pasteurized egg yolks
25g (2 tablespoons) water

1. In mixer, combine together flour, sugar, cocoa powder, almond flour, and salt.
2. Gradually add butter.
3. Add egg yolks and water, mixing just until incorporated.
4. Turn dough out of the mixer bowl onto a lightly floured surface. Form into a flat rectangle and wrap tightly. Place dough in the refrigerator and allow to rest a minimum of one hour, or up to two days.
5. After resting, transfer dough to a lightly floured surface. Roll out to a thickness of 1/8 inch. Brush away excess flour and cut eight 9cm/3 ½ inch circles.
6. Line eight 55mm ring molds, arranged on a parchment lined baking sheet, with the dough circles, trimming the top edge and pressing the dough into the base of the ring to ensure there are no air pockets.
7. Allow unbaked tart shells to rest further for a half an hour, in the refrigerator. Preheat oven to 325°F/160°C.
8. Bake tart shells on the middle rack of the oven for 7-8 minutes. Rotate baking sheet and continue to bake an additional 7-8 minutes.
9. Remove sheet from oven and allow to cool before unmolding tart shells.

Caramel Filling

225g (1 ¼ cup) granulated sugar
120g (1/2 cup) water
2g (½ teaspoon) lemon juice
20g (1 tablespoon) glucose syrup
180g (¾ cup) heavy cream
30g (2 tablespoons) unsalted butter

1. In a medium saucepan, combine, sugar, water, lemon, and glucose. Cover and cook to a dark amber color. Meanwhile, heat cream until warm.
2. Remove caramelized sugar from heat and deglaze with the cream. Return to low heat to completely dissolve sugar.
3. Remove from heat and emulsify butter into the caramel.

Chocolate Ganache

250g (1 cup) heavy cream
40g (2 tablespoons) glucose syrup
275g (10 ounces) dark chocolate couverture (55-61%), chopped
30g (2 tablespoons) unsalted butter, softened

1. In a small saucepan, combine cream and glucose. Bring to a boil.
2. Place chocolate in a large bowl and gradually pour hot cream over it, stirring to emulsify.
3. Allow to cool to 35°C/95°F before incorporating butter.

Lemon Purée

120g (½ cup) water
120g (½ cup plus two tablespoons) granulated sugar
4g (1 teaspoon) agar agar
120g (½ cup) lemon juice

1. Combine water, sugar, and agar agar in a small saucepan. Gently bring to a boil; reduce heat while maintaining a simmer for two to three minutes.
2. Remove from heat and whisk in lemon juice. Allow to cool and set.
3. Process in blender until smooth.

Peanut Butter Powder

120g (½ cup) peanut butter
75g (3 cups) N-Zorbit (tapioca maltodextrin), or as needed

1. Place pistachio paste into the bowl of a food processor. Slowly incorporate N-Zorbit until a powdery consistency is achieved.

Assembly

salted peanuts, crushed
lemon confit, chopped

1. Arrange tart shells on a clean baking sheet and line the bottom of each shell with crushed peanuts, about half way. Reserve additional peanuts for final presentation.
3. Warming, if necessary, spoon the caramel filling into each shell, just to cover the peanuts. The shells at this stage should only be half to two thirds full, allowing ample space for the ganache layer.
4. Allow tarts to stand for up to 30 minutes, as the caramel sets slightly.
5. Warming if necessary, fill the remainder of each tart with the chocolate ganache. Allow tarts to stand an additional 30 minutes to one hour, at room temperature, as the ganache sets.
6. To serve, place a finished tart onto the center of the plate and apply garnish with the lemon purée, lemon confit, crushed peanuts, peanut butter powder, and a quenelle of the praline citrus sorbet.



Greengage-Rhubarb-Blood Orange Yogurt Sorbet, Sablée Breton

Skill Level: Basic to Intermediate

Yield: 12 servings

Yogurt Sorbet

50g (¼ cup) granulated sugar
4g (1 teaspoon) ice cream stabilizer
350g (1 ½ cup) water
45g (2 tablespoons) glucose syrup
150g (¾ cup) granulated sugar
18g (1 tablespoon) lemon juice
250g (1 cup) plain whole milk yogurt

1. Combine first measurement of sugar and stabilizer.
2. Heat water, glucose, and vanilla paste to 50°C/120°F. Whisk in stabilizer, then remaining sugar. Bring to a boil for about 30 seconds. Remove from heat.
3. Chill and allow syrup to mature at least 4 hours.
4. Combine syrup, lemon, and yogurt. Process in an ice cream machine according to manufacturer's instructions.

Sablée Breton

120g (½ cup) unsalted butter
150g (¾ cup) granulated sugar
60g (3 large) pasteurized egg yolks
5g (1 teaspoon) dark rum
1g (¼ teaspoon) salt
4g (1 teaspoon) baking powder
200g (2 cups) all purpose flour
1 egg yolk, lightly beaten, for egg wash

1. Cream together butter, sugar. Slowly add egg yolks, followed by the rum scraping down the bowl.
2. Add flour, salt and baking powder, mixing just until combined. Flatten dough into a rectangle and chill for one hour.
3. Pre-heat oven to 160°C/325°F. Roll dough to a thickness of ¼ inch. Cut the dough into 8 strips measuring 1 ½ inches by 4 inches. Transfer the strips to a parchment-lined sheet pan and gently brush with the beaten egg yolk. Bake for 12-15 minutes, or until golden brown. Allow to cool.

Rhubarb-Citrus Compote

100g (½ cup) granulated sugar
water, as needed
250g (½ pound) rhubarb, washed, peeled, and chopped
juice and grated zest of one orange

1. In a medium-sized sauté pan, place sugar and moisten with water.
2. Over high heat, cook sugar to a light caramel. Just as sugar begins to turn color, remove from heat, and add rhubarb to the pan and toss. Return to low heat, allowing the juices from the rhubarb to dissolve the hardened bits of sugar. Continue to carefully cook the mixture, stirring often, until it becomes fairly dry in appearance.
4. Add orange zest and juice. Cook until liquid is absorbed. Remove from heat and allow to cool.

Blood Orange Cream

2 whole eggs
170g (¾ cup) granulated sugar
60g (4 tablespoons) blood orange juice
30g (2 tablespoons) lemon juice
zest of 1 orange
zest of 1 lemon
1 sheet gelatin, soaked and squeezed of excess moisture
85g (6 tablespoons) unsalted butter

1. In a heavy saucepan, whisk together eggs and sugar, and then add lime and lemon juices and zest.
2. On medium heat, bring mixture to a boil, stirring constantly, as it will easily scorch on the bottom.
3. When the mixture boils and is quite thick, remove from heat, add the gelatin and emulsify the butter into the lemon curd in small amounts. Strain through a fine mesh sieve and chill in an ice water bath.

Assembly

36 greengage plums, halved and pitted
granulated sugar
rhubarb chips

1. Lightly dust the plums with sugar and caramelize with a blowtorch.
2. Onto each plate, apply the blood orange cream. Arrange 5 halves of the plums onto the plate, along with the rhubarb compote and crushed sablée.
3. Garnish with the rhubarb chips and finish with a quenelle of the yogurt sorbet.



Chocolate Olive Oil

Amedei Chuao Ganache, Toasted Bread, Olive Oil, Maldon Salt

Skill Level: Basic to Intermediate

Yield: 12 servings

Amedei Chuao Ganache

260g (9 ounces) Amedei "Chua" (70%) dark chocolate couverture, chopped

310g (1 ¼ cup) heavy cream

200g (¾ cup plus 1 tablespoon) water

1.5g (1 teaspoon) agar agar

20g (1 tablespoon) glucose syrup

1g (¼ teaspoon) fine sea salt

2g (1 sheet) gelatin, bloomed

1. Place chocolate in a mixing bowl and reserve. Begin heating cream.
2. Meanwhile combine water with, agar agar, glucose, and salt. Place in a small sauce pan and gently bring to a boil, holding at a simmer for two to three minutes.
3. Once cream has boiled, remove from heat and gradually incorporate into the chocolate. Follow with the agar agar mixture. Add the gelatin and transfer to a flexible silicon mold. Freeze for at least 2 hours.

Assembly

12 thin slices of bread, toasted

extra virgin olive oil

Maldon salt

1. Remove the frozen ganache forms from the silicon molds and place directly onto the center of each plate. Allow the ganache to come to thaw to room temperature.
2. Garnish the ganache with a slice of the toasted bread, a pinch of Maldon salt, and a few drops of olive oil.



Warm Chocolate Cake

Skill Level: Basic

Yield: 6 servings

120g (4 ounces) Amedei “Chuao” 70% dark chocolate couverture, chopped
80g (5 tablespoons) unsalted butter, cubed
10g (1 tablespoon) corn starch
140g (¾ cup) granulated sugar
2 whole large eggs
40g (2 large) egg yolks

unsalted butter, as needed
confectioner’s sugar, as needed
extra virgin olive oil, as needed

1. Over a double boiler, or in a microwave, melt chocolates and butter.
2. Meanwhile, sift together sugar and cornstarch. In a separate bowl, whisk together eggs, and egg yolks.
3. Remove melted chocolate mixture from heat and whisk in dry ingredients. Then whisk in the beaten eggs. Transfer the mixture to a container and allow to chill in the refrigerator. This mixture may be prepared up to 3 days in advance of serving.
4. Preheat a convection oven to 325° F. Brush the insides of 6 ceramic cups with unsalted butter, and dust with granulated sugar, shaking to remove excess. Divide the cake batter between each of the cups and arrange on a sturdy baking sheet. Bake for 10-15 minutes until set, but still semi-liquid. Carefully remove from the oven, and dust with confectioner’s sugar and drizzle with a spoonful of extra virgin olive oil. Serve immediately.



Chocolate-Menthol

Skill Level: Intermediate to Advanced

Yield: 36 servings

4g (2 sheets) gelatin
20g (2 tablespoons) water
1g agar agar
40g sugar, as needed
200g ($\frac{3}{4}$ cup) water, as needed
0.4g (about 1-2 pieces) menthol crystals
dark chocolate couverture, 63%, tempered
chocolate sauce
micro mint

1. Bloom gelatin in first measurement of water.
2. Combine agar agar with sugar or other dry ingredients. Disperse into liquid.
3. Gently bring to a boil; reduce heat while maintaining a simmer for two to three minutes.
2. Remove from heat and whisk in bloomed gelatin. Allow to cool slightly for a few moments, and then transfer to a plastic lined form measuring 12cm by 12cm. Chill and allow to set.
3. Place one sheet of acetate on a smooth and level work surface. Pour about 200g (7 ounces) of the chocolate onto the acetate and spread into a thin, even layer, covering the entire sheet. Allow the chocolate to slowly set just until it no longer appears “wet” or “tacky”. Working quickly to avoid the chocolate setting too hard, mark 25mm increments along the length of the chocolate sheet, and 25mm increments along the sides. Using a ruler to connect these marks, gently cut the square shapes into the chocolate using the small knife, applying just enough pressure to cut through the chocolate, but not through the acetate. Once all the squares are cut- there will be many more than needed for the recipe to allow for any breakage- place a second sheet of acetate on top of the first, and place a flat baking dish on top. Applying this light pressure prevents the chocolate sheet from curling, as tempered chocolate naturally contracts as continues to set.
4. Once set, cut the menthol gelée into squares measuring 20mm by 20mm.
5. Place one square of the gelée onto each square of chocolate and garnish with a drop of chocolate sauce and micro mint.

Michael Laiskonis
Le Bernardin
6 April 2008



Condensed Milk Ice Cream

Skill Level: Basic to Intermediate

Yield: Approximately 1 Quart

Special Equipment Needed: Ice Cream Machine

Condensed Milk Ice Cream

480g (2 cups) whole milk

35g (4 tablespoons) nonfat dry milk

4g (1 teaspoon) ice cream stabilizer

20g (5 teaspoons) granulated sugar

40g (3 tablespoons) glucose powder

4 egg yolks

250g ($\frac{3}{4}$ cup plus 1 tablespoon) sweetened condensed milk

120g ($\frac{1}{2}$ cup) heavy cream

1. Place milk in a sauce pan and bring to a boil.
2. Meanwhile, combine dry milk, stabilizer, sugar, and glucose powder. Whisk into egg yolks.
3. Temper hot milk into yolk mixture. Return to low heat and cook, stirring, until slightly thickened, 84°F/183°C.
4. Remove from heat and whisk in the condensed milk and heavy cream. Chill in an ice water bath. Allow mixture to mature at least 12 hours.
5. Process in an ice cream machine according manufacturer's instructions.



Macaron

Skill Level: Intermediate

Yield: 200 petits fours

Special Equipment Needed: Stand mixer, silpats, pastry bag, small straight tip

200g (about 6) egg whites

80g (7 tablespoons) granulated sugar

250g (3 cups) almond flour

400g (3 ¼ cups) 10x confectioner's sugar

10g (2 teaspoons) egg whites

flavoring, as needed

coloring, as needed

1. Whip egg whites and sugar on medium speed for 10 minutes.
2. Sift together almond flour and sugar three times. Gradually incorporate into egg whites. Add flavoring, coloring, and remaining egg whites and mix to a smooth consistency.
3. Pipe onto 4 silpat lined, doubled sheet pans and bake for 5-7 minutes at 275°F.



Fourme d'Ambert

Soy Caramel, Bacon, 'Tuile Craquante', Gingersnap, Green Walnut

Skill Level: Basic to Intermediate

Yield: 12 servings

Special Equipment Needed: Silpat

Soy Caramel

125g (10 tablespoons) granulated sugar

water, as needed

150g (10 tablespoons) water

25g (1 ½ tablespoons) orange juice

soy sauce, to taste

1. Combine sugar and water to moisten in a saucepan. Cook to a medium amber color.
2. Meanwhile, in a second pan, gently second measurement of heat water and orange juice.
3. When sugar has reached the correct color, remove from heat and slowly add water mixture. Return to heat and cook to dissolve any hardened bits of sugar. Continue to reduce until desired consistency is achieved. Finish with soy sauce.
4. Allow to cool and transfer to a squeeze bottle.

'Tuile Craquante'

150g (1 ¼ cup) 10x confectioner's sugar

2 g (½ teaspoon) pectin

8g (1 tablespoon) all purpose flour

120g (½ cup) unsalted butter

50g (2 tablespoons) glucose syrup

50g (3 tablespoons) water

1. Sift together sugar, pectin, and flour.
2. In a saucepan, combine butter and glucose and melt over low heat. Whisk in sifted ingredients, then water. Increase heat to medium.
3. Stirring constantly, bring just to a boil. Remove from heat and allow to cool.
4. After an ample resting period, spread onto a Silpat lined sheet pan and bake in a convection oven, 176°C/350°F, until golden. Remove from oven, allow to rest a moment, and shape as desired.
5. Store in airtight container with desiccant.

Gingersnap

265g (2 ³/₄ cup) high gluten flour
8g (2 teaspoons) baking powder
3g (2 teaspoon) ginger, ground
.5g (¹/₄ teaspoon) cinnamon, ground
.5g (¹/₄ teaspoon) clove, ground
.5g (¹/₄ teaspoon) cardamom, ground
85g (¹/₃ cup) unsalted butter, softened
308g (1 ¹/₄ cup) granulated sugar
1 whole egg
10g (2 teaspoons) white vinegar
113g (¹/₃ cup) molasses

1. Sift together flour, baking powder, and spices. Reserve.
2. In a mixer bowl, combine butter and sugar. With paddle attachment, cream until light and fluffy.
3. Add eggs, vinegar, and molasses. Mix until incorporated.
4. Add sifted dry ingredients and mix just until combined. Chill and allow to rest before using.
5. Roll dough into small balls, flatten, and arrange on a silpat or parchment lined sheet pan. Bake at 176°C/350°F until dry and crisp. Remove from oven and allow to cool.

Assembly

120g (4 ounces) slab bacon, diced and rendered
360g (12 ounces) Fourme d'Ambert, sliced into wedges
Gingersnaps, crushed
Preserved green walnuts, halved

1. Gently warm rendered bacon.
2. Apply a line of the soy caramel along the center of each plate, along with a pinch of the crushed gingersnaps.
3. Place a wedge of cheese on the line of caramel, and top that with a tuile.
4. Sprinkle the warm bacon along the caramel and finish with two halves of preserved green walnut.

Caramelized Fig Purée

Yield: approx. 1#/ 500g

125g granulated sugar
400g fig pulp
juice and zest of one orange
100g cinnamon jalapeño syrup

1. In a non-reactive sauté pan, caramelize sugar over high heat.
2. Just as sugar begins to color, add fig pulp, orange juice, and zest. Stir to combine.
3. Lower heat to medium and continue cooking until liquid is absorbed.
4. Stir in syrup and remove from heat.
5. Purée with an immersion blender and chill.

Cinnamon Jalapeño Syrup

Yield:

100g water
100g granulated sugar
½ jalapeño, seeds removed
.5g Vietnamese cinnamon

1. Combine water and sugar in a large saucepot and bring just to a boil, ensuring all sugar has dissolved.
2. Remove from heat and add jalapeño and cinnamon. Cover and allow to infuse for 15 minutes.
3. Strain through a fine mesh sieve. Allow to cool and store under refrigeration.



Fig Cylinder

Yield: approx. 20 3cm pieces

65g granulated sugar
200g fig pulp
25g water
zest of one orange
50g cinnamon jalapeño syrup

1. In a non-reactive sauté pan, caramelize sugar over high heat.
2. Just as sugar begins to color, add fig pulp, and water. Stir to combine.
3. Lower heat to medium and continue cooking until liquid is absorbed.
4. Stir in syrup and remove from heat.
5. Purée with an immersion blender and reserve warm.

50g orange juice
75g water
.8g gellan, high acyl
.7g gellan, low acyl
.5g tapioca maltodextrin
250g caramelized fig purée

1. Combine orange juice, water, gellans, and maltodextrin and blend well with an immersion blender, about two minutes.
2. Transfer mixture to a small sauce pan and heat just until boiling. Quickly combine with the reserved fig purée and once again mix with an immersion blender.
3. Into five prepared cylinders (20mm diameter by 145mm length), pipe the mixture, tapping the forms to reduce the chance of air pockets.
4. Allow to chill and set before removing from forms and slicing.

Neutral Caramel

Yield: approx. 1.3#/600g

200g fondant
200g glucose
200g isomalt

1. Combine fondant and glucose in a saucepan and begin to cook. Once dissolved, add isomalt. Cook to 163°C/325°F.
2. Pour sugar onto Silpat and allow to cool completely. Transfer to a food processor and grind to a fine consistency.
3. Sift over desired stencil onto a Silpat. Remove stencil and gently cover with a second Silpat. Place in a 300°F/150°C oven for 90 seconds. Remove from oven and allow to cool.
4. Store in an airtight container.



Raspberry Pearls

250g raspberry purée (10% sugar)
50g granulated sugar
1g agar agar
.4g locust bean gum
100g water

1. Gently warm the raspberry purée and reserve.
2. Combine the sugar, agar agar and locust bean gum, and then disperse into the water. Transfer to a small sauce pan.
3. Bring this mixture just to a boil, reduce heat and simmer for 2-3 minutes.
6. Remove from heat and incorporate into the warm raspberry base using an immersion blender.
7. Drop the mixture into cold vegetable oil, allowing 5-10 minutes to fully set. Transfer pearls to cool water to rinse, and then drain.



Carrot

Chèvre Fondant, Condensed Milk Ice Cream, Golden Raisin, Red Wine Caramel

Skill Level: Basic to Intermediate

Yield: 12 servings

Special Equipment Needed: Ice Cream Machine

Condensed Milk Ice Cream

480g (2 cups) whole milk

35g (4 tablespoons) nonfat dry milk

4g (1 teaspoon) ice cream stabilizer

20g (5 teaspoons) granulated sugar

40g (3 tablespoons) glucose powder

4 egg yolks

250g ($\frac{3}{4}$ cup plus 1 tablespoon) sweetened condensed milk

120g ($\frac{1}{2}$ cup) heavy cream

1. Place milk in a sauce pan and bring to a boil.
2. Meanwhile, combine dry milk, stabilizer, sugar, and glucose powder. Whisk into egg yolks.
3. Temper hot milk into yolk mixture. Return to low heat and cook, stirring, until slightly thickened, 84°F/183°C.
4. Remove from heat and whisk in the condensed milk and heavy cream. Chill in an ice water bath. Allow mixture to mature at least 12 hours.
5. Process in an ice cream machine according manufacturer's instructions.

Chèvre Fondant

150g (10 tablespoons) chèvre

75g ($\frac{1}{3}$ cup) granulated sugar

2g gelatin (1 sheet), bloomed and squeezed of excess moisture

60g ($\frac{1}{4}$ cup) crème anglaise

150g (10 tablespoons) heavy cream, whipped

1. In the bowl of a mixer fitted with a paddle attachment, combine chèvre and sugar. Cream until smooth.
2. Meanwhile, gently warm the crème anglaise and add gelatin to dissolve.
3. Combine chèvre and anglaise mixture. Fold in whipped cream. Chill until set.

Carrot Cake

1g (¼ teaspoon) fine sea salt
128g (1 cup) high gluten flour
1g (½ teaspoon) ground cinnamon
1.5g (¼ teaspoon) baking soda
.5g (1/8 teaspoon) baking powder
2 large eggs
90g (6 tablespoons) vegetable oil
200g (1 cup) granulated sugar
225g (8 ounces) carrots, peeled and grated

1. Sift together salt, flour, cinnamon, baking soda, and baking powder. Reserve.
2. In a medium mixing bowl, whisk egg until frothy. Slowly incorporate oil, followed by the sugar.
3. In two additions, add dry ingredients. Fold in grated carrots.
4. Pour batter into a parchment lined half sheet pan and bake for approximately 30 minutes at 375°F, or until a toothpick tests clean. Allow to cool.
5. Cut into rectangles and reserve for assembly.

Red Wine Caramel

100g (½ cup) granulated sugar
180g (¾ cup) red wine

1. Combine sugar and water to moisten in a saucepan. Cook to a medium amber color.
2. Meanwhile, in a second pan, gently heat wine.
3. When sugar has reached the correct color, remove from heat, and slowly add wine. Return to heat and cook to dissolve any hardened bits of sugar. Continue to reduce until desired consistency is achieved. Strain through a chinois.

Golden Raisins

golden raisins
verjus

1. Cover the raisins with verjus. Allow 24 hours to hydrate.

Assembly

Sicilian pistachio, ground

1. Arrange rectangles of the carrot cake on each plate. Scatter some of the raisins around the cake. Place one quenelle of the chèvre fondant and one quenelle of condensed milk ice cream onto the cake. Finish with several drops of the red wine caramel and a sprinkling of pistachio.



Strawberry Consommé

Tapioca, Basil

Yield: 8 servings

Strawberry Consommé

1000g strawberries, hulled and coarsely chopped
250g granulated sugar
40g lemon juice
60g orange juice
zest of 2 lemons
zest of 1 oranges

1. Combine all ingredients in a large bowl. Coarsely pulse with immersion blender. Cover and place in warm area and allow to stand 6 hours.
2. Transfer to refrigeration and allow to chill, at least four hours, or overnight.
3. Strain as necessary, decant, and adjust balance of sweetness, acidity.

Tapioca

25g large pearl tapioca
1000g water
100g granulated sugar
125g water

1. In a medium saucepan, bring water to a boil. Stir in tapioca, reduce heat to a low simmer, and cook for approximately 50 minutes, stirring occasionally to prevent the tapioca pearls from sticking to the bottom of the pan, or each other. The tapioca is done just when they appear translucent in the center.
2. Meanwhile, in a second saucepan, combine sugar and second measurement of water. Bring just to a boil and allow to cool.
3. Drain the tapioca and rinse with cold water. Reserve in the cooled syrup and chill.

Basil Seed Film

10g basil seeds
60g water

4g (2 sheets) gelatin
20g water
1g agar agar
100g sugar
200g water, as needed

1. Soak basil seeds in the water and allow two hours to hydrate.
2. Bloom gelatin in first measurement of water.
3. Combine agar agar with sugar. Disperse into liquid.
4. Gently bring to a boil; reduce heat while maintaining a simmer for two to three minutes.
5. Remove from heat and whisk in bloomed gelatin and basil seeds. Allow to cool slightly for a few moments and transfer to a flat plastic lined half sheet pan. Chill and allow to set. Cut into small squares.

Assembly

Micro basil
Strawberries

1. Using a small melon baller, roughly the same size as the cooked tapioca pearls, prepare several strawberry balls for each portion of soup. Combine the balls with the drained tapioca and pile into each bowl. Drape each mound of strawberry and tapioca with a sheet of the basil seed film and garnish with micro basil. Pour the consommé into the bowl at tableside.



Crêpe Dentelle

Yield: approximately 3 dozen wafers

36g unsalted butter, melted
24g all purpose flour
60g egg whites
60g granulated sugar
400g water, hot

1. Over a *bain marie*, combine butter and flour, followed by the egg whites. Whisk in sugar, and gradually add the water. Remove from heat.
2. Preheat a convection oven to $176^{\circ}\text{C}/350^{\circ}\text{F}$. Ladle about 15g of the mixture into nonstick flan molds and bake until golden brown. Quickly remove from pans and flatten with a weight. Allow to cool.
5. Store in airtight container with desiccant.



Corn-Blueberry Buttered Popcorn Tuile

Yield: 8 servings

Corn Cream

4g sheet gelatin
cold water, as needed
100g milk
100g corn kernels
25g maple syrup
100g heavy cream (35% fat)

1. Bloom gelatin in water, reserve.
2. Combine milk and corn in a small saucepan and bring just to a boil. Thoroughly purée the mixture and pass through a fine mesh sieve. Scale 150g of the mixture and add the gelatin, stirring to dissolve.
3. Combine with the heavy cream and portion into eight small glasses. Chill four at least an hour to set.

Buttered Popcorn Tuile

100g fondant
100g glucose
100g isomalt
microwave popcorn, popped and finely ground
pinch of fine sea salt, to taste

1. Combine fondant and glucose in a saucepan and begin to cook. Once dissolved, add isomalt. Cook to 325°F/163°C.
2. Pour sugar onto Silpat and allow to cool completely. Transfer to a coffee grinder with an equal weight of popcorn powder, along with salt if desired, and grind to a fine consistency.
3. Sift over desired stencil onto a Silpat. Remove stencil and gently cover with a second Silpat. Place in a 300°F/150°C oven for 90 seconds. Remove from oven and allow to cool.
4. Store in an airtight container.

Bluberry Clusters

50g granulated sugar

25g water

1 stick cinnamon

Maine blueberries

1. In a small sauté pan, combine the sugar, water and cinnamon. Cook just to the soft ball stage, about 240°F/115°C.
2. Remove from heat and quickly toss the blueberries in the sugar to coat. Separate small clusters of the berries while still warm.

Assembly

freeze dried blubberies

1. Remove the glasses of corn cream from refrigeration and allow to temper slightly. Place a cluster of blueberries into each glass and garnish with a few freeze dried blueberries. Top each glass with a disc of the popcorn tuile.



Black Sesame-Apricot-Cherry Shiso, Soy Caramel

Yield: 12 servings

Apricot Sorbet

20g granulated sugar
2g sorbet stabilizer
170g water
90g sugar
40g glucose powder
15g dextrose
500g apricot purée (10% sugar)

1. Combine first measurement of sugar and stabilizer.
2. Heat water to 50°C/120°F. Whisk in stabilizer, then remaining sugar, glucose, and dextrose. Bring to a boil for about 30 seconds. Remove from heat.
3. Chill and allow syrup to mature for at least 4 hours.
4. Combine syrup and purée. Process in batch freezer.

Black Sesame Panna Cotta

4g gelatin
cold water, as needed
140g heavy cream
48g granulated sugar
25g black sesame paste
100g whole milk

1. Bloom gelatin in water. Reserve.
2. In a saucepan, combine cream and sugar, gently warming over medium heat.
3. Remove from heat and add black sesame paste and gelatin, stirring to dissolve. Temper into milk, thoroughly combine with an immersion blender, and strain through a chinois. Drop into desired form and refrigerate or freeze. Allow two hours to set.

Cherry Gelée

3g sheet gelatin
12g cold water
170 *griottine* brandy, flamed of alcohol

1. Bloom gelatin in the water and reserve.
2. Warm the cherry brandy. Add the softened gelatin, stirring to dissolve.
3. Strain through a chinois, pour into a container and chill.

Soy Caramel

250g granulated sugar
300g water
50g orange juice
soy sauce, to taste

1. Combine sugar and water to moisten in a saucepan. Cook to a medium amber color.
2. Meanwhile, in a second pan, gently heat water and orange juice.
3. When sugar has reached the correct color, remove from heat and slowly add water mixture. Return to heat and cook to dissolve any hardened bits of sugar. Continue to reduce until desired consistency is achieved. Finish with soy sauce.
4. Allow to cool and transfer to a squeeze bottle.

Black Sesame Powder

100g black sesame paste
10g sesame oil
25g-50g N-Zorbit tapioca maltodextrin

1. Place the black sesame paste and sesame oil in the bowl of a food processor. Slowly add the maltodextrin, pulsing the machine until the mixture resembles a light powder.

Assembly

shiso leaves, torn

1. Unmold each portion of black sesame panna cotta and place onto a plate allowing to temper slightly for best serving texture.
2. Place a small spoonful of the cherry gelée onto each panna cotta, along with a quenelle of the apricot sorbet and a piece of shiso. garnish with the soy caramel and black sesame powder.