

Bachour

Simply Beautiful



Foreword by Florian Bellanger
Recipes by Pastry Chef Antonio Bachour
Photography by Battman

Bachour

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Foreword

When young chefs ask me what is most rewarding about being a pastry chef, most of the time I give them the same answer. Being a pastry chef requires dedication, long hours and sometimes suffering, but this industry is for those who are passionate. It brings rewards in terms of “freedom of creativity,” being in control of your own products, and pleasing customers’ eyes and palate. In short: We are selling dreams and indulgence.

My mentor, famed Pastry Chef Pierre Hermé used to say two things that I always keep in mind throughout the years:

“Making a good cake once is easy, but making the same cake with the same level of quality, precision and taste every single day is a difficult task.”

“A beautiful cake will bring a customer through the door to purchase it; a good cake will bring your customer back.”

These are the basics of our industry: Not only do we enjoy and thrive working as pastry chefs in restaurants, hotels, clubs or pastry/bakery retail, but at the end of the day, the customer is king and we are here to please the king!

Antonio Bachour has been working for prestigious names and luxury properties such as Trump Soho in New York City, the iconic W Hotel in South Beach and now the prestigious St. Regis Bal Harbor in Miami. You can easily see going through his book at a glance that he is not only a talented and creative pastry chef, he is also a great decorator of sweets, highlighting the color and texture of his cakes, desserts and more.

I often hear people or the press calling pastry chefs like us “bakers.” Well, we are not really bakers. Yes we are, but we are also a little more than bakers. A baker is a chef who works in a bakery, making cakes, breakfast pastries, cookies, brownies and eventually some bread. A pastry chef is all that and more... A pastry chef should be able to master plated desserts, banquet desserts, ice cream, wedding cakes: being able to produce sugar and chocolate masterpieces for special events. In short, a pastry chef is way more than a baker. A pastry chef is the Complete “Sweet” Artist.

I am convinced that you will be pleased reading and using this book: pleased by the talent of Antonio, who leaves nothing to chance and makes sure he has mastered his recipes before placing them on a plate—and also pleased by the quality photography by Battman, who I have known for years. He has a talent, an eye for translating the appeal of dishes into pictures.

So go on, enjoy this book from a Complete “Sweet” Artist. Antonio Bachour is NOT simply another baker. Antonio Bachour is a PASTRY CHEF!! He is the real deal.

Florian Bellanger

Executive Pastry Chef,

Founder and Co-Owner of Mad Mac NYC

Permanent Judge on the Food Network’s TV series “Cupcake Wars”

Battman + Bachour



Photographer Alan “Battman” Batt

Alan Batt, aka Battman, has been behind the camera since 1980. For 25 years he photographed New York for magazines, newspapers, Crains New York, The New York Times and numerous commercial accounts. In 2002 Battman started shooting food. He works with over 200 chefs a year including Daniel Boulud, Eric Ripert, Emeril Lagasse, Amanda Freitag, David Burke and Anita Lo. His company, The Chef's Connection has published 14 cookbooks including Antonio Bachour's widely acclaimed book *Bachour*.



Chef Antonio Bachour

Antonio Bachour grew up in Puerto Rico and as a kid spent a lot of time at his family owner bakery. That was the start of a wonderful relationship with pastry. His first jobs working in pastry kitchens were at The Sands Hotel and Casino and the Westin Rio Mar. In 2001 Antonio moved to Miami to be the executive pastry chef at Talula. From there it was Italian delicacies at Devito South Beach and Scarletta in New York and Miami.

2009 found Bachour as part of the opening team for the South Beach Hotel. Shortly after that, he took over the pastry department for Trump Soho Hotel and its restaurants. In 2011 Bachour traveled to France and trained with Chef Philippe Givré at L'Ecole Valrhona. He was elected by Dessert Professional Magazine as one of the Top 10 Pastry chefs and a finalist at the International Congress Pastry Competition in 2011.

His desserts have appeared in countless publications including Gourmet Magazine, Saber y Sabor, Pastry Art & Design and The National Culinary Review.

He is now the Executive Pastry Chef at St. Regis Bal Harbor Hotel. He was also selected by Johnson and Wales University for their Zest Award Baking & Pastry Innovator.

Acknowledgments

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Karla Estrada



There wouldn't be a Bachour "Simply Beautiful" book if it weren't for Marco Selva and Dant Hirsch, the General Manager and Hotel Manager at St Regis Bal Harbour. To Mr. Selva and Mr. Hirsch, I owe you my gratitude for all your support over the past three years.

I couldn't have written this book without the help of my sous chefs Guillermo Perez and Graciela Poggio, whose dedications and hard work have allowed me to write this book.

I also want to thank my pastry team, Marelis, Tracy, Karina, Summer, Tatiana, Denise, Maria and Karla.

Special thanks as well to Alan Battman, who has supported me since my first book and continues to support me in many project. Thank you Alan for being a great friend.

Lastly, I have to thank my family, and especially my mom who always supports me and gives me strength.

Antonio Bachour

Caramelia Mousse with Caramel Glaze

Salted Yogurt, Compressed Apples and Candied Peanuts

YIELDS 12 SERVINGS

Caramelia Chocolate Mousse

- Basic Custard

75 g (⅓ cup) heavy cream 28 g (2 Tbsp) egg yolks
75 g (⅓ cup) whole milk 14 g (1 Tbsp) granulated sugar

Bring cream and milk to a boil. Whisk to combine yolks and sugar and slowly pour in the hot liquid to temper. Return to pot and cook to 85°C (185°F).

- Mousse

150 g (⅔ cup) Basic Custard
1½ silver gelatin sheets (or 3 g powdered gelatin, as directed on package)
245 g (8¾ ounces) Valrhona Caramelia chocolate, melted
224 g (1 cup) heavy cream, whipped to soft peaks

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Stir gelatin into the hot custard; pour over chocolate and process with a hand-held blender. When mixture has cooled, fold in whipped cream. Fill 24 half sphere silicon molds with the mousse and transfer to freezer until set. Then, form a ball with two half spheres, seal with tempered chocolate and return to freezer. Coat with the Caramel Glaze and refrigerate until ready to assemble.

Caramel Glaze

40 g (2⅓ Tbsp) whole milk 392 g (1⅓ cups) heavy cream
28 g (¼ cup) cornstarch 500 g (2 cups and 2 Tbsp) granulated sugar
163 g (⅔ cup) orange juice 6 silver gelatin sheets (or 12 g powdered)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Combine the milk and cornstarch and set aside. Heat orange juice and cream separately and keep warm. In a small saucepot, make a dry caramel with sugar. Deglaze pot with warm juice, then add the hot cream. Pour 1/3 of the caramel cream over cornstarch mixture; return to pot and bring to a boil for 1 minute. Stir in gelatin to dissolve then strain. Cool to 27°C (80°F) before using.

Salted Yogurt

100 g (½ cup) Greek yogurt
Pinch of sea salt

Combine yogurt and salt, pour into a plastic bottle and store in refrigerator.

Candied Peanuts

100 g (⅔ cup) toasted peanuts
56 g (¼ cup and ½ Tbsp) granulated sugar

Place peanuts on a half baking sheet lined with a nonstick mat. Heat a medium-sized saucepan, sprinkle sugar evenly over bottom of pan and cook slowly to an amber caramel, shaking pan periodically, Pour evenly over peanuts. Set aside to cool. Store in an airtight container.

Compressed Apples

2 apples, peeled
56 g (¼ cup) apple juice

With a melon ball scoop, cut out apple balls. Compress in a sous-vide bag with the apple juice and refrigerate for 3 hours.

Apple Puree

1 apple, peeled, cored, cut into small pieces.
56 g (¼ cup) apple juice

Cook apples and juice in saucepot until soft. Puree in blender until smooth. Refrigerate until ready to assemble.



Yuzu Bar

Coconut Sorbet, Coconut Whipped Cremeux, Basil Syrup, Yuzu Ganache

YIELDS 24 SERVINGS

Graham Cracker Crumbs

680 g (3 cups) unsalted butter	5 g (2 tsp) ground cinnamon
280 g (1¼ cups) brown sugar	11 g (2⅓ tsp) baking soda
224 g (1 cup) granulated sugar	280 g (2½ cups) cake flour
84 g (¼ cup) honey	280 g (2½ cups) wheat flour
5 g (1 tsp) salt	392 g (3¼ cups) all-purpose flour

Preheat oven to 177°C (350°F). Cream together butter, sugars and honey in a stand mixer fitted with a paddle attachment. In a separate bowl, combine all dry ingredients. Beat dry ingredients into butter mixture until smooth. Roll dough out between two sheets of parchment to 1/8-inch thickness and bake on a full baking sheet until golden brown and firm. Cool completely before grinding in a food processor into crumbs. Reserve for Crust.

Crust

560 g (5 cups and 2½ Tbsp) Graham Cracker Crumbs (from recipe above)
224 g (1 cup) unsalted butter, melted

Preheat oven to 162°C (325°F). Combined Graham Cracker Crumbs with butter and press into bottom of a half baking sheet. Bake until golden. Set aside to cool.

Yuzu Cream

546 g (2¼ cups) yuzu juice	546 g (10 each) large eggs
8 g (1½ Tbsp) agar agar	700 g (3 cups) unsalted butter, softened
546 g (2⅓ cups) granulated sugar	

Bring yuzu juice and agar agar to a boil in a saucepan. Whisk to combine sugar and eggs in a bowl and pour in hot liquid to temper. Return mixture to pan and bring to a boil, whisking constantly until thickened. Transfer to a blender and process on low speed until smooth. Add butter slowly to incorporate. Pour into prepared Graham Cracker baking sheet and refrigerate until set.

Coconut Whipped Cremeux

504 g (2 cups and 1½ Tbsp) heavy cream
113 g (½ cup) granulated sugar
113 g (1¼ cups) shredded coconut
2 silver gelatin sheets (or 4 g of powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring cream, sugar and coconut to a simmer in a small pot and stir in gelatin to dissolve. Set aside to steep for at least 1 hour. Strain and refrigerate for at least 4 hours or until set. In a stand mixer fitted with a whisk attachment, whip coconut cream to stiff peaks. Transfer to a pastry bag for assembly.

Yuzu White Chocolate Ganache

168 g (¾ cup) heavy cream
70 g (¼ cup and ½ Tbsp) yuzu juice
504 g (18 ounces) white chocolate, melted

Heat the cream and yuzu to 50°C (122°F). Gradually pour over the hot melted chocolate and mix vigorously to obtain a shiny and elastic emulsion. To perfect the emulsion, process with a hand-held blender until smooth. Refrigerate to set.

Basil Syrup

1 bunch fresh basil leaves
224 g (1 cup) simple syrup
3 g (1 tsp) xanthan gum

Bring a pot of water to a boil and place a bowl of ice water on the side. Blanch the basil leaves in boiling water for 1 minute and then chill in the ice water. Drain and transfer basil to a blender with the simple syrup and xanthan gum and process on high speed until thick.

Continues on page 222



Chocolate Custard with Mint Moss and Chocolate Truffles

YIELDS 12 SERVINGS

Guanaja 70% Chocolate Custard

300 g (1¼ cups) whole milk
200 g (¾ cup and 1½ Tbsp) heavy cream
56 g (¼ cup) granulated sugar
2 silver gelatin sheets (or 5 g powdered gelatin, as directed on package)
112 g (4 ounces) Valrhona Guanaja 70% chocolate, chopped

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Heat cream, milk and sugar in a medium-sized pot. Stir in gelatin to dissolve. Pour hot mixture over chocolate and whisk until smooth. Pour into bowl, cover with plastic wrap pressed directly onto the surface and refrigerate.

Mint Moss

56 g (2⅓ cups) fresh mint leaves, blanched and pressed
100 g (½ cup) grape seed oil
56 g (2⅓ cups) fresh mint leaves
504 g (18 ounces) tapioca maltodextrin

Puree grape seed oil and blanched mint leaves in a blender. Strain through a fine mesh strainer. Fry fresh mint leaves in 176°C (350°F) oil for 30 seconds or until crispy and a bright translucent green. Place mint oil in a food processor; slowly add the maltodextrin and process until light and fluffy. Add fried mint leaves and puree.

Guanaja 70% Chocolate Ganache

28 g (2 Tbsp) inverted sugar
224 g (1 cup) heavy cream
224 g (8 ounces) Valrhona Guanaja chocolate, melted
14 g (1 Tbsp) unsalted butter, softened

Bring inverted sugar and cream to a boil in a small pot. Pour over chocolate and whisk to emulsify. Cool to 35°C (95°F) before adding butter and processing with a hand-held blender until smooth. Transfer to a pastry bag fitted with a small round tip. Fill the truffle shells and let set at room temperature for 12 hours.

Chocolate Truffle Shell

Chocolate truffle molds

Dark chocolate

Chop the chocolate into small pieces. The smaller the pieces, the quicker it will melt and temper. Reserve about 25-30% of the chocolate. No need to be exact, you just want enough unmelted, chocolate to start the seeding process. Place the remaining 70-75% of chopped chocolate in a microwave-safe bowl and microwave on half-power for 4-5 minutes, stirring every 60 seconds until almost completely melted. Remove from microwave and stir to cool slightly. (Removing bowl before completely melted will help prevent overheating. Those last bits of solid chocolate will melt as you stir.) Check the temperature of the melted chocolate- it should be between:

· Dark: 46–48°C (114–118°F) / Milk: 40–45°C (105–113°F) / White: 37–43°C (100–110°F)

Start adding handfuls of the reserved chocolate to the melted chocolate. Stir continuously until desired temperature (see below) is reached, about 10-15 minutes. Your chocolate should now be tempered.

· Dark chocolate should be between 31°C (88–89°F).

· Milk and white chocolates should be between 29-30°C (84-86°F).

Make sure to stir the tempered chocolate and check the temperature during the time you are using it for dipping or molding. You can put the tempered chocolate mass in the microwave for 10–15 seconds at half-power if the temperature starts to drop. Just make sure that you don't raise the temperature above 32°C (90°F) or you will lose your temper and have to start over again at Step 1.

Polish chocolate molds well with a lint-free towel. Fill with tempered chocolate. Flip molds upside down to allow excess chocolate to drip out, scrape and set aside until firm. When chocolate is crystallized, remove from mold and stick two truffle molds together with tempered chocolate. Using a torch, heat a small round pastry tip and make a hole on top of the truffle chocolate shell.

Assembly

Cover the surface of the Chocolate Custard with Mint Moss. Garnish with five Chocolate Truffles and finish with edible flowers and herbs before serving.



Tropical Tres Leche Cake

YIELDS 24 SERVINGS

Sponge Cake

5 large eggs, room temperature	165 g (1⅓ cups) all-purpose flour
224 g (1 cup) granulated sugar	3 g (1 tsp) baking powder
6 g (1 Tbsp) water	Pinch of salt

Preheat oven to 204°C (400°F). Beat eggs and sugar in stand mixer on high speed. Add water and continue beating until fluffy and pale yellow. Meanwhile, sift flour, baking powder and salt together and set aside. When eggs are ready, pour flour mixture into eggs and blend well and quickly (or eggs will drop in volume). Pour onto a lightly greased 9 x 13-inch pan and tap once or twice on counter to remove any air bubbles. Bake for 10 minutes, or until a toothpick inserted into center comes out clean. Let cool. Poke several holes into cake with a toothpick and reserve for the Tres Leche Mix.

Tres Leche Mix

392 g (1¼ cups) condensed milk	112 g (½ cup) coconut milk
364 g (1⅓ cups and 1 Tbsp) evaporated milk	26 g (2 Tbsp) pure vanilla extract
224 g (1 cup) heavy cream	

Whisk all ingredients together and pour evenly over Sponge Cake. Let soak into cake completely. Cover and refrigerate until ready to serve.

Lime Foam

340 g (1½ cups) lime juice	7 g (1 Tbsp) Versawhip
32 g (2 Tbsp) granulated sugar	3 g (1 tsp) xanthan gum

Place all ingredients in the bowl of a stand mixer fitted with a whisk attachment and whip until light and fluffy. Transfer to a pastry bag with a round tip for assembly.

Mango Gel

510 g (2 cups) mango puree	85 g (⅓ cup and 1 Tbsp) granulated sugar
5 g (1 Tbsp) agar agar	

Bring all ingredients to a boil in a small pot. Refrigerate until cool before processing in a blender until creamy and smooth. Pour into a plastic bottle for assembly.

Passion Fruit Cremeux

200 g (¾ cup and 1½ Tbsp) egg yolks	300 g (1¼ cups) passion fruit puree
125 g (2 each) large eggs	250 g (1 cup and 2 Tbsp) unsalted butter
215 g (1 cup) granulated sugar	2½ silver gelatin sheets (or 5 g powdered)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Cook egg yolks, eggs, sugar and puree over a double boiler, whisking constantly until thickened and reaches 85°C (185°F). Remove from heat, stir in gelatin and softened butter to dissolve. Cover with plastic wrap and refrigerate until cool.

Banana and Passion Fruit Sorbet

252 g (1 cup and 2 Tbsp) passion fruit puree	28 g (2 Tbsp) lemon juice
140 g (⅔ cup and ½ Tbsp) sugar	500 g (17.8 ounces) bananas, peeled and seeded
84 g (⅓ cup) atomized glucose	
3 g (1 tsp) sorbet stabilizer	

Bring puree to a boil in a small pot. Add sugar, glucose and stabilizer and cook to 85°C (185°F). Pour over lemon juice and bananas and process with a hand blender until smooth. Chill over an ice bath before processing in an ice cream machine.

Mango Glass

400 g (1¾ cups and 1 Tbsp) mango puree	75 g (½ cup) isomalt
54 g (⅓ cup and 1½ Tbsp) confectioner's sugar	15 g (1 Tbsp) glucose syrup

Preheat oven to 80°C (175°F). Process ingredients in a food processor until smooth. Strain and spread thinly onto a baking sheet lined with a nonstick baking mat. Dehydrate for at least 24 hours. Store in a cool, dry place until ready to use.

Assembly

Place two pieces of Tres Leche Cake on a plate. Pipe Passion Fruit Cremeux and Mango Gel on the plate. Place a quenelle of Banana and Passion Fruit Sorbet on the right side of the plate. Garnish with Lime Foam, Mango Glass and edible herbs.



Cinnamon Cream, Apple Granita, Compressed Apples and Meringue

YIELDS 15 SERVINGS

Cinnamon Cremeux

980 g (4 cups and 2½ Tbsp) heavy cream
4 cinnamon sticks
12 large egg yolks
224 g (1 cup) granulated sugar
3 silver gelatin sheets (or 6 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring cream and cinnamon to a boil in a medium saucepan. Remove from heat, cover with plastic wrap and let infuse for 30 minutes at room temperature. Remove cinnamon sticks; return to heat and bring back to a boil. Meanwhile, whisk egg yolks and sugar in a stainless steel mixing bowl until lightened to a pale yellow. Add yolk-sugar mixture to the cinnamon infusion. Cook over medium heat, stirring constantly to reach 85°C (185°F) and thick enough to coat the back of a wooden spoon. Remove from heat, stir in gelatin to dissolve and refrigerate in an airtight container.

Apple Granita

980 g (4 cups) Granny Smith apple puree
168 g (¾ cup) inverted sugar
100 g (⅓ cup and 1½ Tbsp) water
4 silver gelatin sheets (or 8 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring apple puree, inverted sugar and water to a boil. Remove from heat; add gelatin and stir to dissolve. Pour liquid into a hotel pan and freeze; scraping surface every 30 minutes to achieve granita flakes.

Compressed Apples

14 g (1 Tbsp and ½ tsp) granulated sugar
14 g (1 Tbsp) lemon juice
3 apples, diced into small pieces

Combine sugar and lemon juice and add to a sous-vide bag with diced apples. Seal and refrigerate for 3 hours to compress.

Yogurt Meringue

252 g (1 cup) egg whites
252 g (1¼ cups) granulated sugar
252 g (2 cups and 1½ Tbsp) confectioner's sugar
56 g (⅔ cup) yogurt powder

Preheat oven to 100°C (212°F). Line a baking sheet with parchment paper lightly greased with non-stick cooking spray and set aside.

In a stand mixer fitted with a whisk attachment, whip egg whites and granulated sugar to medium peaks, then fold in confectioner's sugar and yogurt powder. With a rubber spatula, spread meringue onto prepared baking sheet and bake for 2 hours until crisp and dry in center.

Assembly

Spread Cinnamon Cremeux on plate and spoon Apple Granita on top. Place the Compressed Apples around the granita. Crush the Yogurt Meringue and sprinkle on top of the dessert. Finish with edible flowers before serving.



Frozen Chocolate Sand with Chocolate Mousse filled Chocolate Shell

YIELDS 12 SERVINGS

Frozen Chocolate Sand

112 g (½ cup) heavy cream 28 g (⅓ cup) cocoa powder
280 g (1¼ cups) water 112 g (4 ounces) 70% chocolate, chopped
56g (¼ cup) granulated sugar

Bring cream, water, sugar and cocoa powder to boil in a small pot. Slowly pour hot mixture over chocolate and whisk until smooth. Transfer to a Pacojet beaker and freeze for 24 hours. Process beaker of chocolate in the Pacojet. Store in freezer. With a fork, scrape chocolate to achieve a sand-like consistency.

Chocolate Mousse

150 g (5.3 ounces) chocolate 64%, chopped
80 g (⅓ cup) egg yolks
90 g (⅓ cup and 2 Tbsp) granulated sugar
28 g (2 Tbsp) atomized glucose
375 g (1½ cups and 1½ Tbsp) heavy cream, whipped to soft peaks

Melt chocolate over a double boiler, stirring occasionally with a rubber spatula until completely melted. Whip yolks on medium speed in a stand mixer fitted with the whisk attachment. Heat sugar and glucose to 121°C (250°F) and slowly pour down side of bowl into the whipping yolks. Whip one minute, turn mixer on low and add melted chocolate. Add a little of the whipped cream to lighten, and when fully incorporated, add remaining whipped cream. Transfer to a piping bag and refrigerate until ready to use.

Praline Feuilletine

224 g (1 cup) praline paste
224 g (8 ounces) dark chocolate, chopped
28 g (2 Tbsp) unsalted butter, softened
224 g (8 ounces) feuilletine

Melt praline, chocolate and butter over a double boiler. Add feuilletine crisps. Spread as thin as possible on a parchment-lined baking sheet. Freeze until set before processing in a food processor until crumbs form.

Chocolate Shell

Chocolate dome molds
Dark chocolate
Gold powder

Chop chocolate into small pieces. The smaller the pieces, the quicker it will melt and temper. Reserve about 25-30% of the chocolate. No need to be exact, you just want enough unmelted, chocolate to start tseeding process. Place remaining 70-75% of chopped chocolate in a microwave-safe bowl and microwave on half-power for 4-5 minutes, stirring every 60 seconds until almost completely melted. Remove from microwave and stir to cool slightly. (Removing bowl before completely melted will help prevent overheating. Those last bits of solid chocolate will melt as you stir.) Check the temperature of the melted chocolate- it should be between:

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Start adding handfuls of the reserved chocolate to the melted chocolate. Stir continuously until desired temperature (see below) is reached, about 10-15 minutes. Your chocolate should now be tempered.

· Dark chocolate should be between 31°C (88–89°F).

· Milk and white chocolates should be between 29-30°C (84-86°F).

Make sure to stir the tempered chocolate and check the temperature during the time you are using it for dipping or molding. You can microwave for 10–15 seconds at half-power if temperature starts to drop. Just make sure not to raise the temperature above 32°C (90°F) or you will lose your temper and have to start over again at Step 1.

Polish chocolate molds well with a lint-free towel. Fill with tempered chocolate. Brush gold powder on the dome mold. Flip molds upside down to allow excess chocolate to drip out, scrape and set aside until firm. When chocolate is crystallized, remove from mold and stick two truffle molds together with tempered chocolate. Using a torch, heat a small round pastry tip and make a hole on top of shell.

Assembly

Pipe Chocolate Mousse into shell until halfway full; add Praline Feuilletine and fill with mousse until full. Place shell in bowl over Frozen Chocolate Sand and garnish with Mango Gel and edible flowers.



Toasted Black Sesame Seed Microwave Sponge Cake

with Yuzu Yogurt, Yuzu Chocolate Mousse and Frozen Chocolate Sand

YIELDS 18 SERVINGS

Yuzu Yogurt

224 g (1 cup) Greek yogurt
28 g (2 Tbsp) yuzu juice
28 g (2 Tbsp) granulated sugar

Combine all ingredients in a bowl and mix well until smooth. Keep refrigerated in an airtight container.

Yuzu Chocolate Mousse

224 g (1 cup) whole milk
3 silver gelatin sheets (or 6 g powdered gelatin, as directed on package)
336 g (12 ounces) Valrhona Manjari chocolate or semi sweet, partially melted
448 g (2 cups) heavy cream, whipped to soft peaks
84 g (⅓ cup) yuzu juice

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a small pot, bring milk to a boil. Add gelatin and stir to dissolve. Slowly pour hot milk over chocolate and whisk until smooth. When mixture reaches 40°C (104°F), fold in whipped cream and add yuzu juice. Transfer to a pastry bag and refrigerate for assembly.

Black Sesame Seed Paste

150 g (1 cup) black sesame seeds
56 g (4 Tbsp) sesame oil

Toast sesame seeds in a saucepan over low-medium heat. Transfer to blender; add sesame oil and puree to a smooth paste. Store in a container at room temperature. Reserve for the Toasted Black Sesame Seed Sponge Cake.

Toasted Black Sesame Seed Microwave Sponge Cake

160 g (¾ cup) Black Sesame Seed Paste 160 g (¾ cup) granulated sugar
250 g (1 cup) egg whites 40 g (⅓ cup) all-purpose flour
160 g (⅔ cup) egg yolks

Process sesame seed paste, eggs, sugar and flour together in a blender and strain into an iSi whipper. Charge with 2 N2O chargers and refrigerate for a 2-3 hours. Make 3 small cuts in the base of (36) plastic cups, shake whipper vigorously and fill each cup one-third full. Cook for 40 seconds in a microwave, flip cup upside down and set aside until cool.

Frozen Chocolate Sand

168 g (¾ cup) water
168 g (¾ cup) whole milk
112 g (½ cup) heavy cream
56 g (¼ cup) inverted sugar
14 g (2 Tbsp) cocoa powder
112 g (4 ounces) 70% dark chocolate, chopped

Bring water, milk, heavy cream, inverted sugar and cocoa powder to a boil in a small pot. Slowly pour hot mixture over chocolate and whisk until smooth. Fill a Pacojet beaker and freeze for 24 hours. Process beaker in a Pacojet ice cream machine. Let freeze and rake surface with a fork and put scrapings into a frozen bowl. Keep in freezer until ready to serve.

Assembly

Spread Yuzu Yogurt in center of a plate and pipe Yuzu Chocolate Mousse on top. Cover mousse with Frozen Chocolate Sand and top with the Sponge Cake.



Coconut Rice Pudding with Basil Ice Cream and Roasted Pineapple

YIELDS 24 SERVINGS

Coconut Rice Pudding

448 g (2 cups) whole milk	202 g (1 cup) jasmine rice, rinsed 3 times
448 g (2 cups) unsweetened coconut milk	140 g (⅔ cup and ½ Tbsp) sugar
1 vanilla bean, split & scraped	Zest of 2 limes
1 cinnamon stick	448 g (2 cups) heavy cream, whipped to medium peaks
Pinch of salt	

In a heavy bottomed pot, bring milk, coconut milk, vanilla, cinnamon and salt to a simmer. Add rice and cook over low heat, stirring often, for about 12 minutes. Stir in sugar and continue to cook for another minute. Turn off heat, transfer rice to a medium bowl, and let cool to room temperature. Remove cinnamon stick. Fold in cream and zest until smooth. Pour pudding into shallow bowl, cover and refrigerate.

Roasted Pineapple

448 g (2 cups) granulated sugar	Zest of 1 orange
448 g (2 cups) water	1 whole pineapple (peeled)
112 g (½ cup) rum	

Preheat oven to 162°C (325°F). Heat a saucepan over medium-high heat and sprinkle sugar evenly in pan. Cook slowly to a deep amber caramel, shaking pan periodically. Once sugar has liquefied, whisk in water and rum. Add orange zest. Transfer mixture to an oven-safe container deep enough to submerge the whole pineapple within the liquid. Place in oven for 45 minutes. Let cool before chopping into desired shape.

Basil Syrup

1 bunch fresh basil leaves
224 g (¾ cup and 2½ Tbsp) simple syrup
3 g (1 tsp) xanthan gum

Bring a pot of water to a boil and place a bowl of ice water on the side. Blanch the basil leaves in boiling water for 1 minute and then chill in the ice water. Drain and transfer basil to a blender with the simple syrup and xanthan gum and process on high speed until thick.

Pineapple Passion Fruit Foam

168 g (⅔ cup) passion fruit puree	7 g (1 Tbsp) Versawhip
168 g (⅔ cup) pineapple juice	3 g (1 tsp) xanthan gum
32 g (2 Tbsp) granulated sugar	

Whip all ingredients in a stand mixer fitted with a whisk attachment and whip until light and fluffy. Transfer to a pastry bag with a round pastry tip for assembly.

Basil Ice Cream

980 g (4 cups) whole milk	168 g (⅔ cup) egg yolks
500 g (2 cups and 2 Tbsp) heavy cream	56 g (1 each) extra large egg
100 g (3½ ounces) fresh basil leaves	375 g (1¾ cups and 1½ Tbsp) sugar

Bring milk, cream and basil to a boil. Set aside to cool and infuse. Whisk to combine yolks, eggs and sugar in a small bowl. Return liquid to a simmer and strain into egg mixture, whisking to temper. Return mixture to the pot and cook to 85°C (185°F) stirring constantly. Let cool completely before processing in an ice cream machine.

Basil Seeds

256 g (½ cup) basil seeds
224 g (1 cup) lychee juice

Rehydrate the basil seeds in lychee juice for 2 hours and strain.

Mango Fluid Gel

500 g (2 cups) mango puree
5 g (1 Tbsp) agar agar
112 g (½ cup) granulated sugar

Bring puree, agar agar and sugar to a boil in a small pot. Refrigerate for a few hours until cool before processing in a blender until creamy and smooth. Pour into a plastic bottle for assembly.



Sheep's Yogurt Panna Cotta

with Berries, Lime Cremeux and Berry Sorbet

YIELDS 12-15 SERVINGS

Sheep's Yogurt Panna Cotta

448 g (2 cups) heavy cream
224 g (1 cup) granulated sugar
5 silver gelatin sheets (or 10 g powdered gelatin, as directed on package)
756 g (3 cups) sheep's yogurt

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Heat cream and sugar in a medium-sized pot over medium heat. Remove from heat. Add gelatin and stir to dissolve then stir in yogurt. Strain into a bowl and set aside to cool. Cover and refrigerate until set, about 8 hours.

Berry Fluid Gel

168 g (¾ cup) strawberry puree 5 g (1 Tbsp) agar agar
168 g (¾ cup) raspberry puree 112 g (½ cup) granulated sugar
168 g (¾ cup) cherry puree

Bring purees, agar agar and sugar to a boil. Refrigerate until cool before processing in a blender until creamy and smooth. (For a shinier texture, you can add a little of the puree while processing in blender.) Pour into a plastic bottle for assembly.

Lime Cremeux

448 g (2 cups) heavy cream
112 g (½ cup) granulated sugar
2 silver gelatin sheets (or 4 g powdered gelatin, as directed on package)
Zest and juice from 1 lime

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Heat cream with the sugar, lime juice, and zest. Remove from heat and stir in gelatin to dissolve. Cool cream over ice bath and whisk to thicken. Refrigerate for about 12 hours before whipping in a stand mixer fitted with a whisk attachment until stiff. Transfer into a pastry bag for assembly.

Berry Sorbet

380 g (1½ cups and 1½ Tbsp) water
280 g (1¼ cups) granulated sugar
4 g (1 tsp) sorbet stabilizer
100 g (⅓ cup and 1 Tbsp) atomized glucose
252 g (1 cup and 2 Tbsp) raspberry puree
252 g (1 cup and 2 Tbsp) strawberry puree
252 g (1 cup and 2 Tbsp) blackberry puree
252 g (1 cup and 2 Tbsp) cherry puree
14 g (1 Tbsp) lemon juice

Warm the water to 40°C (104°F) then add sugar, stabilizer and glucose. Bring to a boil, strain and refrigerate to cool. Combine with purees and lemon juice before processing in an ice cream machine.

Assembly

Plate the Panna Cotta. Pipe Lime Cremeux on the left side of the plate and place mixed berries on top. Place a quenelle of Berry Sorbet in the center and garnish with Berries Fluid Gel. Finish with edible flowers and herbs before serving.



Chocolate Ganache with Pistachio White Chocolate Namelaka & Berries

YIELDS 18-24 SERVINGS

Chocolate Ganache

300 g (1¼ cups) heavy cream
35 g (1½ Tbsp) inverted sugar
35 g (2 Tbsp) glucose syrup
Pinch of salt
2 g (½ tsp) agar agar
2 silver gelatin sheets (or 4 g powdered gelatin, as directed on package)
125 g (4.4 ounces) dark chocolate, chopped

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Line a 1/4-baking sheet with a nonstick baking mat and set aside. Bring heavy cream, inverted sugar, glucose syrup, salt and agar agar in a medium-sized pot. Stir in gelatin to dissolve and pour over chocolate. Whisk until smooth; pour onto prepared baking sheet and refrigerate until firm. When ready to serve, cut into evenly sized rectangles.

Pistachio White Chocolate Whipped Namelaka

196 g (¾ cup and 1½ Tbsp) whole milk
10 g (½ Tbsp) glucose syrup
3 silver gelatin sheets (or 6 g powdered gelatin, as directed on package)
364 g (13 ounces) Valrhona white chocolate, melted
84 g (⅓ cup) pistachio paste
392 g (1½ cups and 1½ Tbsp) heavy cream

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring milk and glucose to a boil in a small pot. Add gelatin and stir to dissolve. Pour over chocolate and pistachio paste and whisk until smooth. Add cream and process with a hand-held blender to emulsify. Refrigerate for at least 12 hours before whipping in a stand mixer until light and creamy. Transfer to a pastry bag with a round pastry tip for assembly.

Cherry Fluid Gel

500 g (2 cups) cherry puree
5 g (1 Tbsp) agar agar
112 g (½ cup and 1 Tbsp) granulated sugar

Bring puree, agar agar and sugar to a boil in a small pot. Refrigerate until cool before processing in a blender until creamy and smooth.

Citrus Isomalt

280 g (1⅓ cup and 1 Tbsp) isomalt
A few drops of citrus compound
A few drops of yellow food coloring

Preheat oven to 177°C (350°F). Line a baking sheet with a nonstick baking mat and set aside. Combine all ingredients and spread onto prepared baking sheet and cover with another mat. Bake about 12-15 minutes until melted. Set aside to cool, then break into pieces and store in an airtight container.

Assembly

Spread Cherry Fluid Gel across the center of plate. Place Chocolate Ganache on gel and pipe the Pistachio White Chocolate Whipped Namelaka on top. Garnish with Citrus Isomalt, mixed berries and edible flowers.



Chocolate Passion Fruit Mousse with Coconut Sorbet

YIELDS 15 SERVINGS

Almond Dacquoise

40 g (¼ cup and 1 Tbsp) cake flour	7 g (2½ tsp) egg white powder
112 g (1¼ cups) almond flour	70 g (⅓ cup) granulated sugar
135 g (1 cup) confectioner's sugar	190 g (¾ cup) egg whites

Preheat oven to 190°C (375°F). Sift flours and confectioner's sugar into a small bowl. In another bowl, whisk to combine egg white powder and granulated sugar. Whip egg whites on medium speed in the bowl of a stand mixer fitted with a whisk attachment. Add egg white powder mixture slowly and continue to whip to medium stiff peaks. Fold dry ingredients into whipped whites. Spread evenly into a half sheet pan lined with parchment paper and bake for 11-15 minutes.

Valrhona Manjari Chocolate Mousse

168 g (¾ cup) heavy cream	3 vanilla beans, split & scraped
168 g (¾ cup) whole milk	3 silver gelatin sheets (or 6 g powdered gelatin)
84 g (⅓ cup) egg yolks	700 g (25 oz) Valrhona Manjari chocolate, chopped
56 g (¼ cup) granulated sugar	588 g (2½ cups) heavy cream, whipped to soft peaks

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring cream, vanilla and milk to a boil in a medium-sized pot. Whisk to combine yolks and sugar in a small bowl and slowly add hot liquid to temper. Stir in gelatin to dissolve and pour over chocolate. Whisk to emulsify. When mixture is cool, fold in whipped cream.

Passion Fruit Gel

510 g (2 cups) passion fruit puree
5 g (1 Tbsp) agar agar
85 g (⅓ cup and 1½ Tbsp) granulated sugar

Bring puree, agar agar and sugar to a boil in a small saucepot. Refrigerate until cool before processing in a blender until creamy and smooth. (To get a shinier texture, you can add a little of the puree while processing in the blender.) Pour into a plastic bottle for assembly.

Passion Fruit Jelly

105 g (½ cup) granulated sugar	252 g (1 cup and 2 Tbsp) apricot puree
12 g (2 tsp) pectin NH	75 g (⅓ cup) glucose syrup
196 g (¾ cup and 2 Tbsp) passion fruit puree	14 g (1 Tbsp) lemon juice

Combine sugar and pectin in a small bowl. Bring purees, glucose, and sugar mixture to a boil in a medium-sized pot. Remove from heat and stir in lemon juice.

Passion Fruit Cremeux

200 g (¾ cup and 2 Tbsp) egg yolks
125 g (2 each) large eggs
215 g (1 cup) granulated sugar
300 g (1¼ cups) passion fruit puree
2½ silver gelatin sheets (or 5 g powdered gelatin, as directed on package)
250 g (1 cup and 2 Tbsp) unsalted butter, softened

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Cook yolks, eggs, sugar and puree over a double boiler to 85°C (185°F), whisking constantly until thickened. Remove from heat and stir in gelatin and butter to dissolve. Cover with plastic wrap and refrigerate until cool.

Coconut Meringue

250 g (1 cup) egg whites
250 g (1¼ cups) granulated sugar
250 g (2 cups) confectioner's sugar
112 g (1¼ cups) coconut flakes

Preheat oven to 100°C (212°F). In a stand mixer fitted with a whisk attachment, whip egg whites and granulated sugar to medium peaks, then fold in confectioner's sugar. Spread meringue discs onto nonstick baking mats or parchment paper lightly sprayed with non-stick cooking spray and sprinkle with coconut flakes. Bake until crisp and dry in center. Set aside to cool and then crush the meringue.



Espresso Frozen Parfait with Coffee Gelée and Chocolate Soup

YIELDS 15 SERVINGS

Coffee Frozen Parfait

100 g (⅓ cup and 1 Tbsp) espresso
84 g (⅓ cup and 1 Tbsp) granulated sugar
1 silver gelatin sheet (or 2 g powdered gelatin, as directed on package)
100 g (⅓ cup and 1 Tbsp) egg yolks
284 g (1¼ cups) heavy cream, whipped to soft peaks
14 g (1 Tbsp) coffee extract

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Cook sugar and espresso to 118°C (244°F) then stir in gelatin to dissolve. Pour mixture onto yolks and whisk slowly until thick and fluffy; fold in whipped cream then add coffee extract. Pour into flexi dome silicone molds and transfer to freezer to set. When set, form a ball with 2 semi-domes, seal with tempered chocolate or a hot knife and return to freezer until ready to serve.

Chocolate Almond Streusel

112 g (1 cup and 2 Tbsp) ground almonds
84 g (⅔ cup) all-purpose flour
84 g (⅓ cup and 1 Tbsp) brown sugar
100 g (⅓ cup and 1½ Tbsp) unsalted butter, softened
56 g (⅔ cup) Valrhona cocoa powder

Preheat oven to 176°C (350°F). In a stand mixer fitted with a paddle attachment, combine all ingredients and beat until crumbly. Pour onto a baking sheet lined with parchment paper and bake for 12 minutes.

Kahlua Gelée

112 g (½ cup) granulated sugar
336 g (1½ cups) coffee, hot
336 g (1½ cups) Kahlua
10 silver gelatin sheets (or 20 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Combine sugar and coffee; add gelatin and stir to dissolve. Stir in Kahlua. Pour into a shallow pan and refrigerate to set. When ready to serve, cut into cubes.

Chocolate Tuile

56 g (¼ cup) water
100 g (½ cup) granulated sugar
100 g (⅓ cup and 1 Tbsp) glucose syrup
56 g (¼ cup) cocoa paste

Preheat oven to 180°C (355°F). Heat water, sugar and glucose syrup to 154°C (310°F). Pour over cocoa paste and combine to form a smooth paste. Roll mixture as thin as possible between 2 nonstick baking mats. Bake for 3-6 minutes, or until soft. Let cool then break into pieces and store in airtight container, preferably with silica gel crystals.

Chocolate Soup

100 g (⅓ cup and 1 Tbsp) whole milk
54 g (¼ cup) heavy cream
14 g (1 Tbsp) granulated sugar
28 g (1 ounce) 70% Valrhona Guanaja chocolate, chopped

Bring milk, cream and sugar to a boil in a small pot. Pour onto chocolate and process with a hand-held blender until smooth. Store in refrigerator. Warm the chocolate soup before serving.

Assembly

Place a spoonful of Chocolate Almond Streusel in the center of each bowl. Place the frozen Coffee Parfait on the streusel and top with a piece of Chocolate Tuile. Garnish with 3 pieces of Kahlua Gelée. Pour the Chocolate Soup tableside.



Hazelnut Napoleon

YIELDS 12-15 SERVINGS

Quick Puff Pastry

280 g (1¼ cups) ice-cold water
6 g (1 tsp) salt
600 g (5 cups) all-purpose flour
600 g (2½ cups and 2 Tbsp) unsalted butter, cold and cut into cubes

Combine water and salt in a small bowl, stirring well to dissolve the salt. Place flour in the bowl of a food processor fitted with the metal blade. Add 140 g (2/3 cup) of the butter and pulse repeatedly to mix well. Add remaining butter and pulse 2 or 3 times to incorporate. Add salted water and pulse another 2-3 times. The dough will not form a ball. On a lightly floured surface, lightly flour dough and form into a rough rectangle. Gently roll to a rectangular shape, adding flour to surface if needed to prevent sticking. Fold one of the long edges over the middle section, and then fold the bottom edge over that to make three equal layers. Roll dough up jelly roll-style from one of the short edges. Use the palm of your hand to flatten into a rectangular shape, about 1-inch thick. Wrap in plastic wrap and refrigerate for at least 2 hours or until firm.

Prepare Puff Pastry

Preheat oven to 190°C (375°F). Roll pastry dough to 1.5 mm thickness and poke all over with a fork. Place on a baking sheet lined with parchment paper and then place another sheet of parchment on top and cover with a flat tray. Bake for 15 minutes. Remove the extra tray and parchment. Identify the smoothest side of the pastry and dust liberally with confectioner's sugar. Return to oven to caramelize sugar for a few minutes until golden. Cool slightly before cutting it into three equal-sized strips. Store in an airtight container.

Mango Compote

196 g (1 cup and 1½ Tbsp) diced mango
28 g (2 Tbsp) granulated sugar
14 g (1 Tbsp) cider vinegar

Combine all ingredients in a small saucepot and cook over low heat until fruit has softened and liquid thickened, about 10 minutes. Set aside to cool.

Hazelnut Mousseline

896 g (3¾ cups) whole milk	112 g (½ cup) unsalted butter
224 g (1 cup) granulated sugar	2 silver gelatin sheets (or 4 g powdered)
200 g (¾ cup and 1½ Tbsp) egg yolks	224 g (1 cup) heavy cream, whipped to medium peaks
112 g (¾ cup and 2½ Tbsp) cornstarch	
168 g (¾ cup) hazelnut paste	

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a heavy-bottom pot, bring milk and sugar to boil, stirring until dissolved. In a mixing bowl, whisk to combine the cornstarch and egg yolks. Slowly whisk the hot milk mixture into yolks to temper. Return mixture to pot and continue to cook over medium-high heat, whisking until thickened and bubbling. Remove from heat, stir in hazelnut paste, gelatin and butter and pour into clean bowl. Cover with plastic wrap and refrigerate to cool before folding in the whipped cream. Transfer to pastry bag for assembly.

Mango Fluid Gel

500 g (2 cups) mango puree
5 g (1 Tbsp) agar agar
112 g (½ cup) granulated sugar

Bring mango puree, agar agar and sugar to a boil in a small pot. Refrigerate until cool before processing in a blender until creamy and smooth. Pour into a plastic bottle for assembly.

Assembly

Pipe Hazelnut Mousseline on top of one Puff Pastry layer. Top with a second layer of puff pastry, then pipe on mousseline and top off with the final layer of pastry. Press down firmly. Using a palette knife, spread the sides of the Napoleon with the mousseline that has oozed out during the previous steps. Place Napoleon in center of a plate. On one side spread Mango Fluid Gel. On the opposite side, pipe Mango Fluid Gel, Mango Compote and toasted hazelnuts. Before serving, garnish plate with edible flowers and herbs.



Black Sesame Panna Cotta

with Mandarin Pearls, Grapefruit Fluid Gel and Mandarin Sorbet

YIELDS 18 SERVINGS

Black Sesame Seed Paste

300 g (2 cups) black sesame seeds
112 g (½ cup) sesame oil

Toast sesame seeds in a saucepan over low-medium heat. Transfer to blender; add oil and puree to a smooth paste. Store in a container at room temperature. Reserve for the Toasted Black Sesame Seed Sponge Cake.

Black Sesame Panna Cotta

980 g (4 cups) heavy cream
168 g (¾ cup and 1 Tbsp) granulated sugar
100 g (⅓ cup and 1 Tbsp) Black Sesame Seed Paste (from above recipe)
5 silver gelatin sheets (or 10 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a saucepan, combine cream and sugar and gently warm over medium heat. Remove from heat and add black sesame paste and gelatin, stirring to dissolve. Strain. Pour into 18 ramekins and refrigerate for 4 hours to set.

Toasted Black Sesame Seed Microwave Sponge Cake

160 g (¾ cup) Black Sesame Seed Paste (from recipe above)
250 g (1 cup) egg whites
160 g (⅔ cup) egg yolks
160 g (¾ cup) granulated sugar
40 g (⅓ cup) all-purpose flour

Process Black Sesame Seed Paste, eggs, sugar and flour together in a blender and strain into an iSi whipper. Charge with 2 N2O chargers and refrigerate for a 2-3 hours. Make 3 small cuts in the base of (18) plastic cups, shake whipper vigorously and fill each cup one-third full. Cook for 40 seconds in a microwave, flip cup upside down and set aside until cool.

Mandarin Pearls

275 g (1 cup and 2 Tbsp) mandarin puree	5 g (1 Tbsp) agar agar
28 g (2 Tbsp) water	0.4 g (¼ tsp) locust bean gum
56 g (¼ cup and ½ Tbsp) granulated sugar	Vegetable oil, cold

Bring puree, water, sugar, agar agar and gum to a boil. Reduce heat and simmer for 2 minutes. Remove from heat. Using a squeeze bottle or syringe, drop mixture into cold vegetable oil, allowing 5 minutes to set. Transfer pearls with a fine mesh skimmer into cool water to rinse, then remove and drain in a fine meshed strainer.

Grapefruit Fluid Gel

504 g (2 cups) grapefruit juice
5 g (1 Tbsp) agar agar
85 g (⅓ cup and 1 Tbsp) granulated sugar

Bring juice, agar agar and sugar to a boil. Refrigerate until cool before processing in a blender until creamy and smooth. (For a shinier texture, you can add a little of the puree while processing in the blender.) Pour into a plastic bottle for plating.

Mandarin Sorbet

Zest of 10 mandarin oranges	3 g (1 tsp) sorbet stabilizer
180 g (¾ cup and 2 Tbsp) granulated sugar	260 g (1 cup and 1 Tbsp) water
100 g (⅓ cup and 1 Tbsp) atomized glucose	980 g (4 cups) mandarin puree

Rub sugar and zest together to release oils from zest. Bring glucose, stabilizer and water to a boil. Remove from heat and add sugar and zest. Whisk until dissolved and strain. Stir in puree, refrigerate to cool and process in an ice cream machine.

Assembly

Unmold Panna Cotta in center of plate and top with Mandarin Pearls. Garnish with Sponge Cake, Grapefruit Fluid Gel, orange segments and Mandarin Sorbet.



Brie Cheese Mousse with Peach Compote

YIELDS 12 SERVINGS

Brie Cheese Mousse

224 g (8 ounces) brie cheese
112 g (½ cup) whole milk
1 silver gelatin sheet (or 2 g powdered gelatin, as directed on package)
224 g (1 cup) heavy cream
56 g (¼ cup) granulated sugar

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a double boiler, melt brie and milk then stir in gelatin to dissolve. Remove from heat and let cool to room temperature. In another bowl, whisk cream and sugar to medium peaks. Refrigerate. When brie mixture has cooled, fold in the whipped cream. Pour mousse into a cylinder mold and freeze before slicing into desired shapes and sizes. Refrigerate until ready to use.

Peach Compote

448 g (2 cups / about 3) fresh diced peaches
56 g (¼ cup) water
56 g (¼ cup and 1 Tbsp) granulated sugar
56 g (¼ cup) peach brandy

Combine all ingredients in a medium-sized saucepan and bring to a simmer over medium heat. Cook for 2-3 minutes, then turn off heat. Let peaches steep in liquid for an additional 5 minutes before removing from liquid.

Peach Glass

392 g (1¾ cups) peach puree
56 g (¼ cup) confectioner's sugar
66 g (½ cup) isomalt
14 g (¾ Tbsp) glucose syrup

Preheat oven to 80°C (175°F). Line a baking sheet with a nonstick baking mat and set aside. Combine all ingredients in a food processor and process until smooth. Strain through a fine mesh strainer and spread thinly onto prepared baking sheet. Dehydrate for 24 to 48 hours. Store in a cool, dry place until ready to use.

Assembly

Spoon peach compote around the plate. Arrange assorted sizes of the brie mousse on the plate. Garnish with peach glass next to the mousse. Finish with edible flowers and herbs before serving.



Dulcey Chocolate Tart

with Passion Fruit Banana Sorbet and Passion Fruit Glass

YIELDS 12-15 SERVINGS

Chocolate Tart Dough

155 g ($\frac{2}{3}$ cup) unsalted butter, cut into pieces	336 g (2 $\frac{2}{3}$ cups) flour
168 g ($\frac{3}{4}$ cup and 1 $\frac{1}{2}$ Tbsp) granulated sugar	56 g ($\frac{2}{3}$ cup) cocoa powder
Pinch of salt	4 g (1 tsp) baking powder
2 large eggs	

Preheat oven to 160°C (325°F). Cream together the butter, sugar and salt in a stand mixer fitted with a paddle attachment, until light. Slowly beat in eggs to combine, scraping down the bowl occasionally. Sift flour, cocoa powder and baking powder and beat into butter mixture. Flatten dough into disks, cover in plastic wrap, and refrigerate for 6 hours before rolling to 1/8-inch thickness. Cut dough into rounds to fit 2-inch ring molds. Line and trim molds and chill for at least 1 hour before blind baking for 20-25 minutes.

Dulcey Chocolate Ganache

392 g (1 $\frac{2}{3}$ cups) heavy cream
65 g ($\frac{1}{2}$ cup) inverted sugar
812 g (29 ounces) Dulcey Valrhona chocolate, melted

Bring cream and invert sugar to a boil in a medium-size pot. Slowly pour cream mixture over melted chocolate and whisk to emulsify. Cool to 29°C (83°F) and then pour into tart shells. Let set at room temperature until ready to assemble.

Dulcey Chocolate Snow

84 g (3 ounces) tapioca maltodextrin
126 g (4 $\frac{1}{2}$ ounces) Dulcey Valrhona chocolate, melted

Place maltodextrin and melted chocolate in food processor and process until crumbly, occasionally scraping down sides with a rubber spatula. Add additional tapioca maltodextrin as needed to create desired texture.

Banana and Passion Fruit Sorbet

260 g (1 cup and 2 Tbsp) passion fruit puree	3 g (1 tsp) sorbet stabilizer
140 g ($\frac{2}{3}$ cup and $\frac{1}{2}$ Tbsp) granulated sugar	14 g (2 $\frac{3}{4}$ tsp) lemon juice
90 g ($\frac{1}{3}$ cup and $\frac{1}{2}$ Tbsp) atomized glucose	500 g (17.8 oz) bananas, seeded

Bring puree to a boil; add the mix of dry ingredients and cook to 85°C (185°F). Pour over lemon juice and bananas and process with a hand-held blender until smooth. Chill over an ice bath until cold and process in an ice cream machine.

Mango Compote

196 g (1 $\frac{1}{4}$ cups) diced mango
28 g (2 $\frac{1}{4}$ Tbsp) granulated sugar
14 g (1 Tbsp) cider vinegar

Combine all ingredients in a small saucepot and cook over low heat until fruit has softened and liquid thickened, about 10 minutes. Set aside to cool.

Passion Fruit Mango Glass

300 g (1 $\frac{1}{4}$ cups) mango puree	66 g ($\frac{1}{4}$ cup) isomalt
100 g ($\frac{1}{2}$ cup and 1 Tbsp) passion fruit puree	14 g ($\frac{3}{4}$ Tbsp) glucose syrup
84 g ($\frac{2}{3}$ cup and $\frac{1}{2}$ Tbsp) confectioner's sugar	

Preheat oven to 79°C (175°F). Process all ingredients in a food processor until smooth. Strain and spread thinly onto a baking sheet lined with a nonstick mat. Dehydrate for 24 to 48 hours. Store in a cool, dry place until ready to use.

Assembly

Spread Ganache on a plate and a Dulcey Tart in the center topped with Dulcey Snow and Sorbet. Place Mango Compote on and around the tart. Garnish with Passion Fruit Mango Glass on top the sorbet and Dulcey Snow across the plate.



Hazelnut Panna Cotta

with Roasted Grapes, Hazelnut Cake, Citrus Glass and Grape & Red Wine Fluid Gel

YIELDS 12-15 SERVINGS

Hazelnut Panna Cotta

280 g (10 ounces) hazelnuts
196 g (¾ cup) condensed milk
980 g (4 cups and 2 Tbsp) heavy cream
56 g (¼ cup) hazelnut paste
4½ silver gelatin sheets (or 9 g powdered gelatin, as directed on package)

Preheat oven to 168°C (335°F). Soak gelatin in ice water until softened; squeeze out excess water and set aside. Toast hazelnuts in oven until golden brown, about 7 minutes. Bring condensed milk, cream, toasted hazelnuts and hazelnut paste to boil. Add gelatin and stir to dissolve. Strain and set aside to cool. Pour into four-ounce ramekins and refrigerate for 6 hours.

Roasted Grapes

224 g (8 ounces) red grapes

Preheat oven to 168°C (335°F). Roast grapes on a ½-baking sheet for 15 minutes.

Grape and Red Wine Fluid Gel

560 g (20 ounces) red grapes
280 g (1¼ cups) red wine
140 g (¾ cup and ½ Tbsp) granulated sugar
5 g (1 Tbsp) agar agar

Bring all ingredients to a boil, reduce heat to medium-low and let simmer for 3 minutes. Refrigerate until cool before processing in a blender until creamy and smooth. (For a shinier texture, you can add a little of the puree while processing in the blender.) Strain and pour into a plastic bottle for assembly.

Toasted Hazelnut

112 g (4 ounces) hazelnuts

Preheat oven to 168°C (335°F). Toast nuts on a ½-baking sheet for 7-10 minutes.

Hazelnut Cake

573 g (5 cups) hazelnut flour	224 g (1 cup) unsalted butter, softened
450 g (2 cups) granulated sugar	180 g (¾ cup) egg whites
845 g (15 each) large eggs	112 g (½ cup) granulated sugar

Preheat oven to 176°C (350°F). In a food processor or blender, combine hazelnut flour, 450 g sugar and eggs; then add butter. Whip egg whites and 112 g sugar to medium peaks in a stand mixer fitted with a whisk attachment. Fold in hazelnut mixture until smooth. Pour onto a ¼-baking sheet and bake for 20 minutes or until golden.

Citrus Glass

200 g (¾ cup and 1 Tbsp) orange juice	75 g (¼ cup) isomalt
200 g (¾ cup and 1 Tbsp) mandarin puree	14 g (¾ Tbsp) glucose syrup
56 g (½ cup) confectioner's sugar	

Preheat oven to 80°C (175°F). Combine all ingredients in a food processor and process until smooth. Strain and spread thinly onto a baking sheet lined with a nonstick baking mat. Dehydrate for at least 24 hours. Store in a cool, dry place.

Assembly

Unmold Hazelnut Panna Cotta onto center of plate. Arrange Roasted Grapes, Toasted Hazelnuts and Grape and Red Wine Fluid Gel around the panna cotta. Garnish with Citrus Glass, Hazelnut Cake and edible flowers.



White Chocolate Mousse, Pistachio Cake and Raspberry Sorbet

YIELDS 18 SERVINGS

White Chocolate Mousse

392 g (1¾ cups) whole milk
5½ silver gelatin sheets (or 11 g powdered gelatin, as directed on package)
406 g (14½ ounces) white chocolate, chopped
238 g (1 cup) heavy cream, whipped to soft peaks

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a small pot, bring milk to a boil. Add gelatin and stir to dissolve. Slowly pour over chocolate and whisk until smooth. When mixture cools to 35°C (95°F), fold in whipped cream. Pour into (54) small savarin flexi molds and freeze. Before serving, remove from molds and keep in refrigerator.

Pistachio Cake

322 g (1½ cups and 1 Tbsp) almond paste
84 g (⅓ cup) pistachio paste
112 g (½ cup) unsalted butter
42 g (2½ Tbsp) inverted sugar
14 g (2 tsp) salt
280 g (5 each) large eggs
260 g (2 cups) all-purpose flour

Preheat oven to 162°C (325°F). Line a half baking sheet with parchment paper and set aside. Beat almond and pistachio pastes, sugar, salt and butter in the bowl of a stand mixer fitted with a paddle attachment until light and smooth. Add eggs slowly, mixing between each addition. Sift in flour and beat until smooth. Spread onto prepared half baking sheet and bake for 15-23 minutes, until lightly golden.

Raspberry Sorbet

40 g (2 Tbsp) glucose syrup
6 g (2 tsp) sorbet stabilizer
150 g (¾ cup) granulated sugar
Juice of 1 lemon
336 g (1½ cups and 1 Tbsp) water
980 g (4 cups) raspberry puree

In a medium-sized pot, whisk to combine glucose syrup, sorbet stabilizer, sugar, lemon juice and water. Bring to a boil, remove from heat and stir in puree. Cover and refrigerate until cool before processing in an ice cream machine.

Raspberry Fluid Gel

500 g (2 cups) raspberry puree
5 g (1 Tbsp) agar agar
112 g (½ cup and 1 Tbsp) granulated sugar

Bring puree, agar agar and sugar to a boil in a small pot. Refrigerate until cool before processing in a blender until creamy and smooth. (To get a shinier texture, you can add a little of the puree while processing in the blender.) Pour into a plastic bottle for assembly.

Assembly

Place three small White Chocolate Mousse pieces on a plate and fill each one with Raspberry Fluid Gel. Cut the Pistachio Cake in different size squares, and place around the mousse. Pipe Raspberry Fluid Gel around the plate. Garnish with Raspberry Sorbet, pistachio nuts and fresh raspberries. Finish with edible flowers and herbs before serving.



Sheep's Milk Yogurt with Lemon Gelée and Yogurt Meringue

YIELDS 12-15 SERVINGS

Frozen Sheep's Milk Yogurt

336 g (1⅓ cups and 1 Tbsp) whole milk
150 g (¾ cup) granulated sugar
75 g (4 Tbsp) glucose syrup
500 g (2 cups) sheep's milk yogurt
Juice of 1 lemon

In a saucepan, bring milk, sugar and glucose to a boil over medium-high heat. Set aside to cool, then whisk in yogurt and lemon juice. Refrigerate to cool completely before processing in an ice cream machine. Transfer to a pastry bag with a 1/2-inch round pastry tip and store in freezer until ready to use.

Lemon Gelée

224 g (1 cup) lemon juice
168 g (¾ cup) water
252 g (1¼ cups) granulated sugar
5 silver gelatin sheets (or 10 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring juice, water and sugar to a boil in a small pot. Stir in gelatin to dissolve and refrigerate until ready to use. Cut gelée into cubes.

Lemon Meringue

100 g (⅔ cup and 1½ Tbsp) egg whites
100 g (½ cup) granulated sugar
100 g (¾ cup and 1½ Tbsp) confectioner's sugar
Zest of 2 lemons

Preheat oven to 79°C (175°F). Line 2 baking sheets with parchment paper and set aside. In a stand mixer, fitted with a whisk attachment, whip egg whites and sugar to stiff peaks. Gently fold in confectioner's sugar and lemon zest. Pipe tubes onto prepared baking sheets. Dehydrate for about 12 hours to dry then crumble into pieces.

Yogurt Sugar

56 g (2 tsp) yogurt powder (Yopol or Sosa brand preferred)
28 g (1 tsp) dextrose powder
14 g (1 tsp) citric acid powder

Mix to combine all ingredients. Store in airtight container in a cool dry place.

Assembly

Pipe Frozen Sheep's Milk Yogurt onto one side of the plate. Place a few cubes of Lemon Gelée on top of yogurt and sprinkle with Yogurt Sugar and Lemon Meringue crumble. Finish with edible flowers before serving.



Goat Cheese Custard with Beet Salad

YIELDS 24 SERVINGS

Goat Cheese Custard

490 g (2 cups and 1 Tbsp) heavy cream
112 g (½ cup) granulated sugar
7½ silver gelatin sheets (or 15 g powdered gelatin, as directed on package)
672 g (24 ounces) fresh goat cheese

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Gently heat the cream and sugar over low heat, add gelatin and stir to dissolve. Transfer to a medium bowl, add goat cheese and whisk until well blended. Line a half sheet pan with plastic wrap, add goat cheese mixture and refrigerate for at least 6 hours. When ready to serve, cut out 24 rounds with a 2-inch ring mold.

Roasted Beet Salad

4 beets, 2 red and 2 yellow, washed
56 g (4 Tbsp) extra virgin olive oil
Kosher salt and freshly ground black pepper, to taste
28 g (1 Tbsp and 2½ tsp) red wine vinegar
28 g (2 Tbsp) fresh orange juice

Preheat oven to 190°C (375°F) Place beets on a large piece of aluminum foil and toss with all the ingredients. Roast for about 1½ hours, or until the beets are tender. Set aside to cool and then peel the beets. Cut in desired shape.

Balsamic Glaze

224 g (¾ cup and 1½ Tbsp) balsamic vinegar
84 g (¼ cup) honey
28 g (2 Tbsp) brown sugar

Combine all ingredients in a small saucepan and bring to a boil. Reduce heat to low and simmer until thick and syrupy, about 20 minutes. Remove from heat and set aside to cool.

Caramelized Pistachios

392 g (3 cups and 1 Tbsp) pistachio nuts
112 g (½ cup) granulated sugar
15 g (1 Tbsp) unsalted butter, softened

Combine pistachios and sugar and heat until the pistachios are toasted and the sugar is caramelized. Add butter and stir well. Transfer mixture to parchment paper and let cool.

Assembly

Using a spatula, spread Balsamic Glaze on plate and top with Goat Cheese Custard. Place Beet Salad around the goat cheese. Garnish with Caramelized Pistachios, thinly sliced beets and micro bulls blood beets.



Lavender Cream, White Peach Granita and Lavender Gelée

YIELDS 12 SERVINGS

Lavender Cream

196 g ($\frac{3}{4}$ cup and $1\frac{1}{2}$ Tbsp) heavy cream
28 g ($2\frac{1}{4}$ Tbsp) granulated sugar
2 g (1 tsp) lavender flower
1 silver gelatin sheet (or 2 g powdered gelatin, as directed on package)
100 g ($\frac{1}{3}$ cup and $1\frac{1}{2}$ Tbsp) heavy cream

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring cream, sugar and lavender in a medium-sized saucepot. Let infuse for 20 minutes; then bring back to a boil. Add gelatin and stir to dissolve. Set aside to cool. Whip heavy cream and fold into the lavender-infused cream. Pour into an airtight container and refrigerate until ready to use.

Lavender Gelée

504 g (2 cups and $1\frac{1}{2}$ Tbsp) water
154 g ($\frac{3}{4}$ cup) granulated sugar
2 g (1 tsp) lavender flower
7 silver gelatin sheets (or 14 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring water, sugar and lavender to a boil in a medium-sized saucepot. Let infuse for 20 minutes and then bring back to a boil. Add gelatin and stir to dissolve. Strain through a fine mesh strainer. Pour into a container to set. Once firm, cut into 1 cm ($\frac{1}{2}$ -inch) cubes and refrigerate until ready to use.

White Peach Granita

980 g (4 cups) white peach puree
168 g ($\frac{3}{4}$ cup and $1\frac{1}{2}$ Tbsp) inverted sugar
100 g ($\frac{1}{3}$ cup and $1\frac{1}{2}$ Tbsp) water
4 silver gelatin sheets (or 8 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring puree, inverted sugar and water to a boil. Add gelatin and stir to dissolve. Pour liquid into a hotel pan and freeze, scraping surface every 30 minutes to achieve granita flakes.

Assembly

Place a cloud of the Lavender Cream on a plate. Spoon the White Peach Granita on top of the cream. Garnish with Lavender Gelée and edible flowers.



Chocolate Mousse & Mint Ice Cream

with Hazelnut Chocolate Streusel, Praline Feuilletine and Mint Moss

YIELDS 12-15 SERVINGS

Manjari Chocolate Mousse

500 g (2 cups and 2 Tbsp) whole milk
6 silver gelatin sheets (or 12 g powdered gelatin, as directed on package)
650 g (23 ounces) Valrhona Manjari chocolate, partially melted
1000 g (4¼ cups) heavy cream, whipped to soft peaks

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring milk to a boil in a small pot. Add gelatin and stir to dissolve. Slowly pour hot milk over chocolate and whisk until smooth. When mixture reaches 40°C, fold in whipped cream. Transfer to container and refrigerate reserving half for the Dehydrated Mousse and half for assembly.

Hazelnut Chocolate Streusel

112 g (¾ cup) hazelnuts
84 g (⅔ cup) all-purpose flour
84 g (⅓ cup and 1 Tbsp) brown sugar
100 g (7 Tbsp) unsalted butter, softened
56 g (⅓ cup) Valrhona cocoa powder

Preheat oven to 176°C (350°F) and set aside a parchment-lined baking sheet. In the bowl of a stand mixer fitted with a paddle attachment, beat all ingredients until crumbs form. Pour onto prepared baking sheet and bake for 12 minutes. Store in airtight container.

Praline Feuilletine

224 g (1 cup) praline paste
224 g (8 ounces) dark chocolate, chopped
14 g (1 Tbsp) unsalted butter
224 g (8 ounces) feuilletine

Melt praline, butter and chocolate together over double boiler. Once melted, add feuilletine crisps. Spread as thin as possible onto a baking sheet lined with parchment paper. Refrigerate to set.

Mint Moss

100 g (½ cup) grape seed oil
56 g (2 ounces) fresh mint leaves, blanched and pressed
56 g (2 ounces) fresh mint leaves, 504 g (18 ounces) tapioca maltodextrin

Puree grape seed oil and blanched mint in blender. Strain through a fine mesh strainer. Fry remaining mint leaves in 176°C (350°F) oil for 30 seconds or until crispy and a bright translucent green. Place mint oil in a food processor; slowly add maltodextrin and process until light and fluffy. Add fried mint and puree.

Dehydrated Mousse

Spread half of the Manjari Chocolate Mousse on a sheet of acetate to 1/16-inch thickness and dehydrate in a dehydrator at 85°C (185°F) until crispy.

Mint Ice Cream

1 liter (4¼ cups) whole milk
1 liter (4¼ cups) half & half
400 g (2 cups) egg yolks
350 g (1½ cups) granulated sugar
5 g (1 Tbsp) agar agar
40 g (1½ ounces) fresh mint leaves, blanched

Heat milk and half & half in a medium-sized pot. Mix egg yolks and sugar with hand-held blender and pour in hot liquid to temper. Return to pot and cook 75°C (167°F), stirring constantly. Add agar agar with hand-held blender and heat to 81°C (178°F). Cool over an ice bath to 45°C (113°F). Puree 1 cup of ice cream base with blanched mint in blender. Return to original base, incorporate, and then strain through a fine mesh strainer. Process in an ice cream machine.

Assembly

Spoon a line of Streusel on a plate topped with 4-5 pieces of Praline Feuilletine. Add 2 quenelles each of Chocolate Mousse and Mint Ice Cream, alternating their directions. Finish with Dehydrated Mousse and Mint Moss.



Almond Mousse

with Peach and Plum Soup, Compressed Plums and Peach Sorbet

YIELDS 12-15 SERVINGS

Almond Paste Mousse

294 g (1¼ cups) whole milk
196 g (¾ cup) almond paste
84 g (⅓ cup and 1½ Tbsp) granulated sugar
6 silver gelatin sheets (or 12 g powdered gelatin, as directed on package)
378 g (1½ cups and 2 Tbsp) heavy cream, whipped to soft peaks

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Place milk, almond paste and sugar in a large pot and bring to a boil. Stir in gelatin to dissolve. Strain and set aside to cool at room temperature. Fold the whipped cream into the almond mixture and pour into ring molds. Freeze. Remove from molds and refrigerate until ready to serve.

Peach and Plum Soup

946 g (32 ounces) fresh peaches, roughly chopped
472 g (16 ounces) fresh plums, roughly chopped
224 g (1 cup) granulated sugar
224 g (1 cup) water

Place peaches and plums in a large pot and add the sugar and water. Cook over medium-high heat for about 1 hour. Transfer to blender and puree. Strain. Refrigerate until ready to serve.

Compressed Plums

4 plums, sliced
56 g (2 Tbsp) simple syrup

Combine plum slices and simple syrup in a vacuum pouch. Seal and refrigerate for about 12 hours.

Peach Sorbet

252 g (1 cup and 2 Tbsp) water
280 g (1¼ cups) granulated sugar
56 g (¼ cup) atomized glucose
8 g (3 tsp) sorbet stabilizer
980 g (4 cups) peach puree

Heat water to 40°C (104°F) in a small pot. Add sugar, glucose and stabilizer and cook to 85°C (185°F). Pour over puree and refrigerate for at least 4 hours to set before processing in an ice cream machine.

Assembly

Place Almond Mousse in the center of each bowl and top with a quenelle of Peach Sorbet. Garnish with slices of Compressed Plums and edible flowers. Pour the Peach And Plum Soup into bowls tableside.



Panna Cotta with Cherry and Peach

YIELDS 15 SERVINGS

Panna Cotta

690 g (3 cups) heavy cream
112 g (½ cup) granulated sugar
1 vanilla bean, split & scraped
3 silver gelatin sheets (or 6 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring cream, vanilla bean and sugar to a boil. Stir in gelatin until dissolved, then remove from heat and let cool to room temperature. Pour into desired ramekins and refrigerate for several hours to chill.

Peach Sorbet

70 g (¼ cup and ½ Tbsp) atomized glucose 4 g (1 tsp) sorbet stabilizer
168 g (¾ cup and 1 Tbsp) granulated sugar 966 g (4 cups) peach puree
177 g (¾ cup) water

Bring glucose, sugar, water, and stabilizer to a boil. Cover and refrigerate to cool. Combine with puree before processing in an ice cream machine.

Morello Cherry Gel Sheet

100 g (⅓ cup and 1 Tbsp) water 6 silver gelatin sheets (or 12 g powdered)
3 g (1½ tsp) agar agar 500 g (2 cups and 2 Tbsp) morello cherry puree
20 g (1½ Tbsp) granulated sugar

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring water, agar agar and sugar to a boil. Remove from heat, stir in gelatin to dissolve and add the puree. Scale desired amount and cast into a flat tray lined with plastic wrap. Refrigerate to set before cutting out rounds in various sizes with ring cutters. Store in refrigerator until assembly.

Peach Gel Sheet

Follow recipe above replacing the cherry puree with 500 g of peach puree and cutting gel sheet into equally-sized rectangles.

Cherry Pearls

275 g (1 cup and 2 Tbsp) cherry puree 3 g (1½ tsp) agar agar
28 g (2 Tbsp) water 0.4 g (¼ tsp) locust bean gum
56 g (¼ cup and ½ Tbsp) granulated sugar Vegetable oil, cold

Bring puree, water, sugar, agar agar and locust bean gum to a boil in a small pot. Reduce heat and let simmer for 2 minutes. Remove from heat. Using a squeeze bottle or syringe, drop the mixture into cold vegetable oil, allowing 5 minutes to set. Transfer pearls with a fine mesh skimmer into cool water to rinse, then remove and drain in a fine meshed strainer.

Peach Pearls

Follow Pearl recipe above replacing the cherry puree with 275 g of peach puree.

Peach Sauce

224 g (1 cup) peach puree
28 g (¼ cup) confectioner's sugar
8.75 g (1¼ tsp) xanthan gum

Combine ingredients in a blender and process until smooth.

Cellophane of Sugar

196 g (7 ounces) isomalt sugar

Heat isomalt to 160°C (320°F). Set aside to cool slightly. Dip a small ring mold in the sugar and blow thin cellophane out of it.

Assembly

Unmold Panna Cotta and place on top of a piece of Peach Gel Sheet. Arrange discs of Cherry Gel Sheet around the plate. Garnish with Cherry and Peach Pearls and Peach Sauce. Finish with Peach Sorbet, Cellophane of Sugar, edible flowers and micro herbs.



Lime Chiboust on Sable Breton with Lime & Basil Sorbet

YIELDS 18 SERVINGS

Lime & Basil Sorbet

275 g (1¼ cups) water	56 g (2 ounces) basil leaves
315 g (1¼ cups and 2 Tbsp) sugar	Zest of 4 limes
14 g (1½ Tbsp) sorbet stabilizer	252 g (1 cup and 2 Tbsp) lime juice
500 g (2 cups and 2 Tbsp) whole milk	150 g (⅔ cup) lemon juice
100 g (½ cup and 2 Tbsp) trimoline	

Bring water and milk to a boil in a medium-sized pot. Add sugar and stabilizer and cook to 85°C (185°F). Add trimoline, basil and zest and refrigerate for 4 hours to infuse. Add juices, strain and process in an ice cream machine.

Lime Chiboust

252 g (1 cup and 2 Tbsp) lime juice	100 g (½ cup) granulated sugar
56 g (¼ cup) lemon juice	5 silver gelatin sheets (or 10 g powdered gelatin, as directed)
200 g (¾ cup and 1½ Tbsp) heavy cream	160 g (⅔ cup) egg whites
100 g (⅓ cup and 1½ Tbsp) whole milk	210 g (1 cup) granulated sugar
56 g (2 tsp) milk powder	56g (¼ cup) water
6 large egg yolks	
56 g (⅓ cup and 1½ Tbsp) cornstarch	

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring juices, cream, milk, and milk powder to a boil in a medium-sized pot. Whisk to combine egg yolks, 100 g sugar and cornstarch in a medium-sized bowl and whisk in hot liquid to temper. Return mixture to pot and continue to cook until thick, stirring continuously. Stir in gelatin to dissolve, lightly cover the surface with plastic wrap to prevent a skin from forming and keep warm. Whip egg whites in the bowl of a stand mixer fitted with a whisk attachment to soft peaks. Heat remaining granulated sugar and water to 121°C (249°F) in a small pot and slowly pour into whipping egg whites. Continue to whip until thick and smooth yet still warm before folding into lemon-lime mixture until smooth. Pour into 3 x 1-inch rectangular molds and freeze.

Sable Breton

8 large egg yolks
320 g (1¼ cups and 2 Tbsp) granulated sugar
320 g (1¼ cups and 2 Tbsp) unsalted butter, softened
450 g (3⅓ cups) all-purpose flour
14 g (1 Tbsp) baking powder

Preheat oven to 177°C (350°F). Beat eggs and sugar until light and creamy. Add butter and then flour and baking powder. Roll between 2 sheets of parchment paper and freeze. Cut sable with a 3 x 1-inch rectangular cutter and bake until golden brown. Let cool and store in an airtight container at room temperature.

Lime Scented Cremeux

448 g (2 cups) heavy cream
112 g (½ cup) granulated sugar
Zest of 2 limes
2 silver gelatin sheets (or 4 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a small pot, heat heavy cream, sugar and lime zest to a simmer. Let infuse for 15 minutes. Remove from heat and stir in gelatin to dissolve. Cool over an ice bath to thicken. Strain. Refrigerate for at least 12 hours before whipping to stiff peaks in a stand mixer fitted with a whisk attachment. Transfer to a pastry bag for assembly.

Assembly

Place Sable Breton on a plate. Unmold and place Lime Chiboust on top of the sable. Add slices of strawberries to the chiboust and pipe Lime Scented Cremeux on top. Place a quenelle of Lime & Basil Sorbet next to the chiboust. Finish with edible flowers and herbs before serving.



Goat Cheese Cheesecake, Citrus Salad and Satsuma Tangerine Sorbet

YIELDS 12 SERVINGS

Goat Cheese Cheesecake

252 g (1 cup and 1½ Tbsp) goat cheese 4 large eggs
252 g (1 cup and 1½ Tbsp) cream cheese 224 g (1 cup) mascarpone cheese
112 g (½ cup) granulated sugar

Preheat oven to 150°C (300°F). Beat cheese and sugar in a stand mixer fitted with a paddle attachment until smooth. Add eggs slowly and process until combined, scraping down sides of bowl if necessary. Beat in mascarpone until smooth and pour batter into (12) 1½-inch ring molds. Bake for 15-20 minutes.

Citrus Salad

Citrus fruits (valencia orange, pommelo, pink grapefruit, satsuma tangerine)

Segment all the citrus separately and refrigerate until ready to use.

Satsuma Tangerine Sorbet

364 g (1½ cups and 2 Tbsp) water 6 g (2 tsp) sorbet stabilizer
336 g (1½ cups) granulated sugar 644 g (3 cups) satsuma tangerine juice
112 g (½ cup) atomized glucose

Bring water to a boil; add dry ingredients and cook over low heat to 85°C (185°F). Add juice, cover and refrigerate to cool before processing in an ice cream machine.

Meringue

84 g (⅓ cup) egg whites Drop of citrus compound
84 g (⅓ cup and 1½ Tbsp) granulated sugar 84 g (⅓ cup) confectioner's sugar

Preheat oven to 100°C (212°F). Whip egg whites and sugar to medium peaks in a stand mixer. Add citrus compound and then fold in confectioner's sugar. Pipe small dots onto a nonstick baking mat. Bake until crisp and dry in center.

Tangerine Fluid Gel

504 g (2 cups) tangerine puree
5 g (1 Tbsp) agar agar
85 g (⅓ cup and 1½ Tbsp) granulated sugar

Bring puree, agar agar and sugar to a boil in a small pot. Refrigerate until cool before processing in a blender until creamy and smooth. (You can add a little of puree to get a shinier texture when you are processing in the blender) Pour into a plastic bottle for assembly.

Almond Microwave Sponge Cake

126 g (¾ cup and 2 Tbsp) ground toasted almonds
252 g (1 cup) egg whites
168 g (¾ cup and 2 tsp) egg yolks
140 g (½ cup and 2 Tbsp) granulated sugar
38 g (⅓ cup) all-purpose flour

Process all ingredients in a blender until smooth and strain into an iSi whipper. Charge with 2 N2O chargers and refrigerate for a 2-3 hours. Make 3 small cuts in the base of (12) plastic cups, shake whipper vigorously and fill each cup one-third full. Microwave for 40 seconds, flip cup upside down and set aside to cool.

Assembly

Unmold and place Cheesecake onto plate slightly off center. Arrange the Citrus Salad around the cheesecake. Pipe Tangerine Fluid Gel around plate and garnish with a quenelle of Tangerine Sorbet, Meringue and Sponge Cake. Finish with edible flowers and herbs before serving.



Carrot Cake with Cream Cheese Sorbet

YIELDS 12-15 SERVINGS

Carrot Cream

350 g (1½ cups) heavy cream
168 g (6 ounces) chopped carrots
84 g (⅓ cup and 1½ Tbsp) granulated sugar
4 g (1½ tsp) cinnamon powder
2 g (¾ tsp) ginger powder
2 silver gelatin sheets (or 4 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Cook heavy cream, carrots, sugar and spices until carrots are soft. Stir in gelatin to dissolve and puree in blender until smooth. Store in refrigerator.

Cream Cheese Sorbet

112 g (½ cup) water
84 g (⅓ cup and 1½ Tbsp) granulated sugar
56 g (¼ cup) atomized glucose
336 g (1⅓ cups and 2½ Tbsp) cream cheese, room temperature

Bring water, sugar, and glucose to a boil in a small saucepot. Chill thoroughly. Combine cooled syrup in a blender with the cream cheese until well combined and very smooth. Processing in an ice cream machine.

Carrot Fluid Gel

510 g (2 cups) fresh carrot juice
5 g (1 Tbsp) agar agar
84 g (⅓ cup and 1½ Tbsp) granulated sugar

Bring juice, agar agar and sugar to a boil in a small pot. Refrigerate until cool before processing in a blender until creamy and smooth. (For a shinier texture, you can add a little of the puree while processing in the blender.) Pour into a plastic bottle for assembly.

Carrot Cake

252 g (2 cups and 1 Tbsp) flour	2 g (½ tsp) ginger powder
Pinch of salt	84 g (⅓ cup and 1 Tbsp) canola oil
6 g (2 tsp) baking soda	56 g (¼ cup) freshly squeezed orange juice
2 g (½ tsp) baking powder	4 large eggs
8 g (1 Tbsp) cinnamon powder	448 g (16 ounces) shredded carrots
364 g (1½ cups and 2 Tbsp) sugar	

Preheat oven to 162°C (325°F). Grease a half baking sheet and set aside. Sift dry ingredients together in a large bowl. Mix in oil, juice and eggs. Fold in shredded carrots. Pour batter into prepared sheet and bake for 25-30 minutes or until a toothpick inserted into center comes out clean. Cool completely.

Candied Carrots

1 very large carrot
448 g (1¾ cups) simple syrup
1 star anise
1 cinnamon stick

Cut carrot into thin ribbons with a mandoline, rotating after each cut until squared off; then dice into cubes. Place in a small saucepot with simple syrup, star anise and cinnamon stick and cook until carrots are candied. Strain and reserve carrots for assembly.

Assembly

Spread Carrot Cream in the center of each plate. Tear Carrot Cake into pieces and place 2 pieces on plate. Place a quenelle of Cream Cheese Sorbet in-between the two pieces of cake. Garnish with Carrot Fluid Gel and Candied Carrots. Finish with edible flowers and herbs before serving.



Goat Cheese Sorbet with Beet Sponge Cake

YIELDS 15 SERVINGS

Goat Cheese Sorbet

672 g (3 cups) water
196 g (¾ cup and 1 Tbsp) granulated sugar
140 g (½ cup) dextrose
160 g (⅔ cup) atomized glucose
6 g (2 tsp) sorbet stabilizer
500 g (17.8 ounces) goat cheese

Heat the water to 40°C (104°F) in a medium-sized pot. Add sugar, dextrose, glucose and stabilizer and cook to 85°C (185°F). Pour over goat cheese and process with a hand-held blender until smooth. Refrigerate for at least 4 hours before processing in an ice cream machine.

Roasted Beet Salad

4 beets, 2 red and 2 yellow
56 g (4 Tbsp and ½ tsp) extra virgin olive oil
Kosher salt and freshly ground black pepper, to taste
28 g (2 Tbsp) red wine vinegar
28 g (2 Tbsp) fresh orange juice

Preheat oven 190°C (375°F). Wash the beets, place on a large piece of aluminum foil and toss with all the ingredients. Roast for about 1½ hours or until beets are tender. Set aside to cool. Peel the beets and cut in desired shape.

Beet Microwave Sponge Cake

84 g (¾ cup and 1 Tbsp) almond flour
196 g (7 ounces) roasted beets
196 g (¾ cup and 1 Tbsp) egg whites
126 g (½ cup) egg yolks
84 g (⅓ cup and 1½ Tbsp) granulated sugar
100 g (¾ cup and 1 Tbsp) all-purpose flour

Process all ingredients in a blender until smooth and strain into an iSi whipper. Charge with 2 N2O chargers and refrigerate for a 2-3 hours. Make 3 small cuts in the base of (15) plastic cups, shake whipper vigorously and fill each cup one-third full. Cook for 40 seconds in a microwave, flip cup upside down and set aside until cool.

Beet Juice

3 large beets

Trim, peel, and chop the beets. Process in a juicer, reserving juice for assembly.

Assembly

Splash beet juice on a plate and place a scoop of the Goat Cheese Sorbet in the center. Cover the Sorbet with the Beet Sponge. Garnish with Roasted Beets.



Crème Fraîche Cheesecake with Passion Fruit

YIELDS 24 SERVINGS

Cheesecake

896 g (3¾ cups and 2 Tbsp) cream cheese	1092 g (4 cups) crème fraîche
448 g (2 cups) granulated sugar	4 large eggs
56 g (¼ cup) whole milk	4 large egg yolks

In a stand mixer fitted with a paddle attachment, beat cream cheese with sugar until smooth. In a separate bowl, combine eggs, yolks and milk. Add egg and milk mixture to cream cheese and sugar mixture in stages, slowly, scraping the bowl as you go to prevent lumps. Add crème fraîche. Strain through a fine mesh strainer. Refrigerate to cool.

Graham Cracker

680 g (3 cups) unsalted butter, softened	280 g (2⅓ cups) cake flour
280 g (1¼ cups) brown sugar	280 g (2⅓ cups) wheat flour
224 g (1 cup) granulated sugar	5 g (1 tsp) salt
84 g (¼ cup) honey	11 g (2⅓ tsp) baking soda
392 g (3¾ cups) all purpose flour	5 g (2 tsp) ground cinnamon

Preheat oven to 176°C (350°F). Cream the butter, sugars and honey together in a stand mixer fitted with a paddle attachment. In a separate bowl, combine all dry ingredients. Beat dry ingredients into butter mixture until smooth. Roll out between two sheets of parchment to 1/8-inch thickness and bake on a full baking sheet until golden brown and firm. Cool completely before grinding in a food processor into crumbs. Reserve for Crust.

Crust

560 g (5 cups) Graham Cracker Crumbs (from above recipe)
224 g (1 cup) unsalted butter, melted

Preheat oven to 163°C (325°F). Line a half hotel pan with parchment paper brushed with butter. Place 24 (desired size) metal ring molds in pan and set aside. Mix to combine the graham cracker crumbs and melted butter in a medium size bowl and firmly press about ¼ inch into each mold. Bake until golden brown. Set aside to cool completely.

To bake cheesecake: Preheat oven to 104°C (220°F), on high fan. Spoon cheesecake into molds ¼ inch from the top. Bake for 35 minutes; turn off oven, and let sit for another 10-15 minutes. Check to see if done by gently shaking. Chill completely and remove from molds with a blowtorch.

Passion Fruit Foam

340 g (1½ cups) passion fruit puree	7 g (1 Tbsp) Versawhip
32 g (2 Tbsp) granulated sugar	3 g (1 tsp) xanthan gum

Whip all ingredients in a stand mixer fitted with a whisk attachment until light and fluffy. Transfer to a pastry bag with a round pastry tip for assembly.

Passion Fruit Cremeux

196 g (¾ cup and 1 Tbsp) egg yolks
125 g (2 each) large eggs
210 g (¾ cup and 2 Tbsp) granulated sugar
294 g (1¼ cups) passion fruit puree
2½ silver gelatin sheets (or 5 g powdered gelatin, as directed on package)
252 g (1 cup and 2 Tbsp) unsalted butter, softened

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Cook yolks, eggs, sugar and puree over a double boiler to 85°C (185°F), whisking constantly until thickened. Remove from heat, stir in gelatin and butter to dissolve. Cover with plastic wrap and refrigerate until cool.

Mango Glass

392 g (1¾ cups) mango puree	70 g (3 Tbsp) isomalt
56 g (½ cup and 2 Tbsp) confectioner's sugar	14 g (¾ Tbsp) glucose syrup

Preheat oven to 80°C (175°F). Combine all ingredients in a food processor and process until smooth. Strain and spread thinly onto a baking sheet lined with a nonstick baking mat. Dehydrate for at least 24 hours. Store in a cool, dry place until ready to use.

Continues on page 223



White Chocolate and Blackberry Vacherin

YIELDS 12-15 SERVINGS

Blackberry Sorbet

616 g (2¾ cups) water
28 g (3 Tbsp) trimoline
224 g (1 cup) granulated sugar
56 g (¼ cup) atomized glucose
3 g (1 tsp) sorbet stabilizer
1000 g (4 cups) blackberry puree

Bring water and trimoline to a boil in a medium-sized pot. Add sugar, glucose and stabilizer and cook to 85°C (185°F). Pour over puree and refrigerate until cold. Process in an ice cream machine.

White Chocolate Ice Cream

1036 g (4¼ cups) whole milk	56 g (¼ cup) egg yolks
252 g (1 cup and 2 Tbsp) heavy cream	182 g (¾ cup and 1 Tbsp) sugar
28 g (3 Tbsp) trimoline	308 g (11 ounces) Valrhona Ivoire chocolate, chopped
56 g (6⅔ Tbsp) milk powder	
10 g (1 Tbsp) ice cream stabilizer	

Bring milk, cream, stabilizer, milk powder and trimoline to a boil in a medium-sized pot. In a medium-sized bowl, whisk egg yolks and sugar and add the hot milk to temper. Return to pot and cook to 85°C (185°F). Pour over chocolate and process with a hand-held blender until smooth. Refrigerate for about 12 hours to mature before processing in an ice cream machine.

Whipped Cream

448 g (2 cups) heavy cream
112 g (½ cup) granulated sugar

Whip cream and sugar to medium stiff peaks in a stand mixer fitted with the whisk attachment. Transfer to a pastry bag with round pastry tip for assembly.

Blackberry Meringue

84 g (⅓ cup) egg whites
84 g (⅓ cup and 1½ Tbsp) granulated sugar
84 g (⅔ cup and 1 Tbsp) confectioner's sugar
Drop of purple color
Drop of blackberry compound

Preheat oven to 100°C (212°F). In a stand mixer fitted with a whisk attachment, whip egg whites and granulated sugar to medium peaks. Add food color and aroma; then fold in confectioner's sugar. Pipe small dots onto a baking sheet lined with a nonstick baking mat. With a plastic stencil, pipe some of meringue into a rectangular shape for the base. Bake until crisp and dry in center.

Raspberry Foam

340 g (1½ cups) raspberry puree
32 g (2 Tbsp) granulated sugar
7 g (1 Tbsp) Versawhip
3 g (1 tsp) xanthan gum

Place all ingredients in the bowl of a stand mixer fitted with a whisk attachment and whip until light and fluffy. Transfer to a pastry bag with round pastry tip for assembly.

Assembly

Spread Blackberry Sorbet onto a baking sheet lined with a nonstick baking mat. Freeze until set. Then spread the White Chocolate Ice Cream over the sorbet and freeze. Cut evenly into rectangular shapes and place on the rectangular Meringue base. Keep in the freezer until ready to serve. Decorate with dots of Meringue, Raspberry Foam and Whipped Cream.



Peanut Butter and Jelly

YIELDS 24 SERVINGS

Peanut Butter Mousse

448 g (2 cups) cream cheese, softened 224 g (1 cup) half & half
336 g (1⅓ cups) creamy peanut butter 448 g (2 cups) heavy cream
448 g (3¾ cups) confectioner's sugar

Place cream cheese, peanut butter and confectioner's sugar in the large bowl of a stand mixer fitted with a whisk attachment, add half & half and start mixing on a low speed, gradually increasing the speed to high. In the medium-size bowl of a stand mixer fitted with a whisk attachment, beat cream on high speed until just before it reaches a stiff peak and add to peanut butter mixture. With a rubber spatula, quickly but gently, fold the two together only until well combined.

Berry Jelly

56 g (¼ cup) granulated sugar
4 g (1½ tsp) agar agar
150 g (½ cup and 1½ Tbsp) strawberry puree
150 g (½ cup and 1½ Tbsp) raspberry puree
1 silver gelatin sheet (or 2 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Combine sugar and agar agar. Warm purees in a small pot and stir in the sugar mixture. Stir in gelatin to dissolve and bring to a boil. Immediately pour jelly in a confectionery frame and spread evenly. Store in refrigerator to set.

Berry Fluid Gel

252 g (1 cup and 2 Tbsp) raspberry puree 5 g (1 Tbsp) agar agar
252 g (1 cup and 2 Tbsp) strawberry puree 84 g (⅓ cup and 1½ Tbsp) sugar

Bring all ingredients to a boil. Refrigerate until cool before processing in a blender until creamy and smooth. Pour into a plastic bottle for assembly.

Strawberry Foam

340 g (1½ cups) strawberry puree 7 g (1 Tbsp) Versawhip
32 g (2 Tbsp) granulated sugar 3 g (1 tsp) xanthan gum

Whip all ingredients in a stand mixer fitted with a whisk attachment until light and fluffy. Transfer to a pastry bag with a round pastry tip for assembly.

Strawberry Meringue

252 g (1 cup and 2 Tbsp) strawberry puree
14 g (2 Tbsp) egg white powder
198 g (¾ cup and 1 Tbsp) egg whites
3 silver gelatin sheets (or 6 g powdered gelatin, as directed on package)
45 g (3 Tbsp) granulated sugar

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a small bowl, whisk egg white powder into egg whites. In a small saucepan, bring puree and sugar to a boil. Remove from heat; stir in gelatin to dissolve and cool to 35°C (95°F). In a stand mixer fitted with a whisk attachment, whip egg whites on high speed until very stiff peaks form. Slowly pour in strawberry gelatin mixture and whip for 5 minutes. Spread meringue onto a parchment paper lined baking sheet and place in a dehydrator at 80°C (175°F) for 24 hours.

Assembly

In a rectangular frame mold, spread Peanut Butter Mousse until it fills half of the mold. Spread Berry Jelly on top of the mousse. Add more mousse on top of the jelly. Freeze to set.

When ready to serve, cut mousse into (24) 3 x 1-inch bars. In the middle of a plate, place a drop of Berry Fluid Gel and then the mousse bar. Garnish with Strawberry Foam and Strawberry Meringue.



Molten Chocolate Cake

YIELDS 24 SERVINGS

Molten Chocolate Cake

448 g (16 oz) semi sweet chocolate, chopped (Valrhona Caraibe 66% preferred)
448 g (2 cups) unsalted butter, softened
224 g (1 cup) granulated sugar
8 large eggs
8 large egg yolks
75 g (½ cup and 2 Tbsp) all-purpose flour

Chill 24 molds in the refrigerator. Once chilled, brush molds with the softened butter a half tray at a time. Chill again, then dust with flour, shaking to remove all the excess.

Melt chocolate and butter over a double boiler, whisking occasionally until melted. Set aside, keeping the chocolate mixture warm, but not extremely hot. In a stand mixer fitted with a whisk attachment, mix the eggs, egg yolks and sugar together until mixture doubles and is light in color. It should be light and airy but not to ribbon stage. Whisk chocolate and butter mixture thoroughly and add to the egg and sugar mixture slowly. Add flour and whisk on high for 20 seconds. Using a rubber spatula, fold mixture making sure to scrape the bottom and sides of the bowl well. Immediately portion into cold prepared molds using a 4-ounce ladle. Reserve in refrigerator until needed.

When ready to use, preheat oven to 177°C (350°F). Bake cakes on high fan for 7 minutes or until the sides of the cakes are firm but the centers are soft.

Raspberry Gel

504 g (2 cups) raspberry puree
5 g (1 Tbsp) agar agar
84 g (⅓ cup and 1½ Tbsp) granulated sugar

Bring puree, agar agar and sugar to a boil in a small pot. Refrigerate until cool before processing in blender until creamy and smooth. (To get a shinier texture, you can add a little of the puree while processing in the blender.) Pour into a plastic bottle for assembly.

Assembly

Splash the plate with Raspberry Gel. Remove cakes from the oven and carefully remove from tray and flip onto a plate. Remove mold carefully, as not to break the cake. Garnish with fresh raspberries.



Milk Chocolate Namelaka with Coconut Sorbet and Raspberry

YIELDS 12 SERVINGS

Valrhona Jivara Lactee Namelaka

196 g (¾ cup and 2 Tbsp) whole milk
10 g (½ Tbsp) glucose syrup
3 silver gelatin sheets (or 6 g powdered gelatin, as directed on package)
364 g (13 ounces) Valrhona Jivara milk chocolate, melted
392 g (1⅔ cups) heavy cream

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring milk and glucose to a boil. Stir in gelatin to dissolve. Pour over chocolate and whisk until smooth. Add cream and process with a hand-held blender to emulsify. Divide evenly amongst 12 serving bowls and refrigerate for about 6 hours until set.

Coconut Valrhona Ivoire Whipped Ganache

80 g (⅓ cup) coconut puree
50 g (¼ cup) coconut milk, divided
10 g (½ Tbsp) glucose syrup
100 g (3.5 ounces) Valrhona white chocolate, melted
190 g (¾ cup and 1 Tbsp) heavy cream
10 g (1 Tbsp) Malibu coconut liqueur

Whisk to combine puree, 25 g coconut milk and glucose in a small pot and bring to a boil. Whisk into melted chocolate to emulsify. Add remaining coconut milk, cream and liqueur and stir until smooth. Refrigerate for at least 2 hours before whipping in a stand mixer until light and creamy. Transfer to a pastry bag with round pastry tip.

Raspberry Foam

340 g (1½ cups) raspberry puree
32 g (2 Tbsp) granulated sugar
7 g (1 Tbsp) Versawhip
3 g (1 tsp) xanthan gum

Whip all ingredients in a stand mixer fitted with a whisk attachment and whip until light and fluffy. Transfer to a pastry bag with round pastry tip for assembly.

Spice Cake

252 g (1 cup and 2 Tbsp) stout beer	65 g (⅓ cup) granulated sugar
112 g (½ cup) canola oil	65 g (¼ cup and 1 Tbsp) brown sugar
252 g (¾ cup) molasses	300 g (2⅓ cups and 1½ Tbsp) flour
2 large eggs	5 g (2⅔ tsp) allspice
14 g (1 Tbsp) baking powder	Pinch of salt

Preheat oven to 176°C (350°F). Mix dry and wet ingredients separately and combine, whisking until smooth. Pour into a half sheet pan lined with a nonstick baking mat. Bake for 15-18 minutes, until golden. Set aside to cool. Keep in airtight container at room temperature.

Coconut Snow

84 g (3 ounces) tapioca maltodextrin
112 g (½ cup) coconut oil
28 g (¼ cup) confectioner's sugar

Combine all ingredients in a food processor. Process, occasionally scraping down sides with a rubber spatula, until crumbly. Set aside for assembly.

Coconut Sorbet

311 g (1¼ cups and 2 Tbsp) granulated sugar	4 g (1 tsp) sorbet stabilizer
100 g (⅓ cup and 1 Tbsp) atomized glucose	980 g (4 cups) coconut puree
581 g (2½ cups) water	

Bring sugar, glucose, water and stabilizer to a boil in a medium-sized pot. Cool before stirring in coconut puree and processing in an ice cream machine.

Assembly

Top Namelaka with Raspberry Foam and Coconut Snow. Pipe Coconut Whipped Ganache decoratively across the plate. Garnish with a quenelle of Coconut Sorbet and pieces of Spice Cake. Add dots of whipped ganache and fresh raspberries.



Greek Yogurt Mousse with Olive Oil Cake and Citrus

YIELDS 15 SERVINGS

Moist Olive Oil Cake

560 g (2½ cups) granulated sugar
6 large eggs
336 g (1½ cups) olive oil
168 g (¾ cup) orange juice
364 g (3 cups) all-purpose flour
27 g (2 Tbsp) baking powder

Preheat oven to 162°C (325°F). Mix dry and wet ingredients separately and whisk to combine until smooth in a medium-sized bowl. Pour into desired mold or baking sheet and bake for 12-18 minutes until golden. Break into pieces and store in an airtight container.

Yogurt Mousse

100 g (⅓ cup and 2 Tbsp) granulated sugar
28 g (2 Tbsp) water
84 g (⅓ cup) egg yolks
6 silver gelatin sheets (or 12 g powdered gelatin as directed on package)
56 g (4 Tbsp) yogurt powder
742 g (3¼ cups) heavy cream, whipped to soft peaks

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Heat sugar and water in a small saucepan until mixture reaches 125°C (250°F). Add sugar syrup to egg yolks in the bowl of a stand mixer fitted with a whisk attachment and whip to combine. Add gelatin and whip mixture until pale and fluffy. Add yogurt powder to the whipped cream and fold into yolk mixture until smooth. Transfer to desired mold and refrigerate until set.

Olive Oil Snow

84 g (3 ounces) tapioca maltodextrin
112 g (½ cup) olive oil
28 g (¼ cup) confectioner's sugar

Combine all ingredients in a food processor. Process, occasionally scraping down sides with a rubber spatula, until crumbly. Set aside until ready to assemble.

Clementine Fluid Gel

510 g (2 cups) Clementine puree
5 g (1 Tbsp) agar agar
85 g (⅓ cup and 1½ Tbsp) granulated sugar

Bring puree, agar agar and sugar to a boil in a small pot. Refrigerate until cool before processing in a blender until creamy and smooth. (You can add a little of the puree to get a shinier texture when you are processing in the blender.) Pour into a plastic bottle for assembly.

Assembly

Spread Clementine Fluid Gel onto center of a plate and top with two pieces of Yogurt Mousse. Arrange a few pieces of Olive Oil Cake around plate and dust with Olive Oil Snow. Garnish with citrus segments and edible flowers.



Chocolate Mousse with Candied Peanuts and Popcorn

YIELDS 24 SERVINGS

Manjari Chocolate Mousse

490 g (2 cups and 2 Tbsp) whole milk
6 silver gelatin sheets (or 12 g powdered gelatin, as directed on package)
644 g (23 ounces) semi sweet or Valrhona Manjari chocolate, partially melted
980 g (4 cups and 2 Tbsp) heavy cream, whipped to soft peaks

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a small pot, bring milk to a boil. Add gelatin, stirring to dissolve. Slowly pour hot milk over chocolate and whisk until smooth. When mixture reaches 40°C (104°F), fold in whipped cream. Fill 48 flexi-mold domes with mousse. Transfer molds to freezer for 6 hours or until solid. Remove mousse from flexi-molds and refrigerate until slightly thawed.

Candied Peanuts

490 g (17½ ounces) peanuts
196 g (¾ cup and 2 Tbsp) granulated sugar
56 g (2½ Tbsp) corn syrup
84 g (⅓ cup) unsalted butter, softened

Preheat oven to 155°C (320°F). Toast peanuts in oven until golden. In a small pot, bring sugar, corn syrup and 1-cup water to a boil. Add butter and cook to a medium-light caramel, then stir in peanuts. Transfer to a nonstick baking mat to cool before chopping into small pieces. Store in an airtight container at room temperature.

Candied Popcorn

196 g (¾ cup and 2 Tbsp) granulated sugar
56 g (2½ Tbsp) corn syrup
84 g (⅓ cup) unsalted butter, softened
2 liters popcorn, popped by volume

In a small pot, bring sugar, corn syrup and 1-cup water to a boil. Add butter and cook to a medium-light caramel, then stir in popcorn. Cool on a nonstick baking mat before breaking into small peanut-size pieces. Store in an airtight container at room temperature.

Chocolate Tuile

70 g (3½ Tbsp) glucose syrup
252 g (¾ cup) simple syrup
140 g (1⅓ cups) cocoa powder

Preheat oven to 177°C (350°F). In a small pot, heat glucose and simple syrup to 90°C (193°F). Transfer to a blender, and while running, blend in cocoa powder. Spread onto a baking sheet lined with a nonstick baking mat and bake for 3-5 minutes. Break into pieces and store in an airtight container at room temperature.

Assembly

Place two Chocolate Mousse domes on each plate. Sprinkle Candied Popcorn and Peanuts around the domes. Garnish with Chocolate Tuile and a quenelle of whipped cream.



Coconut Napoleon with Raspberry Sorbet

YIELDS 24 SERVINGS

Phyllo Sheets

8 sheets phyllo dough
224 g (1 cup) unsalted butter, melted
224 g (¾ cup) Caramel Sauce (recipe below)

Preheat oven to 176°C (350°F). Line an inverted baking sheet with parchment paper. Place a sheet of phyllo on top of paper. Brush with butter, then drizzle with caramel sauce. Repeat process with 6 more sheets. Brush final sheet only with butter. Using a paring knife, trim the edges of the phyllo and cut into 2 x 4 inch rectangles. Cover cut phyllo with another sheet of parchment paper and top with another inverted baking sheet. Bake for 10-12 minutes until golden brown. Cool, remove from pan and store in an airtight container.

Caramel Sauce

224 g (1 cup) heavy cream
168 g (¾ cup) granulated sugar

Bring cream just to a boil and set aside. Heat a medium-sized saucepan over medium-high heat and sprinkle sugar evenly over bottom of pan. Cook slowly to an amber caramel, shaking pan periodically to prevent burning, about 4 minutes. Very gradually, add the hot cream in small batches. Take care, as the mixture can spatter and burn you. Cook for 1 minute, stirring occasionally, then remove from heat and pour into a bowl to cool.

Coconut Snow

84 g (3 ounces) tapioca maltodextrin
112 g (½ cup) coconut oil
28 g (¼ cup) confectioner's sugar

Combine all ingredients in a food processor. Process, occasionally scraping down sides with a rubber spatula, until crumbly. Set aside for assembly.

Coconut Pastry Cream

392 g (1⅔ cups) unsweetened coconut milk
168 g (¾ cup and 1½ Tbsp) granulated sugar
3 large egg yolks
30 g (¼ cup) cornstarch
28 g (2 Tbsp) unsalted butter
112 g (½ cup) heavy cream, whipped to medium peaks

In a heavy bottom pot, bring the coconut milk and sugar to boil, stirring until sugar is dissolved. Whisk to combine cornstarch and egg yolks in a small bowl. Slowly pour ¼ cup of milk mixture into yolks to temper. Return mixture to pot and cook over medium-high heat until thickened and bubbling. Remove from heat, stir in butter and pour into clean bowl. Cover with plastic wrap and refrigerate. Once chilled, fold in whipped cream and transfer to a pastry bag.

Raspberry Sorbet

40 g (2 Tbsp) glucose syrup	Juice of 1 lemon
6 g (2 tsp) sorbet stabilizer	336 g (1½ cups) water
150 g (½ cup and 2 Tbsp) granulated sugar	980 g (4 cups) raspberry puree

In a medium-sized pot, whisk together glucose, stabilizer, sugar, lemon juice and water until combined. Bring to a boil, remove from heat and stir in puree. Cover and refrigerate until cool before processing in an ice cream machine.

Assembly

Spread raspberry gel in center of plate and top with a rectangle of prepared phyllo. Top with Coconut Pastry Cream and repeat for a total of three layers. Dust top layer with Coconut Snow and garnish with berries and quenelle of Raspberry Sorbet. Finish with edible flowers and herbs before serving.



Deconstructed Key Lime Pie

YIELDS 18 SERVINGS

Key Lime Curd

448 g (2 cups) granulated sugar
8 large eggs
Zest of 2 key limes
224 g (1 cup) freshly squeezed key lime juice
224 g (1 cup / 2 sticks) unsalted butter, cubed

Combine sugar, eggs, zest and juice over a double boiler. Cook for about 10-12 minutes, whisking often, until thickened. Remove from heat. Whisk in butter, one piece at a time, until smooth. Strain and refrigerate overnight in an airtight container. Before plating, place key lime curd in a stand mixer fitted with the paddle attachment and beat until smooth. Transfer to a pastry bag for assembly.

Home Made Graham Cracker

680 g (3 cups/6 sticks) unsalted butter, softened
280 g (1¼ cups) brown sugar
224 g (1 cup) granulated sugar
84 g (¼ cup) honey
392 g (3¼ cups) all-purpose flour
280 g (2⅓ cups) cake flour
280 g (2⅓ cups) wheat flour
5 g (1 tsp) salt
11 g (2⅓ tsp) baking soda
5 g (2 tsp) ground cinnamon

Preheat oven to 176°C (350°F). Cream the butter, sugars and honey together in a stand mixer fitted with a paddle attachment. In a separate bowl, combine all dry ingredients. Beat dry ingredients into butter mixture until smooth. Roll out between two sheets of parchment to 1/8-inch thickness and bake on a full baking sheet until golden brown and firm. Cool completely before grinding in a food processor into crumbs.

Raspberry Foam

340 g (1½ cups) raspberry puree
32 g (2 Tbsp) granulated sugar
7 g (1 Tbsp) Versawhip
3 g (1 tsp) xanthan gum

Place all ingredients in the bowl of a stand mixer fitted with a whisk attachment and whip until light and fluffy. Transfer to a pastry bag with round pastry tip for assembly.

Vanilla Bean Whipped Cremeux

448 g (2 cups) heavy cream
112 g (½ cup) granulated sugar
1 vanilla bean, split & scraped
2 silver gelatin sheets (or 4 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring heavy cream, sugar and vanilla to a simmer in a small pot. Add gelatin and stir to dissolve. Strain and refrigerate for at least 12 hours or until set. In a stand mixer fitted with a whisk attachment, whip vanilla cream to stiff peaks. Transfer to a pastry bag for assembly.

Assembly

On round plates, pipe different sizes of Key Lime Curd, Whipped Vanilla Bean Cremeux and Raspberry Foam dots around the plate. Sprinkle with Graham Cracker crumbs. Finish with edible herbs before serving.



Citrus Honey Vacherin

YIELDS 24 SERVINGS

Sorbet Syrup

672 g (3 cups) water	5 g (1½ tsp) sorbet stabilizer
588 g (2½ cups) granulated sugar	84 g (¼ cup) trimoline
168 g (1 cup) atomized glucose	

Boil water, half the sugar, glucose and trimoline. Add the remaining sugar and stabilizer and boil for 30 seconds. Set aside to cool. Reserve for the Citrus Sorbet.

Citrus Sorbet

490 g (2 cups) lemon juice, fresh squeezed	490 g (2 cups) calamansi puree
980 g (4 cups) orange juice, fresh squeezed	Sorbet Syrup (recipe above)
980 g (4 cups) grapefruit juice, fresh squeezed	

Combine all ingredients in a blender, strain through a fine mesh strainer and add Sorbet Syrup. Cool completely before processing in an ice cream machine.

Citrus Meringue

252 g (2 cups) confectioner's sugar	252 g (1 cup) egg whites
1 vanilla bean, split & scraped	252 g (1 cup and 2 Tbsp) granulated sugar
Zest of 1 each lemon, lime, orange	

Preheat oven to 100°C (212°F). Rub confectioner's sugar between your fingers with vanilla seeds and zests and set aside. In a stand mixer, whip egg whites and sugar to medium peaks; then fold in the sugar/zest mixture. Pipe 2-inch discs onto a nonstick baking mat. Bake until crisp and dry in center.

Citrus Compote

3 oranges, segmented, coarsely chop	28 g (1½ Tbsp) honey
1 lemon, segmented, coarsely chop	28 g (2 Tbsp) granulated sugar
1 grapefruit, segmented, coarsely chop	8 g (1 Tbsp) pectin

Squeeze membranes from skins and put all juice in small pot. Add honey and warm gently. Stir sugar and pectin together and temper in hot liquid. Return to heat and bring to a boil. Pour over citrus fruit and cool.

Wildflower Honey Ice Cream

980 g (4 cups) whole milk	20 large egg yolks
980 g (4 cups) heavy cream	670 g (2 cups) honey
112 g (½ cup) granulated sugar	

Make anglaise with milk, cream, sugar and yolks. Strain anglaise and stir in honey. Refrigerate until cold before processing in an ice cream.

Orange Curd

2 large eggs	2 tsp finely grated orange zest
2 large egg yolks	2 tsp finely grated lemon zest
112 g (½ cup) granulated sugar	112 g (1 stick) cold unsalted butter, cubed
56 g (¼ cup) orange juice	1 silver gelatin sheet (or 2 g powdered gelatin,
28 g (2 Tbsp) lemon juice	as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a small saucepan, whisk to combine eggs and yolks. Whisk in sugar, juices and zests. Add butter and whisk constantly over moderately low heat until mixture thickens, about 8 minutes. Add gelatin and stir to dissolve. Strain into a bowl, press plastic wrap directly onto surface and refrigerate.

Assembly

Place 24 two-inch ring mold in the freezer. On order, take out and place a disc of Meringue on the bottom. Scoop 56 g (¼ cup) of Citrus Sorbet into mold and smooth up the sides with a spoon or spatula. Place a spoonful of Citrus Compote in cavity. Place 28 g (2 Tbsp) of Honey Ice Cream and top with whipped cream, smoothing the top. Add a spoonful of Orange Curd and remove mold. Aerate and spoon the citrus compote around. Garnish with pieces of Citrus Meringue on top.



Passion Fruit Gelée, Hazelnut Sponge Cake and Hazelnut Ice Cream

YIELDS 12 SERVINGS

Passion Fruit Gelée

392 g (1¾ cups) passion fruit puree
84 g (⅓ cup and 1½ Tbsp) granulated sugar
42 g (3 Tbsp) water
4 silver gelatin sheets (or 8 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring puree, sugar and water to a boil in a small pot. Stir in gelatin to dissolve. Pour into desired tray and refrigerate until ready to use.

Caramelized Hazelnut Grains

392 g (5¼ cups) roughly ground hazelnuts
112 g (½ cup) granulated sugar
15 g (1 Tbsp) unsalted butter, softened

Combine hazelnuts and sugar in a medium-sized saucepan and heat until hazelnuts are toasted and sugar is caramelized. Add butter and stir well to combine. Transfer mixture to a sheet of parchment paper to cool.

Hazelnut Ice Cream

308 g (1⅓ cups) heavy cream	6 g (2 tsp) ice cream stabilizer
1,050 g (4⅓ cups) whole milk	168 g (¾ cup) hazelnut paste
56 g (4 Tbsp) milk powder	280 g (1¼ cups) granulated sugar
140 g (1 cup) atomized glucose	140 g (½ cup and 2 Tbsp) egg yolks

Bring heavy cream, milk, milk powder, glucose, stabilizer and hazelnut paste to a boil in a medium-sized saucepan. Combine sugar and egg yolks and slowly add to the saucepan, stirring until slightly thickened. Strain through a fine mesh strainer into a clean bowl. Cool over an ice bath before processing in an ice cream machine. Keep frozen until assembly.

Hazelnut Microwave Sponge Cake

126 g (½ cup and 1 Tbsp) toasted ground hazelnuts
252 g (1 cup) egg whites
168 g (¾ cup and 2 tsp) egg yolks
140 g (½ cup and 2 Tbsp) granulated sugar
38 g (⅓ cup) all-purpose flour
56 g (2 ounces) Gianduja chocolate, melted

Process all ingredients in a blender until smooth and strain into an iSi whipper. Charge with 2 N2O chargers and refrigerate for a 2-3 hours. Make 3 small cuts in the base of (24) plastic cups, shake whipper vigorously and fill each cup one-third full. Cook for 40 seconds in a microwave, flip cup upside down and set aside to cool.

Passion Fruit Apricot Foam

170 g (¾ cup) passion fruit puree
170 g (¾ cup) apricot puree
32 g (2 Tbsp) granulated sugar
7 g (1 Tbsp) Versawhip
3 g (1 tsp) xanthan gum

Whip all ingredients in a stand mixer fitted with a whisk attachment until light and fluffy. Transfer to a pastry bag with a round pastry tip for assembly.

Assembly

With a round cutter, cut the Passion Fruit Gelée and place in the center of a plate. Dust top of gelée with Caramelized Hazelnut Grains. Pipe some Passion Fruit Apricot Foam around gelée and add some pieces of the Hazelnut Sponge. Place a quenelle of Hazelnut Ice Cream on top of the gelée.



Tiramisu

YIELDS 15 SERVINGS

Mascarpone Mousse

8 large egg yolks
56 g (¼ cup) granulated sugar
3 silver gelatin sheets (or 6 g powdered gelatin, as directed on package)
4 large egg whites
896g (32 ounces) mascarpone cheese

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Over a double boiler, beat egg yolks and sugar until mixture lightens in color and forms ribbons. Add gelatin and stir to dissolve. Let cool for 5 minutes. Whip mascarpone with egg yolk mixture until soft peaks form. Meanwhile, beat egg whites to stiff peaks. Fold mascarpone mixture into egg whites and set aside. Make a cylinder shape mold with acetate sheet. Pipe mascarpone mousse into the acetate molds and freeze in blast chiller until firm. A few hours before ready to serve, unmold mousse and keep in the refrigerator.

Sponge Cake

5 large eggs, room temperature	140 g (1 cup and 2 Tbsp) all-purpose flour
224 g (1 cup) granulated sugar	6 g (½ Tbsp) baking powder
56 g (¼ cup) water	Pinch of salt

Preheat oven to 204°C (400°F). Lightly greased a 13 x 9 inch baking pan and set aside. Place eggs in mixing bowl; add sugar and start mixing on high. Add water and continue beating until mixture is fluffy and pale yellow. Meanwhile, sift flour, baking powder and salt together and set aside. When eggs are ready, pour flour mixture into eggs and blend thoroughly and quickly (or the eggs will drop in volume). Pour into prepared pan and tap firmly once or twice on the counter to remove any air bubbles. Immediately place in oven and bake for 10 minutes, or until a toothpick inserted into the center of the cake comes out clean. Set aside to cool. Cut to size and soak with Coffee Syrup.

Coffee Syrup

588 g (2½ cups) espresso coffee	84 g (⅓ cup) dark rum
140 g (½ cup and 2 Tbsp) granulated sugar	84 g (⅓ cup) Marsala wine
84 g (⅓ cup) Kahlua liqueur	

Mix ingredients together and reserve for Sponge Cake.

Kahlua Gelée

112 g (½ cup) granulated sugar
336 g (1½ cups) coffee, hot
10 silver gelatin sheets (or 20 g powdered gelatin, as directed on package)
336 g (1½ cups) Kahlua liqueur

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Mix sugar into hot coffee; then stir in gelatin to dissolve. Stir in Kahlua. Pour into a shallow pan and refrigerate.

Chocolate Tuile

56 g (¼ cup) water	100 g (¼ cup) glucose syrup
100 g (⅓ cup and 2 Tbsp) granulated sugar	56 g (¼ cup) cocoa paste

Preheat oven to 180°C (355°F). Heat water, sugar and glucose to 154°C (310°F). Pour over cocoa paste and combine to form a smooth paste. Roll mixture as thin as possible between 2 nonstick mats. Transfer to oven for about 3-6 minutes, until soft. Let cool. Store in airtight container, preferably with silica gel crystals.

Assembly

With a brush, spread chocolate across the plate. Place a cylinder of Mascarpone Mousse in the center and top with few pieces of Chocolate Tuile. Add a piece of soaked Sponge Cake on each side of the mousse and drizzle with Kahlua Gelée.



Deconstructed Red Velvet Cake

YIELDS 24 SERVINGS

Red Velvet Cake

178 g (1 cup) vegetable shortening	5 g (1 tsp) salt
3 large eggs	224 g (1 cup) buttermilk
336 g (1½ cups) granulated sugar	4 g (1 tsp) vanilla extract
3 g (1 tsp) cocoa powder	5½ g (1 tsp) baking soda
56 g (¼ cup) red food color	4 g (1 tsp) vinegar
411 g (4¼ cups) cake flour	

Preheat oven to 162°C (325°F). Cream together shortening, eggs and sugar in a stand mixer fitted with a paddle attachment until smooth. In a small bowl, combine cocoa and food color and add to shortening mixture. Sift flour and salt together over parchment paper. Add to the batter alternately with buttermilk in 3 additions. Add vanilla extract, then add in baking soda and vinegar. Spread batter evenly on a half baking sheet with a nonstick baking mat and bake for 25-30 minutes, or until a toothpick inserted into center comes out clean. Transfer from oven to a cooling rack. Tear cake into organically shaped pieces for assembly.

Cream Cheese Frosting

224 g (1 cup) unsalted butter, softened
224 g (1 cup) cream cheese, softened
560 g (4¾ cups) confectioner's sugar
A few drops of pure vanilla extract

Beat to combine butter and cream cheese in a stand mixer fitted with a paddle attachment. With mixer on a low speed, add confectioner's sugar one cup at a time and then beat on high until smooth and creamy. Beat in vanilla extract. Transfer to a pastry bag with a round pastry tip for assembly.

Pacojet Frozen Cream Cheese

112 g (½ cup) water
112 g (½ cup) granulated sugar
280 g (1 cup and 2½ Tbsp) cream cheese

Bring water and sugar to a boil. Add cream cheese and mix to combine. Pour into a Pacojet beaker and freeze for 24 hours before processing in a Pacojet.

Raspberry Fluid Gel

500 g (2 cups) raspberry puree
5 g (1 Tbsp) agar agar
112 g (½ cup) granulated sugar

Bring puree, agar agar and sugar to a boil in a small pot. Refrigerate until cool before processing in a blender until creamy and smooth. (For a shinier texture, add a little of the puree while processing in the blender.) Store in plastic bottle.

Chocolate Tuile

56 g (¼ cup) water	100 g (¼ cup) glucose syrup
100 g (⅓ cup and 2 Tbsp) granulated sugar	56 g (¼ cup) cocoa paste

Preheat oven to 180°C (355°F). Heat water, sugar and glucose to 154°C (310°F). Pour over cocoa paste and combine to form a smooth paste. Roll out as thin as possible between 2 nonstick mats. Transfer to oven until soft, about 3-6 minutes. Set aside to cool. Store in airtight container, preferably with silica gel crystals.

Assembly

Pipe Cream Cheese Frosting onto center of plate in a spiral design. Place four pieces of Red Velvet Cake onto frosting. Garnish with Frozen Cream Cheese, Raspberry Gel and Chocolate Tuile. Finish with edible flowers before serving.



Mango Coconut Mousse Bar

YIELDS 18-24 SERVINGS

Chocolate Cake

378 g (1½ cups and 2 Tbsp) sugar	140 g (⅔ cup) vegetable oil
308 g (2⅓ cups and 1½ Tbsp) cake flour	500 g (2 cups and 2½ Tbsp) eggs
56 g (⅔ cup) cocoa powder	204 g (¾ cup and 1½ Tbsp) milk
21 g (2 Tbsp) baking powder	

Preheat oven to 180°C (360°F). Mix all dry ingredients, oil and eggs in a stand mixer fitted with a whisk attachment for 6 minutes on high speed. Add milk and mix for 2 minutes on medium speed. Pour onto a parchment-lined baking sheet and bake for 10-15 minutes until golden.

Mango Mousse

476 g (2 cups) mango puree
112 g (¾ cup and 2 Tbsp) confectioner's sugar
6½ silver gelatin sheets (or 13 g powdered gelatin, as directed on package)
476 g (2 cups) heavy cream, whipped to soft peaks

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring mango puree and sugar to a simmer in a medium-sized pot. Add gelatin and stir to dissolve. Set aside to cool before folding in whipped cream.

Coconut Gelée

5 silver gelatin sheets (or 10 g powdered gelatin, as directed on package)
476 g (2 cups) coconut milk
84 g (⅓ cup and 1 Tbsp) granulated sugar

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring coconut milk and sugar to a simmer in a small pot; then add gelatin and stir to dissolve. Set aside to cool.

Mango Glass

400 g (1¾ cups and 1 Tbsp) mango puree
84 g (⅔ cup and ½ Tbsp) confectioner's sugar
66 g (⅓ cup) isomalt
14 g (¾ Tbsp) glucose syrup

Preheat oven to 79°C (175°F). Combine all ingredients in a food processor and process until smooth. Strain through a fine mesh strainer and spread thinly onto a baking sheet lined with a nonstick baking mat. Dehydrate for 24 to 48 hours. Store in a cool, dry place until ready to use.

Mango Sorbet

392 g (1¾ cups) granulated sugar
100 g (⅓ cup and 1 Tbsp) atomized glucose
3 g (1 tsp) sorbet stabilizer
490 g (2 cups) water
980 g (4 cups) mango puree

Bring sugar, glucose powder, stabilizer and water to a boil. Cover and refrigerate for 6 hours to cool completely. Combine with puree before processing in an ice cream machine.

Assembly

Place half a sheet of Chocolate Cake onto a half baking sheet. Pour a layer of Mango Mousse evenly over cake and freeze for two hours. Pour a even layer of Coconut Gelée and freeze until set before cutting into equally sized bars.

Place a mango mousse bar in the center of a plate with fresh mango and Mango Glass on top. Add a quenelle of Mango Sorbet alongside. Finish with edible herbs before serving.



Lemon Verbena Custard with Pears

YIELDS 12 SERVINGS

Lemon Verbena Custard

742 g (3 cups and 2½ Tbsp) heavy cream 140 g (⅔ cup and ½ Tbsp) sugar
4 sprigs lemon verbena 252 g (1 cup) egg yolks
1 vanilla bean, split & scraped

Preheat oven to 100°C (212°F). Bring cream, vanilla and lemon verbena sprigs to a boil in a small pot. Remove from heat and set aside to cool and infuse. Discard the lemon verbena sprigs. Whisk yolks and sugar together; add cream mixture and mix well. Push through a fine mesh strainer making sure all the vanilla seeds go through. Pour into ramekins and steam for 30-40 minutes. Refrigerate to set.

Spice Cake

252 g (1 cup and 2 Tbsp) stout beer 65 g (⅓ cup) granulated sugar
112 g (½ cup) canola oil 65 g (¼ cup and 1 Tbsp) brown sugar
252 g (¾ cup) molasses 300 g (2⅓ cups and 1 Tbsp) AP flour
2 large eggs 5 g (2 Tbsp) allspice
14 g (1 Tbsp) baking powder Pinch of salt

Preheat oven to 176°C (350°F). Mix dry and wet ingredients separately and combine, whisking until smooth. Pour onto a half baking sheet lined with a nonstick mat. Bake for 15-18 minutes until golden. Set aside to cool then store in an airtight container at room temperature.

Compressed Pears

2 pears, peeled
56 g (¼ cup) pear nectar

With a melon ball scoop, cut out pear balls. Compress in a sous-vide bag with the pear nectar and refrigerate for 3 hours.

Pear Pudding

510 g (2 cups) pear puree
5 g (1 Tbsp) agar agar
85 g (⅓ cup and 1 Tbsp) granulated sugar

Bring puree, agar agar and sugar to a boil. Refrigerate until cool before processing in a blender until creamy and smooth. (For a shiny texture, add a little of the puree while it is processing in a blender.) Pour into a plastic bottle for assembly.

Pear Foam

340 g (1½ cups) pear puree 7 g (1 Tbsp) Versawhip
32 g (2 Tbsp) granulated sugar 3 g (1 tsp) xanthan gum

Whip all ingredients in a stand mixer fitted with a whisk attachment until light and fluffy. Transfer to a pastry bag with a round pastry tip for assembly.

Lemon Verbena Pear Sorbet

15 pears, cored and halved 896 g (4 cups) white wine
14 g (1 ounce) lemon verbena leaves 560 g (2¾ cups) granulated sugar
1,344 g (6 cups) water 226 g (1 cup) simple syrup

Poach pears until very tender with the lemon verbena leaves, water, white wine and sugar. Discard the lemon verbena. Puree with simple syrup and 226 g (1 cup) of water. Refrigerate until cold before processing in an ice cream machine.

Assembly

Unmold Lemon Verbena Custard onto center of plate. Place pieces of Spice Cake around the custard. Garnish with Compressed Pear, Pear Pudding, Pear Foam and Lemon Verbena Pear Sorbet. Finish with edible flowers and herbs before serving.



Sweet Potato Custard with Sweet Potato Sorbet

YIELDS 18 SERVINGS

Sweet Potato Custard

5 large sweet potato, peeled and roasted
448 g (2 cups) granulated sugar
56 g (¼ cup) evaporated milk
6 large eggs
Pinch of salt
112 g (½ cup / 1 stick) unsalted butter, melted

Preheat oven to 162°C (325°F). Mix sugar, milk, and eggs with roasted sweet potatoes. Add butter and mix for 1 minute. Pour into 18 ring molds and bake for 10-16 minutes, or until a toothpick inserted into center comes out clean.

Sweet Potato Sorbet

224 g (1 cup) granulated sugar 6 g (½ Tbsp) atomized glucose
1.5 g (½ tsp) sorbet stabilizer 448 g (2 cups) sweet potato puree
448 g (2 cups) water

Bring sugar, stabilizer, water, vanilla and glucose to a boil in a medium sized pot. Refrigerate until cold before adding sweet potato puree. Refrigerate for about 12 hours to mature before processing in an ice cream machine.

Poached Pear

476 g (2 cups) water
476 g (2 cups) granulated sugar
4 pears, peeled

Bring water and sugar to a boil in a 4-quart saucepan over medium-high heat. Core pears from the bottom. Reduce heat to medium-low and add pears. Cover and cook for 30 minutes or until tender (but not falling apart). Refrigerate to cool completely before dicing.

Almond Tuile

800 g (3½ cups) granulated sugar
300 g (2⅓ cups and 1 Tbsp) all-purpose flour
420 g (1¾ cups and 2 Tbsp) orange juice
386 g (1⅓ cups) unsalted butter, melted and cooled
Sliced almonds

Preheat oven 176°C (350°F). Mix to combine sugar and flour in a stand mixer fitted with a whisk attachment. Add orange juice until fully incorporated then add butter slowly in a steady stream while mixing. Spread small rounds onto a baking sheet lined with a nonstick baking mat and sprinkle with almonds. Bake until golden brown.

Citrus Curd

448 g (2 cups) granulated sugar 112 g (½ cup) freshly squeezed Key lime juice
8 large eggs 112 g (½ cup) freshly squeezed orange juice
Zest of 1 each orange and lemon 224 g (1 cup / 2 sticks) unsalted butter, cubed

Combine sugar, eggs, zest and juices over a double boiler. Cook for about 10-12 minutes, whisking often until thickened. Remove from heat; whisk in butter, one piece at a time, until smooth. Strain and refrigerate for about 12 hours in airtight container. Before ready to use, beat Key lime curd until smooth in a stand mixer fitted with a paddle attachment. Transfer to a pastry bag.

Assembly

Spread Citrus Curd on one side of plate. Unmold Sweet Potato Custard onto plate; top with a quenelle of Sweet Potato Sorbet and Almond Tuile alongside. Garnish with a diced Poached Pear and fresh tangerine segments. Finish with edible flowers and herbs before serving.



Almond Sponge Cake

Honey Yogurt, Whipped Yogurt Cremeux, Candied Tomatoes and Compressed Strawberries

YIELDS 12-15 SERVINGS

Honey Yogurt

224 g (1 cup) Greek yogurt
84 g (¼ cup) honey
Pinch of salt

Combine all ingredients in a small bowl and mix well. Keep refrigerated in an airtight container.

Almond Microwave Sponge Cake

168 g (1½ cups) slivered toasted almonds
4 large egg whites
4 large egg yolks
84 g (⅓ cup and 1½ Tbsp) granulated sugar
42 g (⅓ cup) all-purpose flour

Process all ingredients in a blender until smooth and strain into an iSi whipper. Charge with 2 N2O chargers and refrigerate for a 2-3 hours. Make 3 small cuts in the base of (12-15) plastic cups, shake whipper vigorously and fill each cup one-third full. Microwave for 40 seconds, flip cup upside down; set aside to cool.

Whipped Greek Yogurt Cremeux

168 g (¾ cup) granulated sugar
490 g (2 cups) heavy cream
4 silver gelatin sheets (or 8 g powdered gelatin, as directed on package)
224 g (1 cup) Greek yogurt

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a saucepot, bring sugar and cream to a light simmer. Stir in gelatin to dissolve and whisk in yogurt until smooth. Refrigerate for about 12 hours. When ready to serve, whip in a stand mixer fitted with a whisk attachment until fluffy.

Candied Tomatoes

36 firm, ripe cherry tomatoes
Simple syrup, as needed

Bring a large pot of water to a boil and place a bowl of ice water on the side. Using a paring knife, score each tomato with an “X” on the bottom. Remove the stem core on each. Blanch tomatoes in boiling water for 2 to 3 minutes; remove and quickly shock in ice water. Once cooled, peel each tomato; transfer to a container and cover with simple syrup.

Compressed Strawberries

20 small strawberries
224 g (1 cup) strawberry puree

Place strawberries in a shallow container and puree completely. Set the entire container in a vacuum-sealed chamber and pressurize completely.

Almond and Yogurt Grains

56 g (¼ cup) granulated sugar
28 g (3 Tbsp) water
112 g (½ cup) almonds
56 g (6⅔ Tbsp) yogurt powder
Pinch of citric acid

Boil sugar and water until the mixture reaches 118°C (245°F). Remove from heat and add the almonds, stirring well. In a blender, process almond mixture with the yogurt powder and citric acid. Keep in an airtight container.

Assembly

With a spatula, spread Honey Yogurt across plate and pipe Yogurt Whipped Cremeux on top. Place a few Candied Tomatoes and Compressed Strawberries around the cremeux along with Almond-Yogurt Grains. Arrange the Almond Sponge Cake diagonally on top and moisten the cake with a little amaretto.



S'mores

YIELDS 24 SERVINGS

Chocolate Mousse

504 g (2 cups and 2 Tbsp) whole milk
4 silver gelatin sheets (or 8 g powdered gelatin, as directed on package)
616 g (22 ounces) Valrhona Manjari chocolate or semi sweet chocolate, chopped
1008 g (4¼ cups) heavy cream, whipped to soft peaks

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring milk to a boil in a small pot. Remove from heat and stir in gelatin to dissolve. Pour liquid over chocolate and whisk until smooth. Cool to 40°C (104°F) before folding in whipped cream. Refrigerate until set.

Marshmallow

980 g (4 cups) granulated sugar
100 g (¼ cup) glucose syrup
294 g (1¼ cups) water
350 g (1⅓ cups and 1½ Tbsp) egg whites
25 silver gelatin sheets (or 50 g powdered)

Confectioner's Sugar Mixture
224 g (1¾ cups) cornstarch
224 g (1¾ cups and 1¾ Tbsp) confectioner's sugar

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Heat sugar, water and glucose to 115°C (240°F). Begin whipping egg whites a stand mixer fitted with a whisk attachment. When sugar reaches temperature begin pouring into whites. Continue whipping on high until mixture triples in volume. Stir in gelatin to dissolve and quickly pour evenly onto baking sheet lined with a nonstick mat. Dust liberally with Confectioner's Sugar Mixture to lightly cover (reserve remainder for later usage). Let marshmallows sit uncovered for at least 4 hours up to overnight.

On a cutting board, cut into squares using a cutter wheel dusted with confectioner's sugar mixture. Once cut, lightly dust all sides of each marshmallow with remaining mixture, using additional if necessary. Store in airtight container for up to 3 weeks.

Caramelized Banana

4-5 bananas, peeled and sliced into rounds
Turbinado sugar

Place bananas on a metal pan, sprinkle with sugar and brûlée using a blowtorch.

Graham Cracker Ice Cream

980 g (4 cups) whole milk	252 g (2⅓ cups) Graham Cracker Crumbs
113 g (½ cup) heavy cream	8 large egg yolks
56 g (¼ cup) non-fat milk powder	Pinch of salt
28 g (2 Tbsp) unsalted butter, softened	252 g (1¼ cups) granulated sugar
56 g (¼ cup) atomized glucose	10 g (1 Tbsp) ice cream stabilizer

Combine milk, cream, milk powder, butter, and glucose in a heavy-bottomed pot and bring to a simmer. Remove from heat and add Graham Cracker Crumbs. Steep for 1½ hours. Process with an hand-held blender until smooth. Return to heat, scald, and remove from heat. Whisk together yolks, salt, sugar, and stabilizer. Carefully temper the hot milk mixture into the egg mixture. Return to heat and cook to 85°C (185°F). Chill for about 12 hours, strain, and season with salt. Process in ice cream machine.

Home Made Graham Cracker

680 g (3 cups) unsalted butter, softened	280 g (2⅓ cups) cake flour
280 g (1¼ cups) brown sugar	280 g (2⅓ cups) wheat flour
224 g (1 cup) granulated sugar	5 g (1¼ tsp) salt
84 g (¼ cup) honey	11 g (2⅓ tsp) baking soda
392 g (3¾ cups) all-purpose flour	5 g (2 tsp) ground cinnamon

Preheat oven to 176°C (°F). In a stand mixer fitted with a paddle attachment, cream together butter, sugars and honey. In a separate bowl, combine all remaining dry ingredients. Beat dry ingredients into butter mixture until smooth. Roll dough out between two sheets of parchment paper to 1/8-inch thickness. Bake on a full baking sheet until golden brown and firm. Let cool completely before grinding in a food processor into crumbs. Reserve for Graham Cracker Ice Cream and assembly.

Assembly

Place a piece of Marshmallow in center of plate and brûlée using a blowtorch. Spoon a rustic shape of Mousse behind the Marshmallow. Place a spoon of Graham Cracker next to the Marshmallow and top with a quenelle of Ice Cream. Garnish with two pieces of Caramelized Banana.



Milk Chocolate Ice Cream with Cider Poached Apple

YIELDS 24 SERVINGS

Milk Chocolate Ice Cream

504 g (2 cups and 2 Tbsp) whole milk	28 g (1½ Tbsp) egg yolks
126 g (½ cup) heavy cream	3 g (1 tsp) ice cream stabilizer
14 g (¾ Tbsp) glucose syrup	168 g (6 ounces) Valrhona Jivara
28 g (3 Tbsp) milk powder	milk chocolate, chopped
84 g (⅓ cup and 1 Tbsp) sugar	

Heat milk, heavy cream, glucose and milk powder in a saucepot to warm. Mix half of the sugar with the stabilizer and add to hot mixture. Whisk remaining sugar with yolks and add hot liquid to temper. Return mixture to the pot and cook to 85°C (185°F). Strain over milk chocolate and mix well. Cool over an ice bath and refrigerate for 6 hours to mature. Blend with a hand-held blender before process in an ice cream machine.

Praline Feuilletine

224 g (1 cup) praline paste
224 g (8 ounces) dark chocolate, chopped
14 g (1 Tbsp) unsalted butter, softened
224 g (8 ounces) feuilletine

Melt praline, chocolate and butter over a double boiler. Add feuilletine crisps. Spread as thin as possible on a parchment-lined baking sheet. Freeze until set. Place frozen feuilletine in a food processor until crumbs form.

Cider Poached Apple

24 small apples, peeled and cored
1,792 g (8 cups) apple cider
224 g (1 cup) packed light brown sugar

Put apples in a wide 5-quart heavy pot and add cider and sugar. Bring to a boil, cover and lower to medium heat for 25 to 30 minutes. Set aside to cool.

Milk Chocolate Microwave Sponge Cake

126 g (1⅓ cups) toasted almonds, ground
252 g (1 cup) egg whites
168 g (¾ cup and 2 tsp) egg yolks
140 g (½ cup and 2 Tbsp) granulated sugar
38 g (⅓ cup) all-purpose flour
112 g (4 ounces) milk chocolate, melted

Process all ingredients in a blender until smooth and strain into an iSi whipper. Charge with 2 N2O chargers and refrigerate for a 2-3 hours. Make 3 small cuts in the base of (24) plastic cups, shake whipper vigorously and fill each cup one-third full. Microwave for 40 seconds, flip cup upside down and set aside to cool.

Chocolate Sauce

140 g (⅔ cup and ½ Tbsp) water
168 g (¾ cup) granulated sugar
56 g (⅔ cup) cocoa powder
112 g (½ cup) heavy cream
2 silver gelatin sheets (or 4 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a small pot, bring water, sugar and cocoa powder to a boil for 2 minutes. Add heavy cream, return to a boil for another minute; then stir in gelatin to dissolve. Process with a hand-held blender until smooth, then strain.

Assembly

Scoop balls of Milk Chocolate Ice Cream and roll each in Praline Feuilletine crumble. Freeze until ready to serve. Spread Chocolate Sauce on a plate. Place a crumble-covered ice cream ball on one side of the plate. On the other side, add a small Cider Poached Apple topped with Milk Chocolate Sponge Cake.



Lychee Granita, Campari Meringue and Greek Yogurt Sorbet

YIELDS 12-15 SERVINGS

Lychee Granita

112 g (½ cup) granulated sugar
840 g (3¾ cups) lychee puree
2 silver gelatin sheets (or 4 g powdered gelatin, as directed on package)
56 g (¼ cup) lemon juice

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Heat sugar and lychee puree to a gentle simmer, remove from heat, and add the gelatin and lemon juice, stirring to dissolve. Pour mixture into a shallow pan and allow it to thicken in the freezer for about 12 hours. When solid, scrape surface with a fork to get a fluffy granita flakes.

White Chocolate Crèmeux

308 g (1¼ cups) heavy cream
420 g (15 ounces) white chocolate, chopped
364 g (1½ cups) Greek yogurt

Bring cream to a boil in a small pot and pour over the chocolate. Let stand for one minute, then whisk to emulsify. When chocolate is smooth, add yogurt, mix well, and chill for at least 6 hours. Transfer to a pastry bag for assembly.

Greek Yogurt Sorbet

403 g (1¾ cups) granulated sugar	Pinch of salt
90 g (¼ cup) atomized glucose	672 g (3 cups) water
6 g (2 tsp) sorbet stabilizer	500 g (2 cups) Greek yogurt

Combine sugar, glucose, stabilize, and salt. Heat water to 40°C (140°F) and whisk in the sugar mixture. Heat syrup to 85°C (185°F) and cool over an ice bath. When cold, combine with yogurt and process in an ice cream machine. Transfer to a pastry bag fitted with a 1/2-inch diameter pastry tip.

Campari Meringue

140 g (½ cup) egg whites
28 g (2 Tbsp) Campari
140 g (⅔ cup and ½ Tbsp) granulated sugar
140 g (1 cup and 2½ Tbsp) confectioner's sugar

Place a rack in the center of the oven and preheat to 100°C (212°F). In a medium-sized bowl, whip egg whites with the Campari until soft peaks form. Rain in the granulated sugar and continue whipping until the whites are stiff and glossy. Sift the confectioner's sugar over the meringue and quickly combine. Transfer to a pastry bag and pipe onto a baking sheet lined with a nonstick mat. Bake for one hour; turn off oven and let meringue cool inside oven for an additional hour, then crumble into pieces.

Assembly

Spread a layer of White Chocolate Crèmeux on plate. Top with Lychee Granita and Greek Yogurt Sorbet. Sprinkle with Campari Meringue. Finish with edible flowers and herbs before serving.



Brownie with Compressed Banana and Caramelia Ice Cream

YIELDS 12-15 SERVINGS

Brownies

448 g (2 cups) unsalted butter, softened
896 g (4 cups) granulated sugar
8 large eggs
146 g (1¾ cups) cocoa powder
292 g (2½ cups) all-purpose flour

Position a rack in the lower third of oven and preheat to 162°C (325°F). Line the bottom and sides of a baking sheet with parchment paper.

Place butter and sugar in the bowl of a standing mixer fitted with a paddle attachment and beat until smooth. Add eggs, one at a time, stirring vigorously after each addition. When batter looks thick, shiny and well blended, add flour and cocoa powder and mix for one minute at medium-high speed. Spread evenly on prepared pan. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean. Transfer to rack to cool completely.

Caramel Syrup

112 g (½ cup) water
56 g (¼ cup) atomized glucose
224 g (1 cup) granulated sugar
224 g (1 cup) water

In a saucepan, bring 112 g water, glucose and sugar to a boil and cook until golden brown. Slowly add the additional 224 g water; stir constantly until well incorporated. Reserve for the Compressed Bananas.

Compressed Banana

4 bananas, each peeled and cut into four cylinders
112 g (⅓ cup) Caramel Syrup

Compress bananas and Caramel Syrup in a large sous-vide bag. Seal on highest setting and macerate for 1 hour. Remove bananas from bag, discarding liquid.

Valrhona Caramelia Chocolate Ice Cream

504 g (2 cups and 2 Tbsp) whole milk
126 g (½ cup) heavy cream
14 g (¾ Tbsp) glucose syrup
28 g (⅓ cup) milk powder
84 g (⅓ cup and 1 Tbsp) granulated sugar
3 g (1 tsp) ice cream stabilizer
28 g (1½ Tbsp) egg yolks
168 g (6 ounces) Valrhona Caramelia, chopped (or other milk chocolate)

Heat milk, heavy cream, glucose and milk powder in a saucepot to warm. Mix half of the sugar with the stabilizer and add to hot mixture. Whisk remaining sugar with yolks and add hot liquid to temper. Return mixture to the pot and cook to 85°C (185°F). Strain over milk chocolate and mix well. Cool over an ice bath and refrigerate for 6 hours to mature. Blend with a hand-held blender before process in an ice cream machine.

Assembly

Cut Brownies into evenly-sized rectangles and place one in the center of each plate. Top with a quenelle of Chocolate Ice Cream and place one Compressed Banana alongside. Finish with chocolate garnish and gold leaf.



Cantaloupe Soup with Melon Terrine and Sheep's Yogurt Sorbet

YIELDS 24 SERVINGS

Cantaloupe Soup

1 cantaloupe melon, scrubbed, peeled, seeded and cubed

56 g (¼ cup) Prosecco

56 g (2 Tbsp) simple syrup

Combine the melon, Prosecco and simple syrup in a blender and puree until completely smooth. Strain liquid through a fine mesh strainer and refrigerate until ready to serve.

Melon Terrine

1 small watermelon

Trim melon into equal rectangular-shaped pieces, making sure that the tops and bottoms of these pieces are flat. Place melon in a vacuum pouch; seal and refrigerate for a few hours.

Sheep's Yogurt Sorbet

403 g (1¾ cups) granulated sugar

90 g (⅓ cup and ½ Tbsp) atomized glucose

6 g (2 tsp) sorbet stabilizer

Pinch of salt

672 g (3 cups) water

500 g (2 cups) sheep's yogurt

Combine sugar, glucose, stabilizer and salt in a small bowl. Heat water to 40°C (104°F) in a medium-sized pot and whisk in sugar mixture. Heat syrup to 85°C (185°F); remove from heat and cool over an ice bath. When cold, combine syrup with yogurt and process in an ice cream machine.

Assembly

Place a Melon Terrine in center of a plate or shallow bowl. Place a quenelle of Sheep's Yogurt Sorbet on top of terrine. Pour Cantaloupe Soup tableside.



Beet Meringue with Mascarpone Ganache

YIELDS 20 SERVINGS

Beet Meringue

340 g (1½ cups) fresh beet juice
32 g (2 Tbsp) granulated sugar
7 g (1 Tbsp) Versawhip
3 g (1 tsp) xanthan gum
3 g (1 tsp) egg white powder

Preheat oven to 76°C (170°F). Line 2 baking sheets with nonstick baking mats and set aside.

Place all ingredients in the bowl of a stand mixer fitted with a whisk attachment and whip until light and fluffy. Transfer to a pastry bag fitted with a straight tip. Pipe onto the prepared baking sheets in rounds about 1 inch in diameter, spaced about 1½ inches apart. As you pipe, hold pastry bag perpendicular to baking sheet and flick the tip of the bag as you finish each cookie to minimize the peaks. Dehydrate for about 12 hours, until completely dry.

Mascarpone Ganache

280 g (10 ounces) white chocolate
112 g (4 ounces) mascarpone cheese

Melt white chocolate over a double boiler, stirring until smooth. Let cool until just lukewarm. When the chocolate has cooled a bit, whisk in mascarpone until smooth. Let set for few hours at room temperature.

Assembly

Take one Beet Meringue base, place a dollop of Mascarpone Ganache in the center and top with another meringue base.



Chocolate Passion Fruit Verrine

YIELDS 24 TWO-OUNCE VERRINES

Chocolate Mousse

504 g (2 cups and 2 Tbsp) whole milk
4 silver gelatin sheets (or 8 g powdered gelatin, as directed on package)
616 g (22 ounces) Valrhona Manjari chocolate, chopped
1008 g (4¼ cups) heavy cream, whipped to soft peaks

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring milk to a boil in a small pot. Remove from heat and stir in gelatin to dissolve. Pour hot liquid over chocolate, whisking until smooth. Cool to 104°F before folding in whipped cream. Fill 24 glasses halfway with mousse and refrigerate until set.

Passion Fruit Gelée

392 g (1¾ cups) passion fruit puree
84 g (⅓ cup and 1½ Tbsp) granulated sugar
42 g (2½ Tbsp) water
4 silver gelatin sheets (or 8 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring puree, sugar and water to a boil in a small pot. Stir in gelatin to dissolve. Let cool at room temperature. Pour over Chocolate Mousse and refrigerate until set.

Dulce de Leche

2 cans condensed milk

Place cans in a large pot fill with water to 1 inch above tops of cans. Bring water to a simmer and continue to cook over low heat for about 4 hours, refilling water level as necessary to keep depth. Let cool. Transfer to a pastry bag with a round tip.

Passion Fruit Foam

340 g (1½ cups) passion fruit puree 7 g (1 Tbsp) Versawhip
28 g (2 Tbsp) granulated sugar 3 g (1 tsp) xanthan gum

Whip all ingredients in the bowl of a stand mixer fitted with a whisk attachment until light and fluffy. Transfer to a pastry bag with a round tip for assembly.

Candied Peanuts

500 g (17.5 ounces) peanuts 56 g (2½ Tbsp) corn syrup
198 g (¾ cup and 2 Tbsp) granulated sugar 85 g (6 Tbsp) unsalted butter, softened

Preheat oven to 155°C (320°F). Toast peanuts in oven until golden. Bring sugar, corn syrup and 200 ml (1 cup) of water to a boil. Add butter and cook to a medium-light caramel, then stir in peanuts. Spread onto a nonstick mat to cool then chop into small pieces and reserve in airtight container.

Macaron

125 g (1¼ cups) almond flour 100 g (⅓ cup and 2 Tbsp) granulated sugar
150 g (1¼ cups) confectioner's sugar Few drop of yellow food color
100 g (⅓ cup and 1 Tbsp) egg whites

Preheat oven to 135°C (275°F), low fan. Place flour and confectioner's sugar in a food processor and pulse to a fine powder. In a stand mixer fitted with a whisk, whip egg whites and granulated sugar to medium peaks. Add food color and whip for another 20 seconds. Sift flour/sugar powder, discarding any lumps. Fold into egg mixture, using a rubber spatula, until smooth and viscous; transfer to a pastry bag fitted with a ½-inch round tip. Pipe 1-inch rounds onto baking sheets lined with nonstick mats. Lightly tap against the counter several times to flatten mounds. Let stand at room temperature for 30 minutes to dry shells slightly. Bake for 12 minutes.

Chocolate Garnish

Brush an acetate sheet with oil to coat. Temper chocolate, pour into center of sheet and cover a second sheet. Use a rolling pin to spread chocolate to the edge of the acetate. As soon as the chocolate starts to set, mark rectangular shape using dough dividers or other cutter. Set aside until hardened.

Assembly

Garnish Passion Fruit Gelée with dots of Dulce De Leche and a few Candied Peanuts. Place a chocolate plaque on top of verrine. Fill Macarons with Dulce De Leche. Put a dot of dulce de leche on the chocolate and stand one macaron upright on dot. Pipe Passion Fruit Foam on top of macaron. Finish with edible flowers before serving.



Lime Mousseline, Toasted Sesame Seed Sponge Cake & Ginger Ice Cream

YIELDS 18 SERVINGS

Lime Mousseline

224 g (1 cup) granulated sugar
4 large eggs
Zest of 1 lime
112 g (½ cup) freshly squeezed lime juice
2 silver gelatin sheets (or 4 g powdered gelatin, as directed on package)
112 g (½ cup / 1 stick) unsalted butter, cubed
224 g (1 cup) heavy cream

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Combine sugar, eggs, zest and juice over a double boiler. Cook for about 10-12 minutes, whisking often, until thickened. Remove from heat and whisk in the gelatin and butter, one piece at a time, until smooth. Strain and refrigerate in airtight container for 2 hours or until cool. Whip cream to medium peaks and fold with the lime cream. When ready to use, beat lime mousse until smooth.

Sesame Seed Paste

150 g (1 cup) sesame seeds
56 g (4 Tbsp) sesame oil

Toast sesame seeds in a saucepan over low-medium heat. Transfer to blender; add sesame oil and puree to a smooth paste. Store in a container at room temperature. Reserve for the Toasted Sesame Seed Microwave Sponge Cake.

Toasted Sesame Seed Microwave Sponge Cake

160 g (¾ cup) Sesame Seed Paste 160 g (¾ cup and 1 Tbsp) granulated sugar
250 g (1 cup) egg whites 40 g (⅓ cup) all-purpose flour
160 g (¾ cup and 1 tsp) egg yolks

Process sesame seed paste, eggs, sugar and flour together in a blender and strain into an iSi whipper. Charge with 2 N2O chargers and refrigerate for a 2-3 hours. Make 3 small cuts in the base of (18) plastic cups, shake whipper vigorously and fill each cup one-third full. Cook for 40 seconds in a microwave, flip cup upside down and set aside until cool.

Ginger Streusel

112 g (1½ cups) ground almonds
84 g (⅔ cup) all-purpose flour
84 g (⅓ cup) brown sugar
100 g (½ cup and 1½ Tbsp) unsalted butter, softened
6 g (2 tsp) ginger powder

Preheat oven to 176° C (350°F). Beat all ingredients to combine in a stand mixer fitted with a paddle attachment until crumbly. Pour onto a baking sheet lined with parchment paper and bake for 12 minutes.

White Chocolate Ginger Ice Cream

800 g (3½ cups) whole milk	84 g (⅓ cup) egg yolks
490 g (2 cups) heavy cream	196 g (1 cup) granulated sugar
28 g (1½ Tbsp) inverted sugar	336 g (12 ounces) white chocolate, chopped
56 g (⅓ cup and 2 Tbsp) milk powder	112 g (½ cup) diced candied ginger
10 g (1 Tbsp) ice cream stabilizer	

Bring milk, heavy cream, inverted sugar, milk powder and stabilizer to a boil in a medium-sized pot. Whisk to combine yolks and granulated sugar in a medium-sized bowl and add hot liquid to temper. Return mixture to pot, cook to 85°C (185°F) and pour over white chocolate while mixing from the center outward to form an emulsion. Add ginger and smooth with a hand-held blender. Cool over an ice bath and refrigerate for 24 hours to mature. Blend with a hand-held blender before processing in an ice cream machine.

Assembly

Spread Lime Mousseline on a plate. Place Ginger Streusel in the center and top with Toasted Sesame Seed Microwave Sponge Cake. Place a spoonful of streusel next to the sponge cake and top with a quenelle of White Chocolate Ginger Ice Cream. Garnish with lime zest.



Rhubarb Soup with Greek Yogurt Sorbet

YIELDS 12-15 SERVINGS

Rhubarb Soup

Juice of 15 rhubarb stalks
56 g (¼ cup) freshly squeezed lemon juice
252 g (1 cup and 2 Tbsp) freshly squeezed orange juice
532 g (2⅔ cups) granulated sugar

Bring rhubarb juice, lemon juice, orange juice and sugar to a boil. Remove from heat and let cool to room temperature. Refrigerate to chill.

Rhubarb Compote

3 rhubarb stalks, peeled and cut into small pieces
Simple syrup, as needed

In a small saucepan, combine rhubarb in just enough simple syrup so the fruit is still tart. Simmer until fruit has softened and liquid thickened. Set aside to cool slightly.

Greek Yogurt Sorbet

410 g (1¾ cups) granulated sugar
90 g (⅓ cup and ½ Tbsp) atomized glucose
6 g (2 tsp) sorbet stabilizer
Pinch of salt
676 g (3 cups) water
500 g (2 cups) Greek yogurt

Combine sugar, glucose, stabilizer and salt in a small bowl. Heat water to 40°C (104°F) and whisk in the sugar mixture. Heat to 85°C (185°F); remove from heat and cool over an ice bath. When cold, combine with the Greek yogurt and processing in an ice cream machine. Transfer to a pastry bag with a 1/2-inch round tip and store in freezer until assembly.

Rhubarb Chips

112 g (½ cup) water
112 g (½ cup) granulated sugar
Juice of 1 lemon
2 firm rhubarb stalks

Preheat oven to 93°C (200°F). Bring water, sugar and lemon juice to a boil in a wide, shallow saucepan and place a bowl of ice water on the side. Reduce heat and keep syrup at barely a simmer. Using an electric slicer or mandolin, cut rhubarb lengthwise into slices, about 1 millimeter-thick. Working in batches, drop slices into the simmering syrup and poach for about 3 minutes, or until translucent. Remove from syrup and immediately plunge into ice water to chill; pat dry and place on a baking sheet lined with a nonstick baking mat. Repeat process in batches until all slices are poached. When baking sheet is full, place in oven and allow to dry until a chip, when cooled, breaks sharply. Store chips between layers of parchment in an airtight container at room temperature.

Assembly

Place Rhubarb Compote in center of a shallow bowl with a quenelle of Greek Yogurt Sorbet on top. Garnish with mixed berries, baby kiwi, Rhubarb Chip and edible flowers. Pour Rhubarb Soup into bowl tableside.



Coffee Macaron with Coffee Cream and Milk Chocolate Ice Cream

YIELDS 24 SERVINGS

Coffee Macaron

125 g (1¼ cups) almond flour
150 g (1¼ cups) confectioner's sugar
100 g (½ cup and 1 Tbsp) egg whites
100 g (½ cup and 2 Tbsp) granulated sugar
A few drops of brown food color
A few drops of coffee paste

Preheat oven 135°C (275°F), low fan. Process flour and confectioner's sugar in a food processor until it turns to a fine powder. In a stand mixer fitted with a whisk attachment, whip egg whites and granulated sugar until medium peaks form. Add food color and coffee paste and mix for another 20 seconds. Sift flour and confectioner's sugar, discarding any lumps. With a rubber spatula, fold into egg mixture until smooth and glossy. Pipe onto 2 baking sheets lined with nonstick baking mats; tap sheets lightly against the counter several times to flatten mounds. Rest for 30 minutes at room temperature to dry shells slightly before baking, allowing for a nice shell and shine. Bake for 12 minutes.

70% Chocolate Coffee Ganache

28 g (1½ Tbsp) inverted sugar
28 g (6 Tbsp) instant espresso
168 g (¾ cup) heavy cream
168 g (6 ounces) Valrhona Guanaja chocolate, melted
20 g (1½ Tbsp) unsalted butter, softened

Bring inverted sugar, instant espresso and heavy cream to a boil in a small pot. Pour over chocolate and whisk to emulsify. Cool to 35°C (95°F) before adding butter and processing with a hand-held blender until smooth. Transfer to a pastry bag for assembly.

Coffee Cream

100 g (½ cup and 2 Tbsp) heavy cream
28 g (2 Tbsp) granulated sugar
56 g (¼ cup) cold espresso
14 g (3 Tbsp) instant espresso

Place all ingredients in the bowl of a stand mixer fitted with a whisk attachment and whip to stiff peaks. Transfer to a pastry bag for assembly.

Milk Chocolate Ice Cream

224 g (1 cup) heavy cream
280 g (1¼ cups) water
28 g (1½ Tbsp) glucose syrup
3 g (1 tsp) ice cream stabilizer
336 g (12 ounces) Valrhona Jivara milk chocolate, melted

Bring cream, water, glucose and stabilizer to a boil. Pour over milk chocolate, stirring well to combine. Set aside to cool. Pour into a Pacojet beaker and freeze. Before serving, process in a Pacojet ice cream machine.

Caramelized Banana

1 banana, peeled and sliced into rounds
Turbinado sugar

Place banana on a metal pan, sprinkle with sugar and brûlée using a blowtorch.

Assembly

Fill the Coffee Macaron with Chocolate Coffee Ganache and place in the center of a plate. Pipe Coffee Cream around the macaron. Place 2 pieces of Caramelized Banana next to macaron. Finish with a quenelle of Milk Chocolate Ice Cream.



Yuzu Tart

YIELDS 24 SERVINGS

Sable Pastry

240 g (1 cup and 1 Tbsp) unsalted butter, cold, diced

180 g (1½ cups) confectioner's sugar

Pinch of salt

56 g (½ cup) almond flour

470 g (4 cups) all-purpose flour

100 g (2 each) extra large eggs

Preheat oven to 157°C (315°F). In the bowl of a stand mixer fitted with the paddle attachment, cream the butter, sugar, salt, and both flours. Add eggs and beat to combine, being careful not to over mix. Roll out between two sheets of parchment paper to 3 mm (⅛-inch) thickness and refrigerate for several hours. Stamp out discs using a 3 cm (1¼ inch) round pastry cutter. Bake for 10-15 minutes until a light golden brown.

Yuzu White Chocolate Ganache

168 g (¾ cup) heavy cream

70 g (¼ cup and 1 Tbsp) yuzu juice

504 g (18 ounces) white chocolate, melted

Heat heavy cream and yuzu juice to 50°C (122°F). Gradually pour over the hot melted chocolate and whisk vigorously to obtain a shiny and elastic emulsion.

To perfect the emulsion, process with a hand-held blender until smooth.

Refrigerate to set.

Assembly

Transfer the Ganache to a pastry bag with a round pastry tip. Pipe a ball of Ganache onto the Sable Pastry discs. Finish with edible flowers before serving.



White Chocolate Flexi Ganache

YIELDS 18-24 SERVINGS

White Chocolate Flexi Ganache

336 g (1½ cups) heavy cream 4 g (2 tsp) agar agar
84 g (⅓ cup) inverted sugar 1½ silver gelatin sheets (or 3 g powdered)
56 g (¼ cup) water 448 g (16 ounces) white chocolate, chopped

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a medium-sized pot, bring cream, inverted sugar, water and agar agar to a boil. Stir in gelatin to dissolve and pour over chocolate. Whisk until smooth. Pour onto a 1/4-baking sheet lined with a nonstick mat. Refrigerate until firm.

Rose Water White Chocolate Whipped Ganache

210 g (7½ ounces) white chocolate, melted
364 g (1½ cups and 2 Tbsp) heavy cream
Few drops of rose water

Bring cream to a boil and slowly pour over melted chocolate in several additions to create an elastic core. Add rose water and process with a hand-held blender to perfect the emulsion. Let set about 12 hours before using. In a stand mixer fitted with a whisk attachment, whip ganache just until a soft peak is reached.

Raspberry Fluid Gel

500 g (2 cups) raspberry puree
5 g (1 Tbsp) agar agar
112 g (½ cup) granulated sugar

Bring puree, agar agar and sugar to a boil in a small pot. Refrigerate until cool before processing in a blender until creamy and smooth. (For a shinier texture, you can add a little of the puree while processing in the blender.) Pour into a plastic bottle for assembly.

Raspberry Meringue

84 g (⅓ cup) egg whites
84 g (⅓ cup and 1½ Tbsp) granulated sugar
84 g (⅔ cup and 1 Tbsp) confectioner's sugar
A few drops of red color
A few drops of raspberry compound

Preheat oven to 100°C (212°F). Whip egg whites and granulated sugar to medium peaks in a stand mixer fitted with a whisk attachment. Add the food color and compound; then fold in confectioner's sugar. Pipe small dots onto a nonstick baking mat. Bake until crisp and dry in center.

Almond Streusel

112 g (¾ cup) almonds
84 g (⅔ cup) all-purpose flour
84 g (⅓ cup and 2 tsp) brown sugar
100 g (½ cup and 1½ Tbsp) unsalted butter, softened

Preheat oven to 176°C (350°F). Beat all ingredients in a stand mixer fitted with a paddle attachment until crumbly. Pour onto a parchment paper lined sheet tray and bake for 12 minutes.

Assembly

Cut a strip of White Chocolate Flexi Ganache and place in the center of the plate. Pipe the Rose Water White Chocolate Whipped Ganache on top of the flexi ganache. Place a few pieces of the Raspberry Meringue on both sides of the flexi ganache. Garnish with Raspberry Fluid Gel, Almond Streusel and fresh raspberries. Finish with edible flowers and herbs before serving.



Passion Fruit Tart

YIELDS 15 SERVINGS

Almond Tart Dough

360 g (1½ cups and 1 Tbsp) butter, cubed	Pinch of salt
280 g (2⅓ cups) confectioner's sugar	184 g (1½ cups) all-purpose flour
100 g (1 cup) ground almonds	540 g (4½ cups) cake flour
3 large eggs	

Preheat oven to 160°C (325°F). Cream together butter, confectioner's sugar, almonds, eggs, salt and all-purpose flour in a stand mixer fitted with a paddle attachment until smooth. Add cake flour and mix until just combined. Roll out dough to 1/8-inch thickness and chill for at least 1 hour. Butter (15) 3-inch tart molds and cut dough to fit. Line and trim each mold and chill for at least 30 minutes before baking for about 20 minutes until lightly golden.

Passion Fruit Filling

280 g (1¼ cups) passion fruit puree	280 g (5 each) large eggs
280 g (1¼ cups) granulated sugar	336 g (1½ cups) butter, softened

Preheat oven at 148°C (300°F). Bring passion fruit puree to a boil. Whisk sugar and eggs together in a small bowl and whisk in the hot puree to temper. Return mixture to pot and continue to cook over low heat, stirring often, until boiling. Let mixture cool to 55°C (130°F), transfer to a blender and process on low speed. Slowly add the butter and continue to blend until smooth. Pour mixture evenly into prepared tart shells and bake for 3-5 minutes. Refrigerate until cool.

Mandarin Foam

340 g (1½ cups) mandarin puree	7 g (1 Tbsp) Versawhip
32 g (2 Tbsp) granulated sugar	3 g (1 tsp) xanthan gum

Whip all ingredients in a stand mixer fitted with a whisk attachment until light and fluffy. Transfer to a pastry bag with a round pastry tip for assembly.

Passion Fruit Cremeux

196 g (¾ cup and 1 Tbsp) egg yolks
126 g (2 each) large eggs
215 g (¾ cup and 2 Tbsp) granulated sugar
294 g (1¼ cups) passion fruit puree
2½ silver gelatin sheets (or 5 g powdered gelatin, as directed on package)
252 g (1 cup and 2 Tbsp) unsalted butter, softened

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Cook yolks, eggs, sugar and puree over a double boiler, whisking constantly until thickened. Remove from heat, stir in gelatin and butter to dissolve. Cover with plastic wrap and refrigerate until cool. Transfer to a pastry bag with a round pastry tip for assembly.

Apricot Fluid Gel

504 g (2 cups) apricot puree
5 g (1 Tbsp) agar agar
84 g (⅓ cup and 1½ Tbsp) granulated sugar

Bring puree, agar agar and sugar to a boil in a small pot. Refrigerate until cool before processing in a blender until creamy and smooth. To get a shinier texture, you can add a little of the puree while processing in the blender. Pour into a plastic bottle for assembly.

Assembly

Place a Passion Fruit Tart in the center of a plate. Top with Mandarin foam, a few drops of Apricot Fluid Gel and Passion Fruit Cremeux. Finish with edible flowers and herbs before serving.



White Chocolate, Blueberry and Lemon Verrine

YIELDS 24 VERRINES

White Chocolate Mousse

400 g (1⅔ cups) whole milk
5 silver gelatin sheets (or 10 g powdered gelatin, as directed on package)
420 g (15 ounces) white chocolate, chopped
240 g (1 cup) heavy cream, whipped to soft peaks

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a small pot, bring milk to a boil. Add gelatin and stir to dissolve. Slowly pour over chocolate and whisk until smooth. When mixture cools to 35°C (95°F), fold in whipped cream. Fill 24 small glasses halfway full with mousse and refrigerate until set.

Blueberry Gelée

392 g (1¾ cups) blueberry puree
84 g (⅓ cup and 1½ Tbsp) granulated sugar
42 g (2½ Tbsp) water
4 silver gelatin sheets (or 8 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring puree, sugar and water to a boil in a small pot. Stir in gelatin to dissolve. Let cool to room temperature. Pour over white chocolate mousse and refrigerate until set.

Lemon Curd

280 g (1¼ cups) granulated sugar
Zest and juice of 4 lemons
196 g (¾ cup and 1½ Tbsp) heavy cream
6 large eggs
3 silver gelatin sheets (or 6 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Whisk to combine sugar, lemon zest, lemon juice, heavy cream, and eggs over a double boiler. Cook over low heat, whisking often, for about 15 minutes or until thickened to a pudding-like consistency. Remove from heat and stir in gelatin to dissolve. Strain and process with a hand-held blender until smooth. Transfer to a pastry bag for assembly.

Assembly

Pipe Lemon Curd on top of the Blueberry Gelée and garnish the verrine with fresh blueberries. Finish with edible flowers and herbs before serving.



Valrhona Dulcey Layer Cake with Dulcey Ice Cream

YIELDS 24 SERVINGS

White Cake

378 g (1½ cups and 2 Tbsp) granulated sugar
308 g (2½ cups) cake flour
21 g (1½ Tbsp) baking powder
140 g (½ cup and 2 Tbsp) vegetable oil
500 g (9 each) large eggs
204 g (¾ cup and 1½ Tbsp) whole milk

Preheat oven to 180°C (360°F) and set aside a parchment-lined baking sheet. In a stand mixer fitted with a whisk attachment, mix dry ingredients, oil and eggs for 6 minutes on high speed. Add milk and mix for 2 more minutes on medium speed. Pour onto baking sheet and bake for 10-15 minutes until golden.

Valrhona Dulcey Chocolate Mousse

190 g (¾ cup and 2 Tbsp) whole milk
4 silver gelatin sheets (or 8 g powdered gelatin, as directed on package)
360 g (12.8 ounces) Valrhona Dulcey chocolate, melted
387 g (1½ cups and 1½ Tbsp) heavy cream, whipped to soft peaks

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring milk to a boil in a small pot. Stir in gelatin to dissolve; pour over chocolate and whisk until smooth. Cool to 30°C (86°F) before folding in whipped cream.

Valrhona Dulcey Ganache

196 g (¾ cup and 2 Tbsp) heavy cream
406 g (14½ ounces) Valrhona Dulcey chocolate, chopped
28 g (1½ Tbsp) inverted sugar
84 g (⅓ cup) unsalted butter, softened and diced

Bring cream and inverted sugar to a boil in a small pot. Pour over chocolate and whisk until smooth. Cool to 35°C (95°F) before adding butter and processing with a hand-held blender until smooth.

Dulcey Chocolate Powder

84 g (3 ounces) tapioca maltodextrin
112 g (4 ounces) Valrhona Dulcey chocolate, melted

Combine maltodextrin and chocolate in a food processor. Process until crumbly, occasionally scraping down sides with a rubber spatula. Set aside for assembly.

Valrhona Dulcey Ice Cream

504 g (2 cups and 2 Tbsp) whole milk
126 g (½ cup) heavy cream
14 g (1 Tbsp) glucose syrup
28 g (¼ cup) milk powder
84 g (⅓ cup and 1½ Tbsp) granulated sugar
3 g (1 tsp) ice cream stabilizer
28 g (1½ Tbsp) egg yolks
168 g (6 ounces) Valrhona Dulcey chocolate, chopped

Heat milk, cream, milk powder and glucose to 40°C (104°F) in a medium-sized pot. Mix half the sugar with the stabilizer and whisk into the hot mixture. Whisk remaining sugar with yolks in a medium-sized bowl and add hot liquid to temper. Return mixture to pot and cook to 85°C (185°F). Pour over chocolate and whisk until smooth. Cool over an ice bath and refrigerate for 6 hours to mature. Blend with a hand-held blender before processing in an ice cream machine.

Passion Fruit Foam

340 g (1½ cups) passion fruit puree
32 g (2 Tbsp) granulated sugar
7 g (1 Tbsp) Versawhip
3 g (1 tsp) xanthan gum

Whip all ingredients in the bowl of a stand mixer fitted with a whisk attachment until light and fluffy. Transfer to a pastry bag with round pastry tip for assembly.



Crème Brûlée, Apple Pudding, Compressed Apple and Apple Cider Foam

YIELDS 12 SERVINGS

Crème Brûlée

784 g (3½ cups) heavy cream
252 g (1 cup and 2 Tbsp) whole milk
1 vanilla bean, split & scraped
336 g (1½ cups) granulated sugar
15 large egg yolks

Preheat combi steam oven to 100°C (212°F), high fan. Bring heavy cream, milk and vanilla to a simmer in a medium-sized pot. Whisk yolks and sugar in a small bowl and pour in hot liquid to temper. Strain and pour into twelve ramekins. Bake for 35-45 minutes in a combi steam oven or in a convection oven for 1½ hours.

Apple Pudding

510 g (2 cups) Granny Smith apple puree
5 g (1 Tbsp) agar agar
85 g (⅓ cup and 1½ Tbsp) granulated sugar

Bring puree, agar agar and sugar to a boil in a small pot. Refrigerate until cool before processing in a blender until creamy and smooth. (You can add a little of the puree to get a shinier texture when you are processing in the blender.) Pour into a plastic bottle for assembly.

Compressed Apples

2 apples, peeled
56 g (¼ cup) apple juice

With a melon ball scoop, cut out apple balls. Compress in a sous-vide bag with the apple juice and refrigerate for 3 hours.

Apple Cider Foam

340 g (1½ cups) apple cider
32 g (2 Tbsp) granulated sugar
7 g (1 Tbsp) Versawhip
3 g (1 tsp) xanthan gum

Place all ingredients in the bowl of a stand mixer fitted with a whisk attachment and whip until light and fluffy. Transfer to a pastry bag with round pastry tip for assembly.

Assembly

Unmold Crème Brûlée onto the center of each plate; sprinkle tops with an even layer of turbinado sugar and using a hand-held blowtorch, caramelize the sugar until golden brown. Garnish plate with the Compressed Apples, Apple Pudding and Apple Cider Foam.



Berry Layer Cake with Cherry Sorbet and Raspberry Foam

YIELDS 18-24 SERVINGS

White Cake

378 g (1¾ cups and 2 Tbsp) sugar	140 g (½ cup and 2 Tbsp) vegetable oil
308 g (2½ cups) cake flour	500 g (9 each) large eggs
21 g (1½ Tbsp) baking powder	204 g (¾ cup and 1½ Tbsp) whole milk

Preheat oven to 180°C (360°F). In a stand mixer fitted with a whisk attachment, mix dry ingredients, oil and eggs for 6 minutes on high speed. Add milk and mix for 2 more minutes on medium speed. Pour onto a parchment-lined baking sheet and bake for 10-15 minutes until golden.

Raspberry Mousse

500 g (2 cups) raspberry puree
112 g (¾ cup and 3 Tbsp) confectioner's sugar
6½ silver gelatin sheets (or 13 g powdered gelatin, as directed on package)
500 g (17.8 ounces) heavy cream, whipped to soft peaks

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring puree and sugar to a simmer in a small pot. Stir in gelatin to dissolve and set aside to cool before folding in whipped cream.

Cherry Fluid Gel

500 g (2 cups) cherry puree
5 g (1 Tbsp) agar agar
112 g (½ cup) granulated sugar

Bring all ingredients to a boil. Refrigerate until cool before processing in a blender until creamy and smooth. Pour into a plastic bottle for assembly.

Raspberry Foam

340 g (1½ cups) raspberry puree	7 g (1 Tbsp) Versawhip
32 g (2 Tbsp) granulated sugar	3 g (1 tsp) xanthan gum

Place all ingredients in the bowl of a stand mixer fitted with a whisk attachment and whip until light and fluffy. Transfer to a pastry bag with round pastry tip.

Blackberry Meringue

84 g (6 Tbsp) egg whites
84 g (½ cup and 2 Tbsp) granulated sugar
84 g (¾ cup) confectioner's sugar
Drop of purple food color
Drop of blackberry compound

Preheat oven to 100°C (212°F). Whip egg whites and granulated sugar to medium peaks in a stand mixer fitted with a whisk attachment. Add purple food color and blackberry compound; then fold in confectioner's sugar. Pipe strips onto a nonstick baking mat. Bake until crisp and dry in center.

Cherry Sorbet

40 g (2 Tbsp) glucose syrup
6 g (1½ tsp) sorbet stabilizer
150 g (½ cup and 2 Tbsp) granulated sugar
Juice of 1 lemon
336 g (1½ cups) water
980 g (4 cups) cherry puree

In a medium-sized pot, whisk to combine glucose, stabilizer, sugar, juice and water. Bring to a boil, remove from heat and stir in puree. Cover and refrigerate until cool before processing in an ice cream machine.

Assembly

Place a half sheet of White Cake onto half baking sheet frame. Pour a layer of Raspberry Mousse evenly over cake and sprinkle with diced fresh strawberries. Place another half sheet of cake on top the mousse and freeze until set before cutting as desired.

Spread Cherry Fluid Gel on center of plate with a piece of layer cake on top. Pipe few dots of Raspberry Foam around the cake and decorate with Blackberry Meringue. Garnish with berries and quenelle of the Sorbet on top the cake. Finish with edible flowers and herbs before serving.



Valrhona Dulcey Chocolate Bar

YIELDS 24 SERVINGS

Rectangular Chocolate Bar Shell

Rectangular chocolate bar molds

Dark chocolate

Chop chocolate into small pieces. The smaller the pieces, the quicker it will melt and temper. Reserve about 25-30% of the chocolate. No need to be exact, you just want enough unmelted chocolate to start the seeding process. Place remaining 70-75% of chopped chocolate in a microwave-safe bowl and microwave on half-power for 4-5 minutes, stirring every 60 seconds until almost completely melted. Remove from microwave and stir to cool slightly. Removing before completely melted will help prevent overheating. Those last bits of solid chocolate will melt as you stir. Check the temperature of melted chocolate - it should be between 46-48°C (114-118°F).

Start adding handfuls of the reserved chocolate to the melted chocolate. Stir continuously until temperature reaches 31°C (88-89°F), about 10-15 minutes. The chocolate should now be tempered.

Make sure to stir the tempered chocolate and check the temperature during the time you are using it for dipping or molding. You can put in the microwave for 10-15 seconds at half-power if the temperature starts to drop.

Polish chocolate molds well with a lint-free towel. Fill with tempered chocolate. Flip molds upside down to allow excess chocolate to drip out, scrape and set aside until firm. When chocolate is crystallized, remove from mold.

Valrhona Dulcey Cremeux

- *Basic Custard*

70 g (¼ cup and 1 Tbsp) heavy cream

70 g (¼ cup and 1 Tbsp) whole milk

28 g (2 Tbsp) egg yolks

14 g (1 Tbsp) granulated sugar

Bring cream and milk to a boil. Whisk to combine yolks and sugar and slowly pour in the hot liquid to temper. Return to pot and cook to 85°C (185°F).

- *Cremeux*

154 g (⅔ cup) Basic Custard

252 g (9 ounces) Dulcey chocolate, melted

1 silver gelatin sheet (or 2 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a small saucepot, heat the custard. Stir in gelatin to dissolve; pour over chocolate and process with a hand-held blender. Let cool at room temperature.

Valrhona Dulcey Whipped Ganache

252 g (1 cup and 2 Tbsp) heavy cream

224 g (8 ounces) Valrhona Dulcey

28 g (1½ Tbsp) inverted sugar

364 g (1½ cups and 2 Tbsp) heavy cream,
chilled

28 g (2 Tbsp) atomized glucose

Bring the first cream, invert sugar and glucose to a boil. Slowly pour over melted chocolate and whisk to emulsify. Add chilled cream and processing with a hand-held blender until smooth. Refrigerate for about 12 hours to set. When ready to use, whip to a stiff peak and transfer to a pastry bag with round #1 pastry tip.

Hazelnut Dulcey Streusel

112 g (1 cup) hazelnuts

84 g (⅔ cup) all-purpose flour

84 g (⅓ cup and 1½ Tbsp) brown sugar

224 g (8 oz) Dulcey chocolate, melted

100 g (⅓ cup and 1½ Tbsp) butter

Preheat oven to 176°C (350°F). Beat all ingredients to combine in a stand mixer fitted with a paddle attachment until crumbs form. Pour onto a parchment paper lined baking sheet and bake for 12 minutes. Let cool. Toss with melted chocolate. Refrigerate for 1 hour. Place in food processor and pulse to a fine crumble.

Assembly

Fill each rectangular shell with Dulcey Cremeux. Refrigerate for 6 hours to set. Pipe half of the Chocolate Shell with Dulcey Whipped Ganache. Cover the other half of the shell with the Dulcey Streusel.



Chocolate Tart

YIELDS 15 SERVINGS

Tart Dough

406 g (3 cups) pastry flour	56 g (½ cup) ground almonds
42 g (½ cup) cocoa powder	196 g (1⅓ cups) confectioner's sugar
84 g (⅔ cup) cornstarch	2 large eggs, beaten
294 g (1¼ cups) unsalted butter	Pinch of sea salt

Preheat oven to 170°C (335°F). Sift flour, cocoa powder and cornstarch together. In a stand mixer fitted with a paddle attachment, cream butter until smooth and light, add all ingredients in order: ground almonds, confectioner's sugar, eggs, salt, and sifted flour mixture; careful not to over mix. Flatten dough into disks, wrap in plastic wrap and refrigerate for 20 minutes. Roll out to 1/8-inch thickness and cut into 3-inch rounds. Spread a round of dough into each mold and chill. Line tarts with coffee filters. Fill with pie weights and refrigerate for 1 hour to set. Bake for about 8 minutes, remove liner and bake for another 4-5 minutes. Set aside to cool.

Hazelnut Feuilletine

182 g (6½ ounces) milk chocolate, chopped
224 g (1 cup) praline paste (50% almond, 50% hazelnut)
196 g (7 ounces) feuilletine

Melt chocolate and praline paste over a double boiler. Add in feuilletine and chill. Roll out to 1/8 inch thickness between two sheets of parchment paper and freeze until firm. Cut into rounds to fit into tart shells. Freeze until ready to assemble.

Ganache

212 g (7½ ounces) Valrhona Guanaja chocolate, chopped
252 g (1 cup and 2 Tbsp) heavy cream
70 g (⅓ cup) unsalted butter

Melt chocolate over a double boiler. Bring cream to a boil in a small pot. Pour one-third of the cream into chocolate and whisk vigorously. Repeat procedure until all of the cream is incorporated, then mix in butter. Process with a hand-held blender until smooth. Spread a thin layer on bottom of each tart. Add a Feuilletine round on top and press to stick; cover with a 1/2-inch thick layer of ganache and level with a spatula. Coat top of tart with Chocolate Glaze. Refrigerate for 2 hours to set.

Chocolate Glaze

196 g (¾ cup and 1½ Tbsp) water
336 g (1½ cups) granulated sugar
145 g (1 cup and 1½ Tbsp) Valrhona cocoa powder
180 g (¾ cup) heavy cream
12 silver gelatin sheets (or 24 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring water, sugar, cocoa and heavy cream to a boil in a small pot. Stir in gelatin to dissolve. Set aside to cool until ready to assemble tarts.

Hazelnut Microwave Sponge Cake

112 g (1½ cups) toasted hazelnuts, ground	252 g (1 cup) egg whites
140 g (½ cup and 2 Tbsp) granulated sugar	156 g (¾ cup) egg yolks
38 g (⅓ cup) all-purpose flour	56 g (2 oz) milk chocolate, melted

Process all ingredients in a blender and strain into an iSi whipper. Charge with 2 N2O chargers and refrigerate for a 2-3 hours. Make 3 small cuts in the base of (15) plastic cups, shake whipper vigorously and fill each cup one-third full. Cook for 40 seconds in a microwave, flip cup upside down and set aside until cool.

Meringue

84 g (⅓ cup) egg whites
84 g (⅓ cup and 1½ Tbsp) granulated sugar
84 g (¾ cup and 1 Tbsp) confectioner's sugar, sifted

Whip egg whites with one-third of the granulated sugar to soft peaks in a stand mixer fitted with a whisk attachment. Slowly add remaining sugar and continue whipping to medium peaks. Fold in confectioner's sugar and pipe onto a baking sheet lined with a nonstick baking mat. Bake about 2 hours until firm.

Assembly

Top each Tart with two pieces of Hazelnut Sponge Cake, toasted hazelnuts and Meringue. Garnish with raspberry gel and edible flowers before serving.



Passion Fruit Coconut Mousse Bar

YIELDS 18-24 SERVINGS

Chocolate Cake

378 g (1¾ cups) granulated sugar 140 g (⅔ cup) vegetable oil
308 g (2½ cups) cake flour 500 g (2 cups and 2½ Tbsp) eggs
56 g (⅓ cup) cocoa powder 204 g (¾ cup and 1½ Tbsp) whole milk
21 g (2 Tbsp) baking powder

Preheat oven to 180°C (360°F) and set aside a parchment-lined baking sheet. In a stand mixer fitted with a whisk attachment, mix all dry ingredients, oil and eggs for 6 minutes on high speed. Add milk and mix for 2 minutes on medium speed. Pour onto prepared sheet and bake for 10-15 minutes until golden.

Passion Fruit Ganache

300 g (1¼ cups) passion fruit puree
150 g (½ cup and 1½ Tbsp) inverted sugar
56 g (¼ cup) heavy cream
784 g (28 ounces) Valrhona white chocolate, melted
84 g (⅓ cup and ½ Tbsp) unsalted butter, cubed

Bring puree, inverted sugar and cream to a boil in a small pot. Slowly pour hot liquid over white chocolate and whisk until glossy and smooth. Continue to mix until ganache reaches 35°C (95°F). Stir in cubed butter and finish with a hand-blender to emulsify.

Coconut Mousse

476 g (2 cups) coconut puree
112 g (¾ cup and 2 Tbsp) confectioner's sugar
6½ silver gelatin sheets (or 13 g powdered gelatin, as directed on package)
476 g (2 cups) heavy cream, whipped to soft peaks

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring mango puree and sugar to a simmer in a medium-sized pot. Add gelatin and stir to dissolve. Set aside to cool before folding in whipped cream.

Passion Fruit Foam

340 g (1½ cups) passion fruit puree 7 g (1 Tbsp) Versawhip
32 g (2 Tbsp) granulated sugar 3 g (1 tsp) xanthan gum

Whip all ingredients in a stand mixer fitted with a whisk attachment until light and fluffy. Transfer to a pastry bag with a round pastry tip for assembly.

Mango Fluid Gel

500 g (2 cups) mango puree
5 g (1 Tbsp) agar agar
112 g (½ cup and 1 Tbsp) granulated sugar

Bring puree, agar agar and sugar to a boil. Refrigerate until cool before processing in a blender until creamy and smooth. Pour into a plastic bottle for assembly.

Coconut Meringue

56 g (¼ cup) egg whites 56 g (½ cup and 2 Tbsp) confectioner's sugar
56 g (¼ cup and ½ Tbsp) sugar 28 g (1½ Tbsp) coconut flakes

Place a rack in center of oven and preheat to 100°C (212°F). In a stand mixer fitted with a whisk attachment, whip egg whites to soft peaks. Rain in the sugar and continue whipping until whites are stiff and glossy. Sift confectioner's sugar over meringue, quickly combine and fold with coconut flakes. Transfer to a pastry bag and pipe onto a baking sheet lined with a nonstick mat. Bake for 1 hour, turn off oven and let meringue cool inside for an additional hour, then crumble into pieces.

Assembly

Place a half sheet of Chocolate Cake onto a half baking sheet. Pour a layer of Passion Fruit Ganache evenly over cake and freeze for 2 hours. Then pour a layer of Coconut Mousse and freeze until set before cutting as desired.

Spread Mango Fluid Gel on plate. Place a Mousse Bar in the center topped with a few Passion Fruit Foam dots, Coconut Meringue, fresh mango and edible herbs.



Valrhona Dulcey Chocolate and Apricot Truffles

YIELDS 24 SERVINGS

Chocolate Truffle Shell

Chocolate truffle molds

Milk chocolate

Chop chocolate into small pieces. The smaller the pieces, the quicker it will melt and temper. Reserve about 25-30% of the chocolate. No need to be exact, you just want enough unmelted, chocolate to start the seeding process. Place remaining 70-75% of chopped chocolate in a microwave-safe bowl and microwave on half-power for 4-5 minutes, stirring every 60 seconds until almost completely melted. Remove from microwave and stir to cool slightly. Removing bowl before completely melted will help prevent overheating. Those last bits of solid chocolate will melt as you stir. Check temperature of melted chocolate- it should be between 40–45°C (105–113°F).

Start adding handfuls of the reserved chocolate to the melted chocolate. Stirring continuously until temperature reaches 29-30°C (84-86°F), about 10-15 minutes. The chocolate should now be tempered.

Make sure to stir the tempered chocolate and check the temperature during the time you are using it for dipping or molding. You can put in the microwave for 10–15 seconds at half-power if the temperature starts to drop.

Polish chocolate molds well with a lint-free towel. Fill with tempered chocolate. Flip molds upside down to allow excess chocolate to drip out, scrape and set aside until firm. When chocolate is crystallized, remove from mold and stick two truffle molds together with tempered chocolate. Using a torch, heat a small round pastry tip and make a hole on top of the truffle chocolate shell.

Peaches Jam

182 g (¾ cup) peach puree	14 g (1 Tbsp) pectin NH
28 g (¼ cup) dried apricots	14 g (1¾ Tbsp) lemon juice
14 g (1 Tbsp) granulated sugar	

Heat puree and dried apricots to 40°C (104°F), then add the sugar combined with the pectin. Bring to a boil; then add the lemon juice. Let cool at room temperature.

Valrhona Dulcey Ganache

196 g (¾ cup and 1 Tbsp) heavy cream

406 g (14½ ounces) Dulcey chocolate

28 g (1½ Tbsp) inverted sugar

84 g (⅓ cup and 1 tsp) unsalted butter

Bring inverted sugar and cream to a boil in a small pot. Pour over melted chocolate and whisk to emulsify. Cool to 35°C (95°F) before adding butter and processing with a hand-held blender until smooth. Let cool before filling the truffle shells.

Hazelnut Dulcey Streusel

84 g (⅓ cup and 1 Tbsp) brown sugar

112 g (1 cup) hazelnuts

100 g (½ cup and 1½ Tbsp) unsalted butter

224 g (8 ounces) Dulcey chocolate,
melted

84 g (⅓ cup) all-purpose flour

Preheat oven to 176°C (350°F). Beat all ingredients (except melted chocolate) to combine in a stand mixer fitted with a paddle attachment until crumbs form. Pour onto a parchment paper lined baking sheet and bake for 12 minutes. Let cool. Toss with melted chocolate. Refrigerate for one hour. Place in food processor and pulse to a fine crumble.

Assembly

Fill each truffle shell, half with Peach Jam filling and half with Dulcey Ganache. Refrigerate for 3 hours. In the meantime, place 224 g (8 oz) of Dulcey chocolate into a medium-sized mixing bowl which is sitting on top of a bowl lined with a heating pad set to medium. Heat to 29–30°C (84–86°F), stirring occasionally.

Remove truffles from refrigerator. Dip each into the chocolate with a dipping fork and turn upside down to remove the excess. Then place each truffle onto a dish with the Dulcey Streusel. Roll around to coat; leaving in the coating for 10 to 15 seconds before removing to a parchment-lined baking sheet.



Guava Cheesecake with Strawberries

YIELDS 12-15 SERVINGS

Guava Cheesecake

448 g (2 cups) cream cheese
140 g ($\frac{3}{4}$ cup) guava paste, cut into small pieces
56 g ($\frac{1}{4}$ cup) granulated sugar
2 large eggs

Preheat oven to 162°C (325°F). Place cream cheese, guava paste and sugar in the bowl of a stand mixer fitted with a paddle attachment and mix on medium speed until well blended. Add eggs and mix until just blended. Pour into small muffin flexi molds. Bake for 15 minutes or until center is almost set. Set aside to cool. Refrigerate for 3 hours or overnight.

Compressed Strawberries

10 strawberries, sliced into rounds
112 g ($\frac{1}{2}$ cup) strawberry puree

Combine strawberries and puree in a shallow container. Set the entire container in a vacuum-sealed chamber and pressurize completely in the refrigerator.

Strawberry Fluid Gel

500 g (2 cups) strawberry puree
5 g (1 Tbsp) agar agar
112 g ($\frac{1}{2}$ cup) granulated sugar

Bring puree, agar agar and sugar to a boil in a small pot. Refrigerate until cool before processing in a blender until creamy and smooth. (For a shinier texture, you can add a little of the puree while processing in the blender.) Pour into a plastic bottle for assembly.

Assembly

Unmold and place Guava Cheesecake on the center of a plate. Garnish with Compressed Strawberries and Strawberry Fluid Gel. Finish with edible flowers before serving.



Gianduja Frozen Parfait

with Hazelnut Whipped Panna Cotta, Feuilletine, Mandarin and Bailey's Ice Cream

YIELDS 12-15 SERVINGS

Gianduja Frozen Parfait

8 large eggs
112 g (½ cup) granulated sugar
378 g (13⅓ ounces) Gianduja chocolate, melted
448 g (2 cups) heavy cream, whipped to soft peaks

Whisk the eggs and sugar over a double boiler and cook, whisking constantly, until eggs are just warm, about 2 minutes. Transfer to the bowl of a stand mixer fitted with a whisk attachment and whip until pale in color and tripled in volume, about 7 minutes. Add chocolate and mix to combine. Cool before gently folding in the whipped cream. Pour into half-sphere flexi molds and transfer to freezer to set. When set, cut each in half with a hot knife and return to freezer until ready to serve.

Hazelnut Whipped Panna Cotta

280 g (2 cups) hazelnuts
980 g (4 cups) heavy cream
224 g (1 cup) granulated sugar
56g (¼ cup) hazelnut paste
4½ silver gelatin sheets (or 9 g powdered gelatin, as directed on package)

Preheat oven to 204°C (400°F). Soak gelatin in ice water until softened; squeeze out excess water and set aside.

Toast hazelnuts in oven until golden brown, about 7 minutes. Bring cream, sugar, toasted hazelnuts and hazelnut paste to a boil in a medium-sized pot. Stir in gelatin to dissolve. Strain and set aside to cool. Refrigerate for 12 hours. Whip hazelnut cream to stiff peaks and transfer to a pastry bag for assembly.

Praline Feuilletine

224 g (1 cup) praline paste (50% almond, 50% hazelnut)
224 g (7.9 ounces) dark chocolate, chopped
14 g (1 Tbsp) unsalted butter, softened
224 g (8 ounces) feuilletine

Melt praline paste, butter and chocolate together over a double boiler. Once melted, add feuilletine crisps. Spread as thin as possible onto a sheet tray lined with parchment paper and transfer to freezer until set. Place in a food processor and pulse to a crumble.

Bailey's Ice Cream

1036 g (4¼ cups) whole milk
280 g (1 cup and 1½ Tbsp) egg yolks
252 g (1 cup and 2 Tbsp) granulated sugar
5 g (1 tsp) ice cream stabilizer
336 g (1⅓ cups) Bailey's Irish Cream

Bring milk to a boil in a medium-sized pot. Whisk to combine egg yolks, sugar and stabilizer and add hot liquid to temper. Return mixture to pot and cook to 85°C (185°F). Strain, then process with a hand-held blender until smooth. Add Bailey's and refrigerate until cold before processing in an ice cream machine.

Assembly

Pipe Hazelnut Whipped Panna Cotta on the left side of bowl and cover with Praline Feuilletine. Place two Gianduja Frozen Parfaits on either side of the panna cotta. Place a quenelle of the Bailey's Ice Cream on the side. Garnish with Mandarin oranges and edible flowers.



Lime, Coconut and Mango Verrine

YIELDS 24 TWO-OUNCE VERRINES

Lime Gelée

280 g (1¼ cups) granulated sugar
168 g (¾ cup) water
6 silver gelatin sheets (or 12 g powdered gelatin, as directed on package)
224 g (1 cup) lime juice

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring sugar and water to a boil in a small pot. Stir in gelatin to dissolve then whisk in lime juice. Set aside to cool. Pour about 14 g (1 Tbsp) into each of 24 glasses and refrigerate until set.

Coconut Panna Cotta

112 g (½ cup) whole milk
168 g (¾ cup) heavy cream
196 g (¾ cup and 2 Tbsp) coconut milk
2½ silver gelatin sheets (or 5 g of powdered gelatin, as directed on package)
140 g (½ cup) condensed milk

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring milk, heavy cream and coconut milk to a boil in a small pot. Add gelatin and stir to dissolve. Whisk in condensed milk until smooth. Set aside to cool. Pour evenly onto the top of the Lime Gelée. Refrigerate until set, about 6 hours.

Mango Cremeux

2 silver gelatin sheets (or 4 g of powdered gelatin, as directed on package)
252 g (1 cup and 2 Tbsp) mango puree
100 g (2 each) large eggs
84 g (⅓ cup and 1½ Tbsp) granulated sugar
28 g (2 Tbsp) unsalted butter, softened

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Heat mango puree in a small pot. Whisk to combine eggs and sugar in a medium-sized heatproof bowl and pour in hot puree to temper. Place bowl over a pot of simmering water and cook, stirring constantly to 87°C (190°F). Cool to 81°C (180°F) before stirring in gelatin to dissolve. Chill over an ice bath to 50°C (120°F) before adding butter and processing with a hand-held blender until smooth. Pour evenly onto the Coconut Panna Cotta. Refrigerate until set.

Coconut Whipped Cremeux

500 g (2 cups and 2 Tbsp) heavy cream
112 g (½ cup) granulated sugar
112 g (1¼ cups) shredded coconut
2 silver gelatin sheets (or 4 g of powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Heat cream, sugar and coconut to a simmer in a small pot and stir in gelatin to dissolve. Set mixture aside to steep for at least 1 hour. Strain and refrigerate for at least 4 hours or until set. In a stand mixer fitted with a whisk attachment, whip coconut cream to stiff peaks. Transfer to a pastry bag for assembly.

Assembly

Place a spoonful of tropical fruits onto the Mango Cremeux and top with a swirl of Coconut Whipped Cremeux. Finish with edible flowers and herbs.



Chocolate, Caramel and Praline Tart

YIELDS 12-15 SERVINGS

Chocolate Tart Dough

155 g ($\frac{2}{3}$ cup / $1\frac{1}{3}$ sticks) unsalted butter, cut into pieces
168 g ($\frac{3}{4}$ cup) granulated sugar
Pinch of salt
2 large eggs
336 g ($2\frac{2}{3}$ cups) flour
56 g ($\frac{2}{3}$ cup) cocoa powder
4 g (2 tsp) baking powder

Preheat oven to 160°C (325°F). Cream the butter, sugar and salt in a stand mixer fitted with a paddle attachment until light. Beat eggs and add to butter and mix well. Sift flour, cocoa powder and baking powder and add to butter mixture and combine well. Flatten dough into disks, wrap in plastic wrap and refrigerate for 6 hours before rolling. Roll out dough and cut to fit 2-inch ring molds. Line and trim each mold. Chill for at least 1 hour before blind baking for 20-25 minutes.

Caramel Milk Chocolate Cremeux

336 g ($1\frac{1}{2}$ cups) granulated sugar
125 g ($\frac{1}{2}$ cup / 1 stick) unsalted butter, melted
680 g (3 cups) heavy cream, hot
45 g ($2\frac{1}{2}$ Tbsp) glucose syrup
400 g (14.3 ounces) Valrhona Jivara milk chocolate, melted

Heat a medium-sized saucepan, sprinkle sugar evenly over bottom of pan and cook slowly to a deep amber caramel, shaking pan periodically. Add melted butter and deglaze pan with the hot cream and glucose. Slowly incorporate half of the caramel mixture into melted chocolate and whisk vigorously to emulsify. Maintain emulsion while gradually adding in remaining caramel mixture; then process with a hand-held blender until smooth. Refrigerate for a few hours to set before pouring into tart shells.

Praline Cremeux

47 g (3 Tbsp) heavy cream
1 silver gelatin sheet (or 2 g powdered gelatin, as directed on package)
360 g ($1\frac{1}{2}$ cups) praline paste (50% almond, 50% hazelnut)
175 g ($\frac{3}{4}$ cup) heavy cream

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a medium-sized saucepan, bring 47 g heavy cream to a boil; add gelatin and stir to dissolve. In the bowl of a stand mixer fitted with a paddle attachment, pour mixture over praline paste and process to emulsify. Maintain emulsion by gradually adding the 175 g heavy cream to obtain a shinny texture. Transfer to a pastry bag and refrigerate for a few hours to set.

Assembly

Fill each tart shell with Caramel Milk Chocolate Cremeux and place each in the center of a plate. Pipe a spiral of Praline Cremeux on top of tarts. Decoratively dot the plate with Praline Cremeux and raspberry gel. Garnish with mixed berries and edible flowers.



Orange Compote with Saffron Ice Cream and Campari Cake

YIELDS 15 SERVINGS

Saffron Ice Cream

280 g (1¼ cups) whole milk
224 g (1 cup) heavy cream
Pinch of toasted saffron
56 g (2½ Tbsp) glucose syrup
3 g (1 tsp) ice cream stabilizer
5 egg yolks
84 g (⅓ cup and 1½ Tbsp) granulated sugar

Bring milk, cream, saffron and glucose to a boil in a medium-sized saucepan. Remove from heat and cover with plastic wrap and let infuse for 30 minutes at room temperature. Return to stovetop and bring to a simmer. Meanwhile, whisk egg yolks and sugar in a stainless steel mixing bowl until lightened to a pale yellow. Add the yolk-sugar mixture to the saffron infusion. Cook over medium heat, stirring constantly to reach 85°C (185°F) and thick enough to coat the back of a wooden spoon. Remove from heat and stir well to combine. Let cool and then pour into a Pacojet beaker and freeze. Before service, process in a Pacojet ice cream machine.

Orange Compote

5 oranges
28 g (1½ Tbsp) honey
28 g (2 Tbsp) granulated sugar
8 g (1 Tbsp) pectin

Segment each orange and coarsely chop segments. Squeeze membranes from the skins and put all of the juice in a small saucepan. Add honey and warm gently. Stir sugar and pectin together and temper the hot liquid into the dry ingredients. Return to stovetop and bring to a boil. Pour over oranges and cool.

Campari Cake

378 g (1¾ cups) granulated sugar
308 g (2½ cups) cake flour
24 g (2 Tbsp) baking powder
140 g (⅔ cup) vegetable oil
490 g (9 each) large eggs
196 g (¾ cup and 2 Tbsp) whole milk
Campari, as needed

Preheat oven to 180°C (360°F). Combine dry ingredients with oil and eggs in a stand mixer fitted with a whisk attachment, and mix for 6 minutes on high speed. Add milk and mix for 2 more minutes on medium speed. Pour onto a baking sheet lined with parchment paper and bake for 10-15 minutes until golden. Let cool and break the cake in pieces. Steep the sponge cake in the Campari before service.

Assembly

Pour Orange Compote into bowl and place a quenelle of the Saffron Ice Cream in the center. Garnish with three pieces of Campari Cake. Finish with edible flowers before serving.



Rosemary Crème Brûlée with Pink Grapefruit Sorbet

YIELDS 12 SERVINGS

Rosemary Crème Brûlée

504 g (2 cups and 2 Tbsp) heavy cream
100 g (⅓ cup and 2 Tbsp) granulated sugar
182 g (¾ cup) egg yolks
14 g (8 sprigs) fresh rosemary

Preheat combi steam oven to 84°C (183°F), high fan. Bring cream and rosemary to a boil in a small pot. Set aside to infuse for 10 minutes. Whisk egg yolks and sugar in a small bowl and mix into the cream. Strain and pour into ramekins. Bake for 20 minutes in a combi steam oven. Cool and reserve in refrigerator.

Pink Grapefruit Gelée

392g (1½ cups and 2 Tbsp) pink grapefruit juice
5 silver gelatin sheets (or 10 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a small saucepot, bring juice to a simmer and stir in gelatin to dissolve. Pour into shallow pan and refrigerate until set. Cut into desired shapes for assembly.

Grapefruit Fluid Gel

504 g (2 cups) grapefruit juice
5 g (1 Tbsp) agar agar
85 g (⅓ cup and 1½ Tbsp) granulated sugar

Bring puree, agar agar and sugar to a boil in a small pot. Refrigerate until cool before processing in blender until creamy and smooth. (To get a shinier texture, you can add a little of the puree while processing in the blender.) Pour into a plastic bottle for assembly.

Pink Grapefruit Sorbet

364 g (1½ cups and 2 Tbsp) water
336 g (1½ cups) granulated sugar
140 g (½ cup and 1 Tbsp) atomized glucose
8 g (3 tsp) sorbet stabilizer
644 g (3 cups) pink grapefruit juice

Bring water to a boil in a small pot. Add sugar, dextrose, glucose and stabilizer and cook to 85°C (185°F). Add juice, cover and refrigerate until cool before processing in an ice cream machine.

Assembly

Place Crème Brûlée in the center of a plate and caramelize the top. Place two pieces of Pink Grapefruit Gelée around the brûlé. Spread Grapefruit Fluid Gel next the Crème Brûlée and place a quenelle of Sorbet on top of the gel. Garnish with fresh grapefruit segments and edible flowers before serving.



Lemon Meringue Pie

YIELDS 24 SERVINGS

Lemon Curd

294 g (1¼ cups) lemon juice
5 g (1 Tbsp) agar agar
266 g (1 cup and 2 Tbsp) granulated sugar
266 g (5 each) large eggs
336 g (1½ cups) unsalted butter, softened

Combine lemon juice and agar agar in a saucepan and bring to a boil. In a bowl, whisk to combine sugar and eggs and pour in hot liquid to temper. Return mixture to saucepan and bring to a boil, whisking constantly, until thickened. Transfer to a blender and process on low speed until smooth. Add butter slowly to incorporate. Pour mixture into 2-inch ring molds and refrigerate until set.

Raspberry Gel

504 g (2 cups) raspberry puree
5 g (1 Tbsp) agar agar
84 g (⅓ cup and 1½ Tbsp) granulated sugar

Bring puree, agar agar and sugar to a boil. Refrigerate until cool before processing in a blender until creamy and smooth. (To get a shinier texture, you can add a little of the puree while processing in the blender.) Pour into a plastic bottle for assembly.

Meringue

196 g (¾ cup and 2 Tbsp) granulated sugar
126 g (½ cup) egg whites
Juice of half a lemon

Whisk sugar, egg whites and lemon juice over a double boiler until the mixture reaches 65°C (150°F). Transfer to a stand mixer fitted with a whisk attachment and whip to soft peaks. Transfer to a pastry bag fitted with a straight tip.

Shortbread Dough

1260 g (10 cups) all-purpose flour
Pinch of fleur de sel
Few drops of vanilla extract
546 g (4½ cups) confectioner's sugar
868 g (3¾ cups and 1 Tbsp) unsalted butter, softened

Place all ingredients in the bowl of a standing mixer fitted with the paddle attachment and mix until combined. Roll dough out between two sheets of parchment paper to 1/4-inch thickness and bake on full baking sheet for about 6-10 minutes or until light golden brown. Cool completely before processing in a food processor until crumbs form.

Crocante

784 g (3½ cups) granulated sugar
294 g (2⅓ cups) all-purpose flour
378 g (1½ cups and 2 Tbsp) orange juice
378 g (1⅓ cups) unsalted butter, melted and cooled

Preheat oven to 176°C (350°F). Mix sugar and flour together in a stand mixer fitted with the whisk attachment. Add orange juice until fully incorporated then add butter slowly in a steady stream while mixing. Spread small rounds onto a baking sheet lined with a nonstick baking mat. Bake until golden brown.

Assembly

Unmold the Lemon Curd and pipe mounds of Meringue on top. Using a blow torch, brown the Meringue. Garnish with Raspberry Gel, Shortbread Crumb and Crocante. Finish with edible flowers and herbs before serving.



White Chocolate Raspberry Bar

YIELDS 12 SERVINGS

Valrhona Ivoire White Chocolate Mousse

784 g (3¼ cups) whole milk
13 silver gelatin sheets (or 26 g powdered gelatin, as directed on package)
812 g (29 ounces) Valrhona Ivoire white chocolate, chopped
475 g (2 cups) heavy cream, whipped to soft peak

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring milk to a boil in a small pot. Stir in gelatin to dissolve and slowly pour over chocolate, whisking until smooth. Cool to 35°C (95°F) before folding in the whipped cream.

Raspberry Jam

240 g (1 cup) raspberry puree
100 g (3½ ounces) fresh raspberries
125 g (⅔ cup) granulated sugar
8 g (1½ tsp) pectin

Mix pectin with sugar and set aside. Heat puree and raspberries to about 40°C (104°F). Add pectin/sugar mixture and bring to boil. Pour onto a 1/4-baking sheet lined with a nonstick baking mat and store in freezer. When ready to build the mousse bar, cut in rectangular shapes to fit into molds.

Crunchy Feuilletine

300 g (10.7 ounces) feuilletine
400 g (14.2 ounces) white chocolate, melted
200 g (¾ cup and 2 Tbsp) unsalted butter, melted

Combine feuilletine with melted white chocolate and melted butter. Roll out to 1/8-inch thickness and between two nonstick baking mats. Refrigerate until set before cutting into rectangular shapes to fit into molds.

Isomalt Tuile

140 g (1 cup) isomalt

Preheat oven to 177°C (350°F). Sprinkle isomalt on a nonstick baking mat and cover with another nonstick baking mat. Bake for 15 minutes and set aside to cool completely before removing the top nonstick baking mat. Store in an airtight container.

Red Glaze

112 g (½ cup) water
215 g (¾ cup and 2 Tbsp) granulated sugar
215 g (½ cup and ½ Tbsp) glucose syrup
9 silver gelatin sheets (or 18 g powdered gelatin, as directed on package)
215 g (7.6 ounces) white chocolate, melted
140 g (½ cup) condensed milk
Red food color, as needed

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring water, sugar and glucose to a boil in a small pot. Stir in gelatin to dissolve and slowly pour over chocolate, whisking until smooth; then stir in condensed milk. Add red food color and process with a hand-held blender. Cool to 27°C (80°F) before using.

Assembly

Line 12 individual rectangular molds with acetate sheets. Building bar upside down: start by piping a layer of Mousse into mold. Place a layer of Raspberry Jam on top of the mousse. Pipe a second thin layer of Mousse. Finish with the Feuilletine. Freeze until set.

Unmold frozen bars and coat with Red Glaze. Garnish with berries and Isomalt Tuile and edible flowers and herbs before serving.



Goat Milk Verrines

YIELDS 24 TWO-OUNCE VERRINES

Mandarin Gelée

392 g (1¾ cups) mandarin puree
84 g (⅓ cup and 1½ Tbsp) granulated sugar
42 g (2½ Tbsp) water
4 silver gelatin sheets (or 8 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring puree, sugar and water to a boil in a small pot. Stir in gelatin to dissolve. Pour into desired tray and refrigerate until ready to use. With a round pastry tip, cut the gelée and randomly stick around the lower half of each 2 ounce verrine.

Goat Milk Panna Cotta

504 g (2 cups and 2 Tbsp) heavy cream
224 g (1 cup) granulated sugar
6 silver gelatin sheets (or 12 g powdered gelatin, as directed on package)
504 g (2 cups and 1 Tbsp) goat milk

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring cream and sugar to a boil in a small pot. Add gelatin and stir to dissolve. Whisk in goat milk until smooth and set aside to cool. Pour evenly to cover the gelée and refrigerate until set, about 6 hours.

Mandarin Foam

340 g (1½ cups) mandarin puree
32 g (2 Tbsp) granulated sugar
7 g (1 Tbsp) Versawhip
3 g (1 tsp) xanthan gum

Whip all ingredients in a stand mixer fitted with a whisk attachment until light and fluffy. Transfer to a pastry bag with round pastry tip for assembly.

Mandarin Cremeux

196 g (¾ cup and 2 Tbsp) egg yolks
125 g (½ cup) whole eggs
210 g (¾ cup and 1 Tbsp) granulated sugar
294 g (1¼ cups) mandarin puree
2½ silver gelatin sheets (or 5 g powdered gelatin, as directed on package)
252 g (1 cup and 1½ Tbsp) unsalted butter, softened

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Cook egg yolks, eggs, sugar and puree over a double boiler to 85°C (185°F), whisking constantly until thickened. Remove from heat and stir in gelatin and butter to dissolve. Cover with plastic wrap and refrigerate until cool.

Mandarin Fluid Gel

504 g (2 cups) mandarin puree
5 g (1 Tbsp) agar agar
84 g (⅓ cup and 1½ Tbsp) granulated sugar

Bring puree, agar agar and sugar to a boil in a small pot. Refrigerate until cool before processing in a blender until creamy and smooth. (For a shinier texture, you can add a little of the puree while processing in the blender.) Pour into a plastic bottle for assembly.

Assembly

Garnish each verrine with Mandarin Cremeux, Fluid Gel and Foam. Finish with edible flowers and herbs before serving.



Almond Cake with Berries

YIELDS 24 SERVINGS

Almond Cake

170 g ($\frac{3}{4}$ cup) almond paste
170 g ($\frac{3}{4}$ cup) unsalted butter, softened
170 g ($\frac{3}{4}$ cup and 1½ Tbsp) granulated sugar
1 vanilla bean, split & scraped
3 large eggs
127 g (1 cup) cake flour
1 teaspoon baking powder
Pinch of salt
170 g ($\frac{3}{4}$ cup) sour cream

Preheat oven to 162°C (325°F). Lightly grease a half baking sheet, line with parchment paper, then grease the parchment as well.

In a small bowl, beat together almond paste, butter, sugar and vanilla until light and smooth. Add eggs, one at a time, mixing between each addition. Sift cake flour, baking powder and salt together over egg mixture. Add sour cream but do not overmix. Pour batter onto prepared baking sheet and bake for 15-20 minutes, rotating halfway through. Cool on a wire rack; then trim edges. Cut into 24 even rectangles and store in an airtight container.

Raspberry Fluid Gel

504 g (2 cups) raspberry puree
5 g (1 Tbsp) agar agar
85 g ($\frac{1}{3}$ cup and 1½ Tbsp) granulated sugar

Bring puree, agar agar and sugar to a boil in a small pot. Refrigerate until cool before processing in a blender until creamy and smooth. (For a shinier texture, you can add a little of the puree while processing in the blender.) Pour into a plastic bottle for assembly.

Assembly

With a spatula, spread Raspberry Fluid Gel onto the center of each plate. Place the Almond Cake on gel and garnish with mixed berries and edible flowers.



Poached Pears with Almond Cake, Spiced Cider Ice Cream & Pear Sorbet

YIELDS 15 SERVINGS

Poached Pears

15 baby pears, peeled, halved and cored	224 g (1 cup) water
224 g (1 cup) granulated sugar	1 vanilla bean, split & scraped
336 g (1½ cups) apple juice	2 star anise
452 g (2 cups) white wine	1 cinnamon stick

Bring all ingredients to a boil. Reduce to a simmer and cook until the pears are cooked through, but not mushy. Keep in liquid and refrigerate.

Brown Butter Almond Cake

448 g (4¾ cups) sliced almonds, toasted and finely ground
896 g (4 cups) granulated sugar
224 g (1¾ cups) all-purpose flour
112 g (½ cup) orange juice
392 g (1⅔ cups) egg whites
448 g (2 cups) unsalted butter, browned

Preheat oven to 177°C (350°F). Mix almonds, sugar and flour together in a stand mixer fitted with whisk attachment. On medium speed, add orange juice, then the egg whites. Quickly scrape down bowl and add butter in a moderate steady stream. (Once you start adding the liquid it should only take about 40 seconds, you don't want to over mix.) Spread evenly onto a half baking sheet lined with parchment paper and bake for 15-20 minutes until golden.

Pear Sorbet

15 pears, cored and halved	560 g (2¾ cups and 1 Tbsp) granulated sugar
1344 g (6 cups) water	226 g (1 cup) simple syrup
896 g (4 cups) white wine	

Poach pears in water, wine and sugar until very tender. Puree with simple syrup and 1 cup water. Refrigerate until cold before processing in an ice cream machine.

Spiced Cider Ice Cream

896 g (4 cups) heavy cream	2 g (1 tsp) ground ginger
308 g (1¼ cups and 2 Tbsp) milk	2 g (1 tsp) ground allspice
588 g (2½ cups) apple cider	2 g (1 tsp) freshly grated nutmeg
3 g (1½ tsp) cayenne pepper	420 g (1¾ cups and 2 Tbsp) granulated sugar
4 g (2 tsp) whole cloves	20 large egg yolks
6 g (1 tsp) salt	28 g (1 fl ounce) whiskey
2 cinnamon sticks	

Combine milk, cream, cider, spices and half the sugar and bring to a boil. Temper in the yolks and remaining sugar. Add whisky and strain. Cover and refrigerate until cool before processing in an ice cream machine.

Honey Cremeux

6 large egg yolks
70 g (⅓ cup) granulated sugar
113 g (½ cup) honey
510 g (2 cups and 2 Tbsp) heavy cream
Pinch of salt
3 silver gelatin sheets (or 6 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Whisk egg yolks and sugar in a small bowl until smooth. Bring honey to a boil in a medium-sized pot and cook to a dark amber color. In a small saucepan, bring cream to a boil and slowly whisk into honey. Whisk honey and cream mixture into eggs to temper and return mixture to pot. Cook over medium heat, stirring constantly to reach 85°C (183°F). Remove from stovetop, stir in gelatin and salt to dissolve and refrigerate until cold.



Lemongrass Flan with Berries

YIELDS 18 SERVINGS

Lemongrass Flan

336 g (1½ cups) granulated sugar

112 g (½ cup) water

6 large eggs

1 vanilla bean, split & scraped

784 g (2½ cups) sweetened condensed milk

672 g (2¾ cups) whole milk

168 g (6 ounces) fresh lemongrass

Preheat oven to 149°C (300°F). In a saucepan, cook sugar and water over high heat. Use a wet pastry brush to wash down any crystals that form on the side of the pan. Cook syrup, undisturbed, to a medium amber caramel. Immediately pour into ramekins, tilting them to coat the bottoms. Refrigerate to cool completely.

In a large bowl, whisk eggs with vanilla. Bring milk and lemongrass to a boil in a medium-sized pot, and set aside to steep for about 15 minutes. Strain and whisk in condensed milk and egg mixture. Pour custard into prepared ramekins.

Carefully pour enough hot water into a roasting pan until it reaches halfway up the side of the ramekins. Bake for 35-40 minutes or until flans have set. Transfer roasting pan to rack and cool slightly. Transfer ramekins out of the pans to racks and let cool completely. Cover and refrigerate for about 12 hours.

Assembly

Garnish each ramekin with fresh berries. Finish with edible flowers and herbs before serving.



White Chocolate Brioche Pudding

YIELDS 18-24 SERVINGS

White Chocolate Brioche Pudding

840 g (30 ounces) cubed brioche bread
1,344 g (5¾ cups) heavy cream
336 g (1½ cups) granulated sugar
12 large egg yolks
336 g (12 ounces) white chocolate, chopped
336 g (12 ounces) fresh raspberries

Bring heavy cream to a boil in a medium-sized saucepan. Meanwhile, whisk to combine egg yolks and sugar in a stainless steel mixing bowl until it changes color. Add the yolk-sugar mixture to the hot cream. Cook like a crème anglaise, stirring constantly until the mixture reaches 85°C (185°F). Immediately pour over white chocolate, stirring well to combine. Reserve 224 g (8 ounces) of white chocolate crème anglaise for assembly.

Put cubed brioche in a container with fresh raspberries. Add the remaining white chocolate crème anglaise and let soak for about 25 minutes.

Preheat oven to 162°C (325°F). Spoon pudding into 2-inch ring molds and bake for 15-20 minutes.

Vanilla Bean Ice Cream

448 g (2 cups) heavy cream
448 g (2 cups) whole milk
2 vanilla beans, split & scraped
75 g (¼ cup and 1 Tbsp) atomized glucose
224 g (¾ cup and 2½ Tbsp) egg yolks
196 g (¾ cup and 2 Tbsp) granulated sugar

Bring milk, heavy cream, glucose, and vanilla to a boil in a medium-sized pot. Whisk to combine egg yolks and sugar in a medium-sized bowl and add the hot liquid to temper. Return mixture to pot and cook to 85°C (185°F), whisking constantly. Remove from stovetop, cool over an ice bath and refrigerate for about 12 hours. Strain before processing in an ice cream machine.

Assembly

When ready to serving, unmold and warm the White Chocolate Brioche Pudding in oven for 2 minutes. In a shallow bowl, place 3 spoonfuls of the reserved white chocolate crème anglaise. Place bread pudding on top of the crème anglaise and top with a quenelle of Vanilla Bean Ice Cream. Garnish with fresh raspberries. Finish with edible flowers and herbs before serving.



Banana Mousse with Peanut Butter Moss and Banana Yogurt Sorbet

YIELDS 12-15 SERVINGS

Banana Mousse

280 g (10 ounces) ripe bananas, peeled and sliced into rounds
84 g (⅓ cup and 1 Tbsp) light brown sugar
14 g (1 Tbsp) banana liqueur
3½ silver gelatin sheets (or 7 g powdered gelatin, as directed on package)
280 g (1¼ cups) heavy cream

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a saucepan, caramelize bananas with light brown sugar and banana liqueur, then puree in blender. Stir in gelatin to dissolve. Set aside to cool. Whip cream to medium peaks and fold into banana mixture. Pour into ring molds and freeze. Remove from freezer refrigerate for 4 hours before serving.

Peanut Butter Moss

84 g (3 ounces) tapioca maltodextrin
112 g (½ cup) peanut butter, melted

Combine all ingredients in a food processor. Process, occasionally scraping down sides with a rubber spatula, until crumbly. Set aside for assembly.

Chocolate Tuile

70 g (3½ Tbsp) glucose syrup
252 g (¾ cup) simple syrup
140 g (1⅓ cups) cocoa powder

Preheat oven to 176°C (350°F). Heat glucose and simple syrups to 90°C (193°F). Transfer to a blender, and while running, blend in cocoa powder. Spread onto a baking sheet lined with a nonstick baking mat and bake for 3-5 minutes. Break into pieces and reserve in a airtight container.

Banana Yogurt Sorbet

252 g (9 ounces) ripe bananas, peeled and sliced
392 g (1¾ cups) Greek yogurt
100 g (⅓ cup and 2 Tbsp) heavy cream
84 g (⅓ cup and 1½ Tbsp) granulated sugar

In a small bowl, combine bananas, yogurt, heavy cream and sugar. Cover and freeze in a Pacojet beaker for 24 hours. Pacotize the entire beaker in a Pacojet ice cream machine.

Caramelized Bananas

3 fresh bananas, peeled and sliced into rounds
Turbinado sugar, as needed

Slice bananas as desired and coat evenly with turbinado sugar. Caramelize with a blowtorch.

Assembly

Spread melted peanut butter on a plate; place Banana Mousse in the center and top with Peanut Butter Moss. Add a spoonful of moss next to the mousse and top with a quenelle of Banana Yogurt Sorbet. Garnish with a piece of Chocolate Tuile and 2 slices of Caramelized Banana.



Coconut Semifreddo Popsicle

YIELDS 24 POPS

Coconut Semifreddo

200 g (¾ cup and 2 Tbsp) coconut milk
160 g (5.7 ounces) white chocolate, chopped
20 g (1½ Tbsp) Malibu rum
200 g (¾ cup and 2 Tbsp) heavy cream, whipped to soft peaks

Bring coconut milk to a boil in a small pot and pour over white chocolate. Use a hand-held blender to blend until smooth. Add Malibu rum and set aside to cool before folding in whipped cream.

Mango Lychee Compote

252 g (1½ cups) diced mangoes
56 g (¼ cup) granulated sugar
56 g (¼ cup) lychee puree
1 tsp lemon zest

In a small saucepan, combine mangoes, sugar, lychee puree and zest. Simmer until fruit has softened and liquid thickened, about 5-6 minutes. Set aside to cool slightly.

Coconut Malto

80 g (3 ounces) tapioca maltodextrin
120 g (½ cup) coconut oil
28 g (¼ cup) confectioner's sugar

Combine tapioca, coconut oil and confectioner's sugar in a food processor. Process, occasionally scraping down sides of bowl with a rubber spatula, until crumbs form.

Mango Rum Lime Gel

200 g (¾ cup and 2 Tbsp) mango puree
28 g (2 Tbsp) dark rum
56 g (¼ cup) granulated sugar
3 g (1 tsp) agar agar
75 g (⅓ cup) lime juice

Bring puree, dark rum, sugar and agar agar to a boil in a small pot. Let cool before whisking in lime juice. Refrigerate to cool before processing in a blender until creamy and smooth. (To get a shinier texture, you can add a little of the puree while processing in the blender.) Pour into a plastic bottle for assembly.

Popsicle Assembly

Pipe Coconut Semifreddo into popsicle molds. Insert sticks and place in blast chiller until very firm. Unmold a popsicle and place into the center of a plate. Spread Mango Rum Lime Gel along one side and sprinkle Coconut Malto on the other. Top popsicle with dots of gel, malto, and Mango Lychee Compote. Garnish with edible borage flowers and micro mint before serving.



Cherry Semifreddo Popsicle

YIELDS 24 POPS

Cherry Semifreddo

4 large eggs
Pinch kosher salt
226 g (1 cup) granulated sugar
680 g (3 cups) cherry puree
453 g (2 cups) heavy cream, whipped to soft peaks

Whisk eggs, salt and sugar over a double boiler and continue to cook, whisking often, to reach 76°C (170°F). Transfer mixture to the bowl of a stand mixer fitted with a whisk attachment and whip until thick and cool. Fold in cherry puree and whipped cream until smooth.

Compressed Cherries

252 g (1 cup and 2 Tbsp) cherry puree
125 g (4.4 ounces) halved cherries

Combine puree and cherries in a vacuum pouch. Seal and refrigerate for about 12 hours.

Pistachio Microwave Sponge Cake

220 g (1 cup) pistachio paste
180 g (¾ cup) egg whites
60 g (½ cup and 2 Tbsp) almond flour

Process all ingredients in a blender until smooth and strain into an iSi whipper. Charge with 2 N2O chargers and refrigerate for a 2-3 hours. Make 3 small cuts in the base of (24) plastic cups, shake whipper vigorously and fill each cup one-third full. Microwave for 40 seconds, flip cup upside down and set aside to cool.

Cherry Gel

200 g (¾ cup and 2 Tbsp) cherry puree
28 g (2 Tbsp) granulated sugar
2 g (1 tsp) agar agar

Bring puree, agar agar and sugar to a boil in a small pot. Refrigerate until cool before processing in a blender until creamy and smooth. (To get a shinier texture, you can add a little of the puree while processing in the blender.) Pour into a plastic bottle for assembly.

Pistachio Tuile

100 g (½ cup and 2 Tbsp) unsalted butter, melted
100 g (¾ cup and 1 Tbsp) confectioner's sugar
20 g (3¾ tsp) pistachio paste
100 g (½ cup and 2 Tbsp) egg whites
100 g (¾ cup and 2½ tsp) all-purpose flour

Preheat oven to 170°C (325°F). Mix to combine butter, sugar, pistachio paste and egg whites in a stand mixer fitted with a paddle attachment. Add flour and beat until smooth. Refrigerate mixture for at least 30 minutes, then spread onto a sheet tray lined with a nonstick baking mat and bake until golden brown.

Popsicle Assembly

Pipe Cherry Semifreddo into popsicle molds. Insert sticks and place in blast chiller until very firm. Unmold and place popsicles onto a baking sheet lined with parchment paper.

Place a popsicle onto the center of a plate and spread Cherry Gel alongside. Top popsicle with dots of gel, Compressed Cherry, halved Sicilian pistachios and a piece of Pistachio Sponge Cake. Garnish with a shard of Pistachio Tuile and gold leaf before serving.



Praline Semifreddo Popsicle

YIELDS 24 POPS

Praline Semifreddo

96 g (⅓ cup and 2 Tbsp) heavy cream
275 g (1 cups and 2½ Tbsp) praline paste (50% almond, 50% hazelnut)
70 g (¼ cup and 1½ Tbsp) egg whites
60 g (¼ cup and 1 tsp) granulated sugar
275 g (1 cup and 2½ Tbsp) heavy cream, whipped to soft peaks

Heat 96 g heavy cream in a small pot and whisk in praline paste until smooth. Heat egg whites and sugar over a double boiler, whisking constantly. Whip to medium peaks a stand mixer fitted with a whisk attachment. Fold 1/3 of meringue mixture into praline cream before folding in remaining whites until smooth. Fold whipped cream into meringue praline mixture.

Mango Gel

200 g (¾ cup and 2 Tbsp) mango puree
28 g (2 Tbsp) granulated sugar
2 g (1 tsp) agar agar

Bring puree, agar agar and sugar to a boil. Refrigerate until cool before processing in a blender until creamy and smooth. (To get a shinier texture, you can add a little of the puree while processing in the blender.) Pour into a plastic bottle for assembly.

Praline Cremeux

¾ silver gelatin sheet (or 1½ g powdered gelatin, as directed on package)
28 g (2 Tbsp) heavy cream
200 g (¾ cup and 2 Tbsp) praline paste (50% almond, 50% hazelnut)
100 g (⅓ cup and 2 Tbsp) heavy cream

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring 28 g cream to a boil. Add gelatin and stir to dissolve. In the bowl of a stand mixer fitted with a paddle attachment, slowly beat praline paste and hot cream to combine. Add 100 g cream and mix well to combine.

Almond Caramelia Microwave Sponge Cake

140 g (½ cup and 2 Tbsp) granulated sugar
252 g (1 cup) egg whites
160 g (¾ cup and 1 tsp) egg yolks
120 g (½ cup) ground almonds, toasted
38 g (⅓ cup) all-purpose flour
80 g (2.8 oz) Valrhona Caramelia chocolate, melted

Process all ingredients in a blender until smooth and strain into an iSi whipper. Charge with 2 N2O chargers and refrigerate for a 2-3 hours. Make 3 small cuts in the base of (24) plastic cups, shake whipper vigorously and fill each cup 1/3 full. Cook for 40 seconds in a microwave, flip cup upside down and let cool.

Hazelnut Malto

80 g (3 ounces) tapioca maltodextrin
120 g (½ cup) hazelnut oil
28 g (¼ cup) confectioner's sugar

Combine tapioca, hazelnut oil and confectioner's sugar in a food processor. Process, occasionally scraping down sides of bowl with a rubber spatula, until crumbs form.

Popsicle Assembly

Pipe Praline Semifreddo into popsicle molds, insert sticks and freeze in blast chiller until firm. Unmold a popsicle and place onto the center of a plate. Top with Almond Caramelia Sponge Cake, Mango Gel, Hazelnut Malto, and Praline Cremeux. Garnish with edible flowers and chocolate garnish.

For a chocolate garnish, brush an acetate sheet with oil to coat. Temper Dulcey chocolate, pour into center of sheet and lay a second sheet over. Use a rolling pin to spread chocolate to the edge of the acetate. As soon as the chocolate starts to set, mark squares using dough dividers or other cutter. Set aside until hardened.



Coconut Textures

YIELDS 24 SERVINGS

Coconut Valrhona Ivoire Whipped Ganache

80 g (½ cup) coconut puree
25 g (1 Tbsp and 2 tsp) coconut milk
14 g (¾ Tbsp) glucose syrup
95 g (3.3 ounces) Valrhona white chocolate, melted
25 g (1 Tbsp and 2 tsp) coconut milk
190 g (¾ cup and 1 Tbsp) heavy cream
10 g (1 Tbsp) Malibu coconut liqueur

Whisk to combine coconut puree, 25 g coconut milk and glucose in a small pot and bring to a boil. Whisk into melted chocolate to emulsify. Add 25 g coconut milk, cream and liqueur and stir until smooth. Refrigerate for at least 2 hours or overnight before whipping in a stand mixer until light and creamy. Transfer to a pastry bag with round pastry tip for assembly.

Coconut Cream

2½ silver gelatin sheets (or 5 g powdered gelatin, as directed on package)
400 g (1¾ cups) coconut milk
70 g (½ cup) granulated sugar

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Heat milk and sugar to a simmer. Stir in gelatine to dissolve. Refrigerate until set.

Coconut Cous Cous

200 g (¾ cup and 2 Tbsp) whole milk
200 g (¾ cup and 2 Tbsp) coconut milk
60 g (¼ cup) granulated sugar
35 g (¼ cup) cous cous

Place all ingredients in a pan and cook, stirring occasionally, until cous cous is soft but still has a little bite.

Coconut Sponge

80 g (½ cup) ground almonds
80 g (1 cup) shredded coconut
70 g (½ cup and 1 Tbsp) all-purpose flour
160 g (1⅓ cups) confectioner's sugar
100 g (½ cup and 1 Tbsp) egg whites
320 g (1¼ cups and 1 Tbsp) egg whites
180 g (¾ cup and 2½ Tbsp) granulated sugar

Preheat oven to 180°C (360°F). In a medium-sized bowl, combine the almonds, coconut, flour, confectioner's sugar and 100 g egg whites. Whip 320 g egg whites with granulated sugar to stiff peaks in a stand mixer fitted with a whisk attachment. Fold meringue into coconut mixture until smooth and spread evenly onto a baking sheet lined with parchment paper. Bake for 10-15 minutes or until lightly golden. Cut sponge in discs and reserve for assembly.

Coconut Snow

80 g (3 ounces) tapioca maltodextrin
120 g (½ cup) coconut oil
28 g (¼ cup) confectioner's sugar

Combine all ingredients in a food processor. Process, occasionally scraping down sides with a rubber spatula, until crumbly. Set aside until ready to assemble.

Assembly

Place a disc of Coconut Sponge in the center of each plate. Create a hole in the center and fill with Coconut Cream. Pipe Whipped Ganache around the cake and surround with Coconut Cous Cous. Top with Coconut Snow and garnish with fresh raspberries, raspberry gel and edible flowers before serving.



Mascarpone Cream Macaron with Berries & Almond Pistachio Cake

YIELDS 24 SERVINGS

Macaron

125 g (1¼ cups) almond flour
150 g (1¼ cups) confectioner's sugar
100 g (½ cup and 3 Tbsp) egg whites
100 g (½ cup and 2 Tbsp) granulated sugar
Red food color, as needed

Preheat oven to 135°C (275°F), low fan. Combine flour and confectioner's sugar in a food processor and process to a fine powder. In the bowl of a stand mixer fitted with a whisk attachment, whip egg whites and granulated sugar until medium peaks form. Add a few drops of the red food color and whip for another 20 seconds. Sift almond mixture over egg whites and fold, using a rubber spatula, until smooth and viscous. Pipe circles onto baking sheet lined with nonstick baking mats and carefully tap trays to flatten cookies. Set aside to dry for 30 minutes before baking. Bake for 12 minutes.

Rosewater Mascarpone Cream

100 g (½ cup and 2 Tbsp) heavy cream
252 g (1 cup and 2 Tbsp) mascarpone cheese
75 g (½ cup) granulated sugar
Few drops (2 Tbsp) rosewater

Lightly whip heavy cream, mascarpone, rosewater and sugar in the bowl of a stand mixer fitted with a whisk attachment until smooth.

Almond Pistachio Cake

325 g (1½ cups and 2 Tbsp) almond paste	15 g (2½ tsp) salt
75 g (½ cup) pistachio paste	275 g (5 each) whole eggs
110 g (½ cup) unsalted butter, softened	260 g (2 cups and 4 tsp) flour, sifted
35 g (1¼ ounces) inverted sugar	

Preheat oven to 162°C (325°F). Beat almond and pistachio pastes, sugar, salt and butter in the bowl of a stand mixer fitted with a paddle attachment until light and smooth. Add eggs slowly, mixing between each addition. Add flour and beat until smooth. Pour into a half sheet tray lined with a nonstick mat and bake for 15-20 minutes until lightly golden.

Berry Gel

56 g (¼ cup) strawberry puree	56 g (¼ cup) cherry puree
56 g (¼ cup) raspberry puree	30 g (2 Tbsp) granulated sugar
56 g (¼ cup) blackberry puree	2 g (1 tsp) agar agar

Bring all ingredients to a boil in a small pot. Refrigerate for 4 hours to chill before processing in a blender until smooth.

Assembly

Pipe a dollop of Rosewater Mascarpone Cream onto a Macaron. Top with pieces of lychee and surround by raspberries. Pipe additional mascarpone cream in center to level with raspberries and sandwich with a second macaron. Serve with Berry Gel, a few cubes of Almond Pistachio Cake, and a few more dots of mascarpone cream. Garnish with edible flowers before serving.



Valrhona Manjari Cremeux

with Almond & Hazelnut Praline Mousse and Passion Fruit

YIELDS 24 SERVINGS

Valrhona Manjari Cremeux

500 g (2 cups and 2 Tbsp) heavy cream
500 g (2 cups and 2 Tbsp) whole milk
200 g (¾ cup and 2 Tbsp) egg yolks
100 g (⅓ cup and 2 Tbsp) granulated sugar
510 g (18.2 ounces) Valrhona Manjari 64%, chopped

Bring heavy cream and milk to a boil in a medium-sized pot. Whisk to combine egg yolks and sugar in a small bowl and slowly pour in hot liquid to temper. Return mixture to pot and cook to 82-84°C. Strain and pour over chocolate. Emulsify with a hand blender until smooth and pour into small ring molds. Refrigerate for about 12 hours.

Almond & Hazelnut Praline Mousse

¾ silver gelatin sheets (or 6½ g powdered gelatin, as directed on package)
75 g (⅓ cup) heavy cream
75 g (⅓ cup) whole milk
30 g (2 Tbsp) egg yolks
15 g (3½ tsp) granulated sugar
175 g (¾ cups) almond hazelnut praline paste
225 g (1 cup) heavy cream, whipped to soft peaks

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring heavy cream and milk to a boil in a medium-sized pot. Whisk to combine egg yolks and sugar in a small bowl and slowly pour in hot liquid to temper. Return mixture to pot and cook to 82-84°C. Stir in gelatin to dissolve. Pour over praline paste and process with a hand blender until smooth. When cool, fold in whipped cream.

Passion Fruit Cream

2 silver gelatin sheets (or 4 g powdered gelatin, as directed on package)
350 g (1¼ cups and 1 Tbsp) passion fruit puree
100 g (⅓ cup) simple syrup
3 g (1 tsp) agar agar

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring puree, simple syrup and agar agar to a boil in medium-sized pot. Stir in gelatin to dissolve and refrigerate until cool. Process in blender until creamy and pour into a plastic bottle for assembly.

Praline Ice Cream

250 g (1 cup and 2 Tbsp) whole milk	75 g (⅓ cup) granulated sugar
250 g (1 cup and 2 Tbsp) heavy cream	3 g (1 tsp) ice cream stabilizer
56 g (¼ cup) inverted sugar	100 g (⅓ cup and 2 Tbsp) almond
100 g (⅓ cup and 2 Tbsp) egg yolks	hazelnut praline paste

Bring milk, cream and inverted sugar to a boil in a medium-sized pot. Stir to combine egg yolks, sugar and ice cream stabilizer in a small bowl, and slowly pour in hot liquid to temper. Return mixture to pot and cook to 85°C (185°F) before pouring over praline. Process with hand-held blender until smooth and refrigerate overnight before processing in an ice cream machine.

Assembly

Pipe Passion Fruit Cream around a plate in a spiral design. Top with Valrhona Manjari Cremeux. Pipe Praline Mousse onto cremeux in spiral shape. Place quenelle of Praline Ice Cream alongside and garnish with Texturas Lyo Mango and freeze-dried pineapple. Garnish with edible flowers before serving.



Gianduja Custard with Bitter Orange Foam & Chocolate Cake

YIELDS 24 SERVINGS

Chocolate Sauce

200 g (¾ cup and 2 Tbsp) water 70 g (¾ cup and 1 Tbsp) Valrhona cocoa powder
175 g (¾ cup) granulated sugar 140 g (½ cup and 2 Tbsp) heavy cream

In a small pot, bring water and sugar to a boil. Whisk in cocoa, return to a boil, and add cream. Reduce, stirring frequently, until thickened. Strain. Cool over an ice bath with plastic wrap against surface. Transfer to squeeze bottles for assembly.

Gianduja Custard

793 g (3½ cups) heavy cream 340 g (1½ cups) granulated sugar
255 g (1 cup and 2 Tbsp) whole milk 400 g (14.2 ounces) Gianduja chocolate,
312 g (1¼ cups and 2 Tbsp) egg yolks chopped

Preheat a combi steam oven to 98°C (212°F), on high fan. Bring cream and milk to a boil in a medium-sized pot. Whisk to combine egg yolks and sugar in a small bowl and slowly pour in hot liquid to temper. Return mixture to pot and cook to 82-84°C. Strain over chocolate. Mix until smooth and pour onto a half baking sheet lined with a nonstick baking mat. Cover and bake for 35-45 minutes. Freeze until firm enough to cut.

Chocolate Cake

100 g (¾ cup and 2 Tbsp) all-purpose flour 90 g (3.2 ounces) chocolate, melted
15 g (2 Tbsp and 2¼ tsp) cocoa powder 40 g (2 Tbsp) maple syrup
75 g (⅓ cup) dark brown sugar 5 g (1 tsp) whole milk
2 g (1 tsp) baking powder 75 g (⅓ cup) vegetable oil
2 g (1 tsp) baking soda 1 large egg

Preheat oven to 170°C (340°F). In a medium-sized bowl, whisk to combine all of the dry ingredients. Whisk to combine wet ingredients and add to dry ingredients, whisking until smooth. Pour into a half baking sheet lined with parchment paper and bake for 10-15 minutes.

Orange Curd

¾ silver gelatin sheet 28 g (2 Tbsp) lemon juice
2 large eggs 2 tsp finely grated orange zest
2 large egg yolks 2 tsp finely grated lemon zest
113 g (½ cup) granulated sugar 113 g (½ cup) cold unsalted butter, cut into Tbsp
56 g (¼ cup) orange juice

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a small saucepan, whisk to combine eggs and yolks. Whisk in sugar, juices and zests. Add butter and whisk constantly over moderately low heat until mixture thickens, about 8 minutes. Add gelatin and stir to dissolve. Strain into a bowl, press plastic wrap directly onto the surface, and refrigerate.

Bitter Orange Puree

5 thin-skinned sweet oranges, cut into wedges
252 g (1 cup and 2 Tbsp) granulated sugar
504 g (2¼ cups) water
300 g (1¼ cups) orange juice

Combine oranges with sugar and water in a small pot. Weigh down using a plate and cook at a slow simmer for about 2 hours. Remove oranges from syrup and puree, adding orange juice as needed until thick but smooth.

Bitter Orange Foam

340 g (1½ cups) bitter orange puree 7 g (1 Tbsp) Versawhip
32 g (2 Tbsp) granulated sugar 3 g (1 tsp) xanthan gum

Combine all ingredients in a stand mixer with a whisk attachment. Whip on high speed until smooth and fluffy. Pour foam into a pastry bag fitted with a round pastry tip.

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Greek Yogurt Panna Cotta

with Summer Berry Salad, Greek Yogurt Sorbet, Strawberry Foam and Gel

YIELDS 24 SERVINGS

Greek Yogurt Panna Cotta

448 g (2 cups) heavy cream
224 g (1 cup) granulated sugar
5 silver gelatin sheets (or 10 g powdered gelatin, as directed on package)
756 g (3 cups and 1½ Tbsp) Greek yogurt

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring cream and sugar to a simmer in a medium-sized pot. Add gelatin and stir to dissolve. Stir in yogurt. Strain into serving bowls, cover and refrigerate until set, about 8 hours.

Strawberry Foam

340 g (1½ cups) strawberry puree
32 g (2½ Tbsp) granulated sugar
7 g (1 Tbsp) Versawhip
3 g (1 tsp) xanthan gum

Whip all ingredients in a stand mixer fitted with a whisk attachment until light and fluffy. Transfer to a pastry bag with a round pastry tip for assembly.

Strawberry Gel

500 g (2 cups) strawberry puree
5 g (1 Tbsp) agar agar
112 g (½ cup) granulated sugar

Bring puree, agar agar and sugar to a boil in a small pot. Refrigerate until cool before processing in a blender until creamy.

Summer Berry Salad

1 pt fresh berries (strawberries, blueberries, raspberries, blackberries)
1 lemon
56 g (2 Tbsp) simple syrup

Puree a handful of berries in a blender, strain out seeds and toss with remaining fruit. Add a squeeze of lemon juice and some simple syrup to adjust sweetness. Toss and set aside to macerate.

Greek Yogurt Sorbet

403 g (1¾ cups and ½ Tbsp) granulated sugar
90 g (⅓ cup and ½ Tbsp) atomized glucose
6 g (2 tsp) sorbet stabilizer
Pinch of salt
672 g (3 cups) water
500 g (2 cups) Greek yogurt

Combine sugar, glucose, stabilizer, and salt in a small bowl. Heat water to 40°C (104°F) in a medium-sized pot and whisk in sugar mixture. Heat to 85°C (185°F) and cool over an ice bath. When cold, combine with yogurt and process in an ice cream machine.

Assembly

Top a bowl of Panna Cotta decoratively with Strawberry Foam, Gel and Summer Berry Salad. Top with a quenelle of Greek Yogurt Sorbet. Garnish with edible flowers and herbs before serving.



Manchego Cheesecake with Blackberry Puree & Strawberry Sorbet

YIELDS 24 SERVINGS

Manchego Cheesecake

680 g (24.2 ounces) Manchego cheese, cut into ½-inch chunks
170 g (¾ cup) water
680 g (3 cups or 24.2 ounces) cream cheese
227 g (1 cup) granulated sugar
34 g (¼ cup and 1 tsp) all-purpose flour
3 large eggs
170 g (¾ cup) sour cream

Preheat oven to 162°C (325°F). Blend Manchego cheese and water in a blender until smooth. Slowly add cream cheese and sugar and blend until smooth. In a separate bowl, combine flour and eggs. Add to cheese puree and blend until smooth. Finally, blend in sour cream until smooth. Pour into individual ring molds and bake for 18-25 minutes.

Graham Cracker Crumbs

680 g (3 cups) unsalted butter, softened	283 g (2⅓ cups) cake flour
283 g (1¼ cups) brown sugar	283 g (2⅓ cups) wheat flour
226 g (1 cup) granulated sugar	5 g (1 tsp) salt
84 g (¼ cup) honey	11 g (2⅓ tsp) baking soda
397 g (3 cups and 3 Tbsp) all-purpose flour	5 g (2 tsp) ground cinnamon

Preheat oven to 176°C (350°F). Cream together the butter, sugars and honey in a stand mixer fitted with a paddle attachment. In a separate bowl, combine all remaining dry ingredients and beat into butter mixture until smooth. Roll dough out between two sheets of parchment to 1/8-inch thickness and bake on a full baking sheet until golden brown and firm. Cool completely before grinding in a food processor into crumbs.

Blackberry Puree

200 g (7 ounces) blackberries
40 g (2¾ Tbsp) granulated sugar
28 g (4 tsp) vodka

Macerate blackberries with sugar and vodka for about 12 hours. Heat mixture in a small saucepot and cook to reduce liquid slightly. Puree in a blender and reserve for assembly.

Strawberry Sorbet

344 g (1½ cups) water
20 g (2 Tbsp) trimoline
200 g (¾ cup and 2 Tbsp) granulated sugar
50 g (1½ tsp) atomized glucose
3 g (1 tsp) sorbet stabilizer
896 g (4 cups) strawberry puree

Bring water and trimoline to a boil in a medium-sized pot. Add sugar, glucose and stabilizer and cook to 85°C (185°F). Remove from heat and stir in puree. Refrigerate until cool before processing in an ice cream machine.

Assembly

Roll a Manchego Cheesecake into Graham Cracker Crumbs. Spread Blackberry Puree over the center of a plate and top with cheesecake. Top with a quenelle of Strawberry Sorbet. Garnish with blackberries and edible flowers before serving.



Lemon Tart with Mandarin Sorbet

YIELDS 24 SERVINGS

Almond Tart Dough

360 g (1½ cups and 1 Tbsp) butter, cubed	Pinch of salt
280 g (2⅓ cups) confectioner's sugar	180 g (1½ cups) all-purpose flour
100 g (½ cup) ground almonds	540 g (4½ cups) cake flour
3 large eggs	

Preheat oven to 160°C (325°F). Cream butter, confectioner's sugar, almonds, eggs, salt and all-purpose flour in a stand mixer fitted with a paddle attachment until smooth. Add cake flour and mix until just combined. Roll out dough to 1/8-inch thickness and chill for at least 1 hour. Butter small tart molds and cut dough to fit. Line and trim each mold and chill for at least 30 minutes before baking for about 20 minutes until lightly golden.

Lemon Filling

224 g (1 cup) freshly-squeezed lemon juice	170 g (¾ cup) butter, cubed
Zest of 1 lemon	4 large eggs
224 g (1 cup) granulated sugar	4 large egg yolks

Preheat oven to 148°C (300°F). Heat lemon juice, zest, sugar, and butter in a medium-sized pot. Beat eggs and yolks together in a small bowl. When lemon mixture is warm, slowly whisk into eggs. Return mixture to pot and continue to cook over low heat, stirring constantly, until thickened. Strain and pour into tart shells. Bake for 5 minutes or until set.

Citrus Salad

2 oranges, segmented	2 lemons, segmented
2 grapefruits, segmented	Simple syrup, to taste

Macerate fruits with simple syrup and refrigerate until ready to use.

Mandarin Sorbet

197 g (¾ cup and 2 Tbsp) granulated sugar	4 g (1 tsp) sorbet stabilizer
61 g (4 Tbsp) glucose powder	244 g (1 cup and 1 Tbsp) water
30 g (2 Tbsp) dextrose	1000 g (4½ cups) mandarin puree

Bring all ingredients except puree to a boil in a small pot. Chill until cool, stir in puree, and process in an ice cream machine.

Mandarin Glass

350 g (1½ cups) mango puree	66 g (2.3 ounces) Isomalt
56 g (¼ cup) granulated sugar	15 g (1 Tbsp) glucose

Blend puree, sugar, isomalt, and glucose in a blender for 5 minutes on high speed. Strain and refrigerate for about 8 hours.

Preheat oven to 85°C (180°F). Use a stencil to spread mixture in decorative shapes over a sheet tray lined with a nonstick baking mat. Dehydrate for 36 hours. Store in a sealed container in a cool, dry place for assembly.

Mandarin Sauce

510 g (2 cups) mandarin puree
85 g (½ cup) granulated sugar
5 g (1 Tbsp) agar agar

Bring puree, sugar and agar agar to a boil in a small pot. Remove from heat and chill until set. Puree in a blender until smooth.

Assembly

Spread Mandarin Sauce onto a plate. Place a tart in the center and top with Citrus Salad and Mandarin Glass. Place a quenelle of Mandarin Sorbet alongside and garnish with edible micro lemongrass.



Hazelnut Sponge Cake

with Gianduja Mousse, Passion Fruit Foam and Mango Gel

YIELDS 12 SERVINGS

Gianduja Mousse

100 g (⅓ cup and 2 Tbsp) heavy cream
30 g (2 Tbsp) hazelnut paste
185 g (6.6 oz) gianduja chocolate, melted
1¼ silver gelatin sheets (or 2½ g powdered gelatin, as directed on package)
185 g (¾ cup) heavy cream, whipped to medium peaks

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Heat 100 g cream to 35°C (95°F) and mix with hazelnut paste and chocolate. Stir in gelatin to dissolve. Set aside to cool before folding in whipped cream.

Whipped Guanaja Ganache

113 g (½ cup) heavy cream
14 g (1 Tbsp) atomized glucose
14 g (1 Tbsp) inverted sugar
95 g (3.3 ounces) Valrhona Guanaja 70%, chopped
225 g (1 cup) heavy cream

Bring 113 g cream to a boil in a medium-sized pot with glucose and inverted sugar. Pour over chocolate and whisk until smooth. Stir in 225 g heavy cream to emulsify. Refrigerate for about 12 hours before whipping to stiff peaks. Transfer to a pastry bag for assembly.

Mango Gel

510 g (2 cups) mango puree
5 g (1 Tbsp) agar agar
85 g (⅓ cup and 2 Tbsp) granulated sugar

Bring all ingredients to a boil in a small pot. Refrigerate for at least 4 hours and blend until smooth. Set aside for assembly.

Hazelnut Microwave Sponge Cake

126 g (½ cup and 1 Tbsp) toasted hazelnuts, ground
252 g (1 cup) egg whites
168 g (¾ cup and 2 tsp) egg yolks
140 g (½ cup and 2 Tbsp) granulated sugar
38 g (⅓ cup) all-purpose flour
56 g (2 ounces) milk chocolate, melted

Process all ingredients in a blender until smooth and strain into an iSi whipper. Charge with 2 N2O chargers and refrigerate for a 2-3 hours. Make 3 small cuts in the base of (12) plastic cups, shake whipper vigorously and fill each cup one-third full. Cook for 40 seconds in a microwave, flip cup upside down and set aside to cool.

Passion Fruit Foam

340 g (1½ cups) passion fruit puree
32 g (2 Tbsp) granulated sugar
7 g (1 Tbsp) Versawhip
3 g (1 tsp) xanthan gum

Whip all ingredients in a stand mixer fitted with a whisk attachment until light and fluffy. Transfer to a pastry bag with a round pastry tip for assembly.

Assembly

Place a Hazelnut Microwave Sponge in the center of a plate. Create a well in the center of cake and fill halfway with Whipped Guanaja Ganache and Gianduja Mousse. Dot alongside with Passion Fruit Foam and Mango Gel. Garnish with toasted hazelnuts and edible flowers before serving.



Feulletine Mousse Cake

YIELDS 24 SERVINGS

Chocolate Cake

896 g (4 cups) granulated sugar	4 large eggs
540 g (4½ cups) all-purpose flour	448 g (2 cups) whole milk
200 g (2⅓ cups) cocoa powder	224 g (1 cup) vegetable oil
20 g (2 Tbsp) baking powder	8 g (2 Tbsp) vanilla extract
Pinch of salt	448 g (2 cups) boiling water

Preheat oven to 176 C (350°F). Whisk to combine all ingredients except boiling water. Slowly pour in water, whisking until smooth. Pour evenly onto a baking sheet lined with a nonstick baking mat and bake for 15-20 minutes..

Manjari Ganache

210 g (¾ cup and 2 Tbsp) heavy cream	75 g (⅓ cup) granulated sugar
210 g (¾ cup and 2 Tbsp) whole milk	290 g (10.3 ounces) Valrhona Manjari chocolate, chopped
70 g (⅓ cup) egg yolks	

Bring cream and milk to a boil. Whisk to combine yolks and sugar and slowly pour in hot liquid to temper. Return mixture to pot and cook to 82-84°C. Strain and pour over chocolate. Emulsify with a hand-held blender until smooth and refrigerate.

Praline Feuilletine

252 g (9 ounces) chopped Valrhona Manjari chocolate	125 g praline paste
200 g (7.1 ounces) chopped milk chocolate	1 cup pailleté feuilletine

Melt chocolates in a double boiler and stir until smooth. Stir in praline paste. In a stand mixer fitted with a paddle attachment, combine the feuilletine and chocolate mixture on low speed. Pour onto parchment paper, top with another sheet and roll to 1/2-inch thickness. Refrigerate until set and cut into 3 by 1-inch rectangles.

Manjari Chocolate Mousse

2 silver gelatin sheets (or 4 g powdered gelatin, as directed on package)
252 g (1 cup and 2 Tbsp) whole milk
325 g (11.6 oz) Valrhona Manjari chocolate, partially melted
500 g (2 cups and 2 Tbsp) heavy cream, whipped to soft peaks

Manjari Chocolate Mousse con't

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring milk to a boil. Add gelatin and stir to dissolve. Slowly pour over chocolate and whisk until smooth. When mixture reaches 40°C, fold in whipped cream.

Crunchy Eclat D'or

300 g (10.5 ounces) Eclat D'or wafer crumbs
400 g (14.2 ounces) white chocolate, melted
200 g (¾ cup and 2 Tbsp) unsalted butter, melted

Combine all ingredients and roll out between two nonstick baking mats to 4 mm thickness. Refrigerate. Pour into food processor and pulse until small chunks form.

Chocolate Glaze

9½ gelatin sheets (or 19 g powdered)	150 g (1¾ cups) Valrhona cocoa powder
200 g (¾ cup and 2 Tbsp) water	180 g (¾ cup and 1 Tbsp) heavy cream
340 g (1½ cups) granulated sugar	

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring water, sugar, cocoa and cream to a simmer in a medium-sized pot. Remove from heat, add gelatin and stir to dissolve. Cool to 32°C (90°F) before using.

Assembly

Build cakes in 3 x 1-inch rectangular molds. Start with a layer of Praline Feuilletine. Pipe Manjari Chocolate Mousse evenly over and top with a layer of Chocolate Cake. Top with Manjari Ganache and finish with an additional layer of mousse. Freeze until set. Coat cake with Chocolate Glaze and sprinkle all over with Crunchy Eclat D'or. Place chocolate garnish on top of each cake.

For a chocolate garnish, brush an acetate sheet with oil. Temper dark chocolate, pour into center of the sheet and lay a second sheet over. Use a rolling pin to spread chocolate to the edge of the acetate. As soon as chocolate starts to set, mark rectangles using dough dividers or other cutter. Set aside until hardened.



Honey Cremeux with Poached Pear, Ginger Crumble & Pear Sorbet

YIELDS 24 SERVINGS

Pear Sorbet

33 g (2 Tbsp) inverted sugar	8 g (3 tsp) sorbet stabilizer
190 g (¾ cup and 1 Tbsp) granulated sugar	500 g (2 cups and 2 Tbsp) water
84 g (⅓ cup) atomized glucose	1000 g (4 cups) pear puree

In a medium sized pot, whisk to combine sugars, glucose, stabilizer, and water. Bring to a boil, remove from heat and stir in puree. Refrigerate until cool before processing in an ice cream machine.

Ginger Crumble

56 g (¼ cup) granulated sugar	6 g (3 tsp) ground ginger
56 g (¼ cup) ground almonds	2 g (1 tsp) ground cinnamon
56 g (¼ cup) unsalted butter, softened	Pinch of salt
56 g (⅓ cup and 2 Tbsp) all-purpose flour	

Preheat oven to 170°C (350°F). Mix to combine all ingredients in a stand mixer fitted with a paddle attachment. Scoop paste to form small balls and bake on a sheet tray lined with a nonstick baking mat until golden brown.

Honey Cremeux

6 large egg yolks
70 g (⅓ cup) granulated sugar
113 g (⅓ cup) honey
510 g (2 cups and 2 Tbsp) heavy cream
1 teaspoonsalt
3 silver gelatin sheets (or 6 g powdered gelatin, as directed on package)

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Whisk yolks and sugar in small bowl until smooth. Bring honey to a boil in a medium-sized pot and cook to a dark amber color. Bring cream to a boil in a small saucepan and slowly whisk into honey. Whisk honey and cream mixture into eggs to temper and return mixture to pot. Cook over medium heat, stirring constantly to reach 85°C (183°F). Remove from heat, stir in gelatin and salt to dissolve and refrigerate until cold.

Poached Pear

500 g (2 cups and 2 Tbsp) water
252 g (1 cup and 2 Tbsp) white wine
252 g (1 cup and 2 Tbsp) pear puree
Zest of 3 lemons
500 g (2 cups and 2 Tbsp) granulated sugar
24 small pears

Bring water, wine, puree, sugar, and lemon zest to a boil in a large pot. Reduce heat to low, add pears and poach until tender. Use a slotted spoon to remove pears from liquid and cool before peeling, coring and slicing. Refrigerate until ready to assemble.

Pear & Poppy Seed Glass

300 g (10.7 ounces) poached pears
30 g (2 Tbsp) superfine sugar
60 g (¼ cup) isomalt
15 g (¾ Tbsp) glucose syrup
Poppy seeds, as desired

Use a blender to blend pears until smooth. Add sugar, isomalt and glucose and blend on a medium-high speed until smooth. Strain and refrigerate for 2 hours. Prepare glass by spreading pear mixture onto a nonstick baking mat using a stencil. Sprinkle with poppy seeds before dehydrating at 80°C (175°F) for 24 hours. Store in a cool, dry place until ready to assemble.

Assembly

Place slices of Poached Pear in the center of a plate. Create a hole in the center of the pears and fill with Honey Cremeux. Dot additional cremeux around the pear and scatter Ginger Crumble alongside. Arrange a few cubes of poached pear around the plate and place a quenelle of pear sorbet and pieces of Pear & Poppy Seed Glass in the center. Garnish with edible flowers and herbs.



Banana Napoleon with Coconut Snow and Banana Caramel

YIELDS 24 SERVINGS

Phyllo Sheets

8 sheets phyllo dough
224 g (1 cup) unsalted butter, melted
224 g (1 cup) Caramel Sauce (recipe below)

Preheat oven to 177°C (350°F). Place a sheet of phyllo on a parchment lined baking sheet. Brush with butter and drizzle with caramel sauce. Repeat process with six more sheets and top with a final sheet of dough. Complete the final layer by brushing only with butter. Use a paring knife to trim edges of phyllo and cut into 2 by 4-inch rectangles. Cover with parchment paper and top with a baking sheet. Bake for 10-12 minutes until golden brown. Cool, remove from pan and store in an airtight container.

Caramel Sauce

180 g (¾ cup) granulated sugar
228 g 1 cup) heavy cream

In a small saucepan, bring cream just to a boil and set aside. Heat a medium-sized saucepan over medium-high heat and sprinkle sugar evenly over bottom of pan. Cook slowly to an amber caramel, shaking pan periodically to prevent burning, about 4 minutes. Very gradually, add hot cream in small batches. Take care, as the mixture can spatter and burn you. Cook for 1 minute, stirring occasionally, then remove from heat and pour into a bowl to cool.

Coconut Snow

80 g (3 ounces) tapioca maltodextrin
120 g (½ cup) coconut oil
28 g (¼ cup) confectioner's sugar

Combine all ingredients in a food processor. Process, occasionally scraping down sides with a rubber spatula, until crumbly. Set aside until ready to assemble.

Banana Pastry Cream

896 g (4 cups) whole milk
224 g (1 cup) granulated sugar
100 g (⅔ cup and 1 tsp) cornstarch
200 g (¾ cup and 2 Tbsp) egg yolks
2 silver gelatin sheets (or 4 g powdered gelatin, as directed on package)
3 ripe bananas, chopped
100 g (⅓ cup and 2 Tbsp) unsalted butter

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a heavy bottomed pot, bring milk and sugar to boil. Whisk to combine yolks and cornstarch in a small bowl. Pour hot liquid into yolk mixture to temper. Return to pot and cook over medium-high heat until thickened and bubbling. Remove from heat and stir in gelatin to dissolve. Add butter and banana and stir until butter has melted. Cover with plastic wrap. Refrigerate until assembly.

Banana Caramel Sauce

224 g (1 cup) heavy cream
180g (¾ cup) granulated sugar
2 ripe bananas, sliced

Bring cream to a boil in a small pot. Slowly heat sugar in a medium-size saucepan to reach a golden amber color. Slowly add hot cream, whisking to combine. Stir in bananas and transfer to a blender. Blend until smooth and set aside to cool.

Assembly

Spread Banana Caramel Sauce onto center of a plate and top with one rectangle of prepared phyllo. Top with Banana Pastry Cream and repeat for a total of three layers. Dust top layer with Coconut Snow and garnish with edible flowers before serving.



Flexi Chocolate Ganache

with Passion Fruit Mango Sorbet, White Chocolate Powder, Caramelized Banana and Mango Cremeux

YIELDS 24 SERVINGS

Flexi Ganache

300 g (1¼ cups) heavy cream	2 g (1 tsp) agar agar
35 g (1.25 ounces) inverted sugar	2 silver gelatin sheets (or 4 g powdered)
35 g (1.25 ounces) glucose syrup	125 g (4.4 ounces) Valrhona Manjari 64% chocolate, chopped
Pinch of salt	

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a medium sized pot, bring cream, sugar, glucose syrup, salt and agar agar to a boil. Stir in gelatin to dissolve and pour over chocolate. Whisk until smooth, pour onto a baking sheet lined with a nonstick mat and refrigerate until firm.

Passion Fruit Mango Sorbet

896 g (4 cups) water	1250 g (5½ cups) passion puree
500 g (2 cups and 2 Tbsp) sugar	375 g (1½ cups and 2 Tbsp) mango puree
375 g (1¼ cups) glucose syrup	

Bring water, sugar and glucose syrup to a boil in a medium sized pot. Set aside to cool before whisking in purees. Process in an ice cream machine.

Mango Cremeux

252 g (1 cup and 2 Tbsp) mango puree	2 gelatin sheets (or 4 g powdered)
100 g (⅓ cup and 1½ Tbsp) whole eggs	28 g (2 Tbsp) unsalted butter
84 g (⅓ cup and 2 Tbsp) granulated sugar	

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Whisk to combine puree, eggs and sugar over a double boiler. Cook to 185°F, whisking often. Remove from heat, stir in gelatin to dissolve and cool to 120°F. Add butter and process with a hand blender until smooth. Cover with plastic wrap and refrigerate.

White Chocolate Snow

80 g (2.8 ounces) tapioca maltodextrin
120 g (4.2 ounces) white chocolate, melted

Combine in a food processor and process until crumbs form.

Passion Fruit Gel

510 g (2 cups) passion fruit puree
5 g (1 Tbsp) agar agar
85 g (6 Tbsp and 2½ tsp) granulated sugar

Bring puree, sugar and agar to a boil in a small pot. Refrigerate until set and process in a blender until creamy.

Mango Chutney

5 g (1 tsp) coconut vinegar	75 g (⅓ cup) mango puree
28 g (2 Tbsp) granulated sugar	100 g (½ cup) diced mango

Heat vinegar and sugar in a saucepan until lightly golden. Add puree and mango and process in a blender until smooth.

Coconut Cream

2½ silver gelatin sheets (or 5 g powdered gelatin, as directed on package)
400 g (1¾ cups) coconut milk
70 g (⅓ cup) granulated sugar

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring milk and sugar to a simmer in a small pot and stir in gelatin to dissolve. Refrigerate until set.



Compressed Melon with White Chocolate Greek Yogurt Cremeux

YIELDS 24 SERVINGS

Compressed Melon

1 honeydew melon, cubed
1 cantaloupe melon, cubed
100 g (⅓ cup) simple syrup

Vacuum seal melons in a bag with simple syrup and refrigerate for about 12 hours. Remove melons from syrup and slice into desired shapes.

Lemon Jelly

2½ silver gelatin sheets (or 5 g powdered gelatin, as directed on package)
252 g (1 cup and 2 Tbsp) water
Zest of 1 lemon
20 g (4¾ tsp) granulated sugar
20 g (4 tsp) lemon juice

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring water and zest to a boil in a small pot. Set aside to infuse for at least 15 minutes before stirring in sugar and gelatin to dissolve. Cool before stirring in lemon juice. Refrigerate until set.

White Chocolate Greek Yogurt Cremeux

2 silver gelatin sheets (or 4 g powdered gelatin, as directed on package)
308 g (1¼ cup and 2 Tbsp) heavy cream
420 g (15 ounces) white chocolate, chopped
364 g (1½ cups and 2 Tbsp) Greek yogurt

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a small pot, bring cream to a boil and stir in gelatin to dissolve. Pour over chocolate and whisk to emulsify. Add yogurt, whisk until smooth and chill for at least 6 hours before using.

Assembly

Spread White Chocolate Greek Yogurt Cremeux on a plate. Crush Lemon Jelly on top and finish with pieces of Melon Terrine. Garnish with edible flowers and micro herbs before serving.



Berries and Cream

YIELDS 24 SERVINGS

Vanilla Bean Whipped Cremeux

4 silver gelatin sheets (or 8 g powdered gelatin, as directed on package)
896 g (4 cups) heavy cream
224 g (1 cup) granulated sugar
2 vanilla beans, split & scraped

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring heavy cream, sugar and vanilla to a simmer in a small pot. Add gelatin and stir to dissolve. Strain and refrigerate for at least 12 hours or until set. In a stand mixer fitted with a whisk attachment, whip vanilla cream to stiff peaks. Transfer to a pastry bag for assembly.

Raspberry Foam

340 g (1½ cups) raspberry puree
32 g (2 Tbsp) granulated sugar
7 g (1 Tbsp) Versawhip
3 g (1 tsp) xanthan gum

Place all ingredients in the bowl of a stand mixer fitted with a whisk attachment and whip until light and fluffy. Transfer to a pastry bag with a round pastry tip for assembly

Tuile Mix

200 g (¾ cup and 2 Tbsp) unsalted butter, melted
200 g (1⅔ cups) confectioner's sugar
200 g (¾ cup and 1 Tbsp) egg whites
200 g (1¾ cups and 2 Tbsp) flour

Preheat oven to 170°C (325°F). Mix to combine butter, icing sugar and egg whites in a stand mixer fitted with a paddle attachment. Add flour and beat until smooth. Refrigerate mixture for at least half an hour before spreading onto a sheet tray lined with a nonstick mat and baking until golden brown.

Strawberry Gel

510 g (2 cups) strawberry puree
5 g (1 Tbsp) agar agar
85 g (⅓ cup and 1½ Tbsp) granulated sugar

Bring puree, agar agar and sugar to a boil in a small pot. Refrigerate until cool before processing in a blender until creamy and smooth. (For a shinier texture, you can add a little of the puree while processing in the blender.) Pour into a plastic bottle for assembly.

Assembly

Pipe a swirl of the Vanilla Bean Cremeux into the center of a plate and dot with Raspberry Foam and Strawberry Gel. Garnish with Tuiles, strawberries, blueberries, blackberries and edible flowers before serving.



Valrhona Dulcey with Hazelnut and Strawberry

YIELDS 24 SERVINGS

Hazelnut Dacquoise

40 g (¼ cup) cake flour 7 g (2 tsp) egg white powder
115 g (1 cup) hazelnut flour 70 g (½ cup) granulated sugar
135 g (1 cup and 1½ Tbsp) confectioner's sugar 190 g (¾ cup) egg whites

Preheat oven to 375°F. Sieve cake flour, hazelnut flour and confectioner's sugar into a large bowl. Whip egg white powder, sugar and egg whites to medium peaks in the bowl of a stand mixer fitted with a whisk attachment. Fold dry ingredients into meringue, spread onto baking sheets lined with nonstick mats and bake for 11-14 minutes until golden.

Valrhona Dulcey Chocolate Mousse

3½ silver gelatin sheets (or 7 g powdered gelatin, as directed on package)
190 g (¾ cup and 1 Tbsp) whole milk
360 g (12.8 ounces) Valrhona Dulcey chocolate, melted
387 g (1⅔ cups) heavy cream, whipped to soft peaks

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a small pot, bring milk to a boil. Add gelatin and stir to dissolve. Pour over chocolate and whisk until smooth. Cool to 30-35°C, then fold in whipped cream.

Valrhona Dulcey Chocolate Glaze

6 silver gelatin sheets (or 12 g powdered gelatin, as directed on package)
600 g (2½ cups and 2 Tbsp) heavy cream
127 g (½ cup and 1 Tbsp) water
795 g (28.3 ounces) Valrhona Dulcey chocolate, melted
75 g (⅓ cup) canola oil

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring cream to a boil. Stir in gelatin to dissolve. Pour over chocolate and whisk to emulsify. Stir in canola oil and process with a hand blender until smooth. Cool to 32°C (90°F) before using.

Strawberry Gel

510 g (2 cups and 2 Tbsp) strawberry puree
5 g (1 Tbsp) agar agar
85 g (⅓ cup and 1 Tbsp) granulated sugar

In a small pot, bring puree, agar agar and sugar to a boil. Refrigerate until cool before processing in a blender until creamy.

Strawberry Foam

340 g (1½ cups) strawberry puree
32 g (2 Tbsp) granulated sugar
7 g (1 Tbsp) Versawhip
3 g (1 tsp) xanthan gum

Place all ingredients in the bowl of a stand mixer fitted with a whisk attachment and whip until light and fluffy.

Compressed Strawberries

12 small strawberries, cut into round slices
100 g (⅓ cup and 2 Tbsp) strawberry puree

Place strawberries and puree into a shallow container. Set in a vacuum-sealed chamber and pressurize completely.

Dulcey Powder

80 g (2.8 ounces) tapioca maltodextrin
120 g (4.2 ounces) Valrhona Dulcey chocolate, melted

Combine both ingredients in a food processor and process until crumbly.



Crema Catalana

YIELDS 24 SERVINGS

Crema Catalana

793 g (3½ cups) heavy cream
252 g (1 cup and 2 Tbsp) whole milk
1 vanilla bean, split & scraped
336 g (1½ cups) granulated sugar
15 large egg yolks

Preheat a combi steam oven to 210°F, high fan. Bring heavy cream, milk and vanilla to a simmer in a medium sized pot. Whisk yolks and sugar in a small bowl and pour in hot liquid to temper. Strain and pour into 24 ramekins. Bake for 35-45 minutes.

Mandarin Foam

340 g (1½ cups) mandarin puree
32 g (2 Tbsp) granulated sugar
7 g (1 Tbsp) Versawhip
3 g (1 tsp) xanthan gum

Place all ingredients in the bowl of a stand mixer fitted with a whisk attachment and whip until light and fluffy. Transfer to a pastry bag with round pastry tip for assembly.

Orange Confit

Simple syrup
Orange segments

Bring ingredients to a simmer in a small pot and set aside to cool for assembly.

Vanilla Ice Cream

1,036 g (4½ cups) whole milk
336 g (1½ cups) heavy cream
2 vanilla beans, split & scraped
240 g (1 cup and 2½ Tbsp) granulated sugar
100 g (3½ ounces) atomized glucose
100 g (1 cup) milk powder
8 g (3 tsp) ice cream stabilizer

Bring milk, heavy cream and vanilla to a boil in a medium-sized pot. Whisk to combine dry ingredients in a small bowl and add to hot liquid. Cook over low heat, stirring often, to 85°C. Strain and process with a hand blender until smooth. Refrigerate until cool before processing in an ice cream machine.

Assembly

Burn the Catalan Cream and place in the middle of a plate. On the left side of plate, spoon a strip of Mandarin Foam and on the right side, the Orange Confit. Place a quenelle of Vanilla Ice Cream next to the catalan. Garnish with edible flowers before serving.



Valrhona Dulcey Whipped Ganache

with Strawberry Pudding and Champagne Strawberry Sorbet

YIELDS 24 SERVINGS

Valrhona Dulcey Whipped Ganache

252 g (1 cup and 2 Tbsp) heavy cream 224 g (8 ounces) Dulcey chocolate, melted
28 g (1 Tbsp) inverted sugar 375 g (1½ cups and 2 Tbsp) heavy cream
28 g (1½ Tbsp) glucose syrup

Bring 252 g cream, sugar and glucose to a boil in a small pot. Pour over chocolate and whisk until smooth. Add 375 g chilled cream and process with a hand-held blender until smooth. Refrigerate overnight to set. Transfer to a pastry bag with a #1 round pastry tip for assembly.

Strawberry Champagne Sorbet

380 g (1½ cups and 2 Tbsp) water 6 g (2 tsp) sorbet stabilizer
224 g (1 cup) granulated sugar 600 g (2¾ cups) champagne
252 g (9 ounces) atomized glucose 150 g (½ cup and 2 Tbsp) strawberry puree

Heat water, sugar, glucose and stabilizer to 85°C in a medium sized pot. Set aside to cool before adding champagne and puree. Refrigerate for about 12 hours before processing in an ice cream machine.

Strawberry Pudding

75 g (⅓ cup) granulated sugar ½ g (¼ tsp) xanthan gum
3 g (1 tsp) agar agar 200 g (¾ cup and 2 Tbsp) strawberry puree

In a small bowl, combine sugar, agar agar, and xanthan gum. Bring strawberry puree to a boil in a medium sized pot and whisk in dry ingredients. Cool until set, transfer to a blender and puree. Pour in a plastic bottle for assembly.

Strawberry Foam

340 g (1½ cups) strawberry puree 7 g (1 Tbsp) Versawhip
32 g (2 Tbsp) granulated sugar 3 g (1 tsp) xanthan gum

Place all ingredients in the bowl of a stand mixer fitted with a whisk attachment and whip until light and fluffy.

Strawberries

224 g (8 ounces) strawberries, sliced into rounds
28 g (2 Tbsp) granulated sugar
Juice of 1 lemon

Stir to combine all ingredients in a small bowl. Chill and marinate for 30 minutes before serving.

Berries Fizzy

252 g (1 cup and 2 Tbsp) granulated sugar
100 g (⅓ cup and 2 Tbsp) water
56 g (2 ounces) Textura fizzy
Zest of 1 lime
14 g (2 tsp) powdered dried strawberries
14 g (2 tsp) powdered dried raspberries

Bring water and sugar to 140°C in a small pot. Remove from heat, add Fizzy, zest and berries and stir to dissolve. Pour resulting rocks onto a nonstick baking mat and set aside to cool. Break up as desired.

Assembly

Pipe a swirl of Whipped Ganache in the center of a plate. Pipe Strawberry Pudding in a vine pattern across. Pipe a few dots of pudding and foam across the plate and place a quenelle of Strawberry Champagne Sorbet alongside the swirl. Sprinkle Fizzy and garnish with edible flowers and red chocolate garnish before serving.

For a chocolate garnish, brush an acetate sheet with oil to coat. Temper white chocolate with red cocoa butter, pour into the center of sheet and lay a second sheet over. Use a rolling pin to spread chocolate to the edge of the acetate. As soon as the chocolate starts to set, mark desired shape using dough dividers or other cutter. Set aside until hardened.



Chocolate Brazo Gitano

YIELDS 24 SERVINGS

Chocolate Ganache

1¼ silver gelatin sheets (or 2½ g powdered gelatin, as directed on package)
350 g (1½ cups) heavy cream
420 g (15 ounces) Valrhona Manjari 64% dark chocolate, chopped
260 g (1 cup and 2 Tbsp) heavy cream

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring 350 g of heavy cream to a boil in a small pot and then stir in gelatin to dissolve. Pour over chocolate and whisk until smooth. Cool to 40°C (104°F) before stirring in remaining 260 g heavy cream. Set aside until thickened.

Chocolate Brazo Gitano

5 large eggs, yolks and whites separated, at room temperature
160 g (¾ cup and 1 Tbsp) granulated sugar
Pinch of salt
80 g (½ cup and 2 Tbsp) all-purpose flour
Confectioner's sugar, as needed

Preheat oven to 176°C (350°F). In the bowl of a stand mixer fitted with a whisk attachment, beat egg whites until stiff and set aside. In medium bowl, whisk egg yolks, sugar and salt until lightened to a pale yellow. Fold in the flour until combined. Fold in 1/3 of the egg whites to lighten mixture. Then gently fold in remaining egg whites until smooth. Spread evenly onto a full baking sheet lined with parchment paper and bake until golden, about 5-7 minutes.

Invert cake onto parchment paper dusted with confectioner's sugar. Trim any ragged edges with a knife before spreading a thin layer of ganache evenly over surface, leaving a 1-inch border around cake. Reserve remaining ganache for plating. Starting with the cake's long side, gently and firmly roll in a jellyroll style. Freeze until firm before slicing.

Hazelnut Cremeux

1 silver gelatin sheet or 2 g powdered gelatin 300 g (1¼ cups) hazelnut paste
56 g (¼ cup) heavy cream 300 g (1¼ cups) heavy cream

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring 56 g of cream to a boil and whisk in gelatin to dissolve. Pour over hazelnut paste, add 300 g heavy cream and process with a hand-held blender until smooth.

Bitter Orange Coulis

5 thin-skinned sweet oranges, cut in wedges 504 g (2 cups and 1½ Tbsp) water
252 g (1 cup and 2 Tbsp) granulated sugar Orange juice, as needed

Combine orange wedges, sugar and water in a medium-sized pot. Weigh down with a heavy plate and cook at a very slow simmer for about 2 hours. Remove oranges from syrup and puree, adding orange juice as needed to make a thick but very smooth and silky coulis. Cool quickly over an ice bath.

Hazelnut Streusel

112 g (4 ounces) hazelnuts 84 g (⅓ cup) brown sugar
84 g (¾ cup) all-purpose flour 100 g (⅓ cup and 1¾ Tbsp) unsalted butter

Preheat oven to 176°C (350°F). In the bowl of a stand mixer fitted with a paddle attachment, beat all ingredients until crumbs form. Pour onto a sheet tray lined with a nonstick mat and bake until golden, about 12 minutes .

Assembly

Place a slice of Chocolate Brazo Gitano in the center of a plate and pipe Hazelnut Cremeux in a vinelike design across plate. Garnish with a few dots of cremeux, Chocolate Ganache and Bitter Orange Coulis. Sprinkle Hazelnut Streusel alongside cake and finish with edible flowers before serving.



Coconut Panna Cotta with Passion Fruit and Coconut Sorbet

YIELDS 24 SERVINGS

Coconut Panna Cotta

224 g (1 cup) whole milk 5 silver gelatin sheets (or 10 g powdered gelatin)
336 g (1½ cups) heavy cream 297 g (¾ cup and 3½ Tbsp) condensed milk
396 g (1¾ cups) coconut milk

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring milk, cream and coconut milk to a boil in a small pot. Add gelatin and stir to dissolve. Whisk in condensed milk until smooth and cool mixture over an ice bath. Pour evenly into serving bowls. Refrigerate until set, about 6 hours.

Passion Fruit Foam

340 g (1½ cups) passion fruit puree
32 g (2 Tbsp) granulated sugar
7 g (1 Tbsp) Versawhip
3 g (1 tsp) xanthan gum

Place all ingredients in the bowl of a stand mixer fitted with a whisk attachment and whip until light and fluffy. Transfer to a pastry bag with round pastry tip.

Passion Fruit Cremeux

2½ silver gelatin sheets (or 5 g powdered gelatin, as directed on package)
200 g (¾ cup and 1½ Tbsp) egg yolks
125 g (2 each) whole eggs
215 g (¾ cup and 1 Tbsp) granulated sugar
300 g (1 cup and 4 Tbsp) passion fruit puree
250 g (1 cup and 2 Tbsp) unsalted butter, softened

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Cook yolks, eggs, sugar and puree over a double boiler, whisking constantly until thickened. Remove from heat, stir in gelatin and butter to dissolve. Cover with plastic wrap and refrigerate until cool.

Coconut Sorbet

585 g (2¼ cups) water 3 g (1 tsp) sorbet stabilizer
336 g (1½ cups) granulated sugar 1,000 g (4¼ cups) coconut puree
100 g (⅓ cup) atomized glucose

Bring water, sugar, glucose and stabilizer to a boil in a medium-sized pot. Let cool before stirring in coconut puree and processing in an ice cream machine.

Passion Fruit Gel

510 g (2 cups) passion fruit puree
5 g (1 Tbsp) agar agar
85 g (⅓ cup and 1 Tbsp) granulated sugar

Bring all ingredience to a boil in a small pot. Refrigerate until set before processing in a blender until smooth. Pour into a plastic bottle for assembly.

Mango Glass

400 g (1¾ cups) mango puree
54 g (⅓ cup and 1 Tbsp) confectioner's sugar
75 g (2.6 ounces) isomalt
15 g (1 Tbsp) glucose syrup

Preheat oven to 175°F. Combine all ingredients in a food processor and process until smooth. Strain and spread thinly onto a nonstick baking mat. Dehydrate for at least 24 hours.

Assembly

Top panna cotta with Passion Fruit Foam, Cremeux, Gel, freshly diced mango and edible micro flowers. Garnish with a quenelle of Coconut Sorbet and a piece of Mango Glass before serving.



Mango Basil Vacherin

YIELDS 24 SERVINGS

Mango Sorbet

175 g (¾ cup) water	336 g (1½ cups) mango puree
75 g (⅓ cup) glucose syrup	28 g (2 Tbsp) lime juice
100 g (½ cup and 2 Tbsp) granulated sugar	

Bring water, glucose and sugar to a boil in a small pot. Cool completely before adding mango and lime and processing in an ice cream machine.

Basil Ice Cream

1,000 mL (4 cups and 3½ Tbsp) whole milk	160 g (⅔ cup) egg yolks
500 mL (2 cups and 1½ Tbsp) heavy cream	56 g (1 each) egg
100 g (3.5 ounces) basil leaves	375 g (1½ cups and 2 Tbsp) sugar

Bring milk, cream and basil to a boil in a medium sized pot. Set aside to cool and infuse. Whisk to combine yolks, eggs and sugar in a small bowl. Return liquid to a simmer and strain into egg mixture, whisking to temper. Return mixture to the pot and cook to 83°C, stirring constantly. Cool completely before processing in an ice cream machine.

Coconut Meringue

80 g (⅓ cup) egg whites	80 g (⅔ cup) icing sugar, sifted
80 g (⅓ cup and 1 Tbsp) granulated sugar	28 g (⅓ cup) coconut flakes

Preheat oven to 100°F. In a stand mixer, fitted with a whisk attachment, whip whites with 1 tbsp sugar to soft peaks. Add remaining sugar slowly and whip to medium peaks. Fold in icing sugar and pipe onto a sheet tray lined with a non-stick baking mat. Sprinkle with coconut flakes. Bake for about 2 hours until firm.

Mango Marmalade

400 g (2⅓ cups and 1 Tbsp) diced mango	56 g (¼ cup) granulated sugar
2 g (1 tsp) coriander, crushed	56 g (¼ cup) cider vinegar

Combine all ingredients in a saucepot and cook over low heat for about 20 minutes or until softened. Set aside to cool.

Crumble

120 g (1 cup) all-purpose flour	112 g (1 cup and 1 Tbsp) almond flour
112 g (½ cup) unsalted butter, softened	112 g (½ cup) granulated sugar

Preheat oven to 350°F. Combine all ingredients in the bowl of a stand mixer fitted with a paddle attachment and beat until crumbly. Transfer to a sheet tray lined with parchment paper and bake for about 10 minutes until golden.

Lime Gelée

6 silver gelatin sheets (or 12 g powdered)	168 g (¾ cup) water
280 g (1¼ cups) granulated sugar	224 g (1 cup) lime juice

Soak gelatin in ice water until softened; squeeze out excess water and set aside.

Bring sugar and water to a boil in a small pot and stir in gelatin to dissolve. Whisk in lime juice and refrigerate until set.

Passion Fruit Foam

340 g (1½ cups) passion fruit puree	7 g (1 Tbsp) Versawhip
32 g (2 Tbsp) granulated sugar	3 g (1 tsp) xanthan gum

Combine all ingredients in the bowl of a stand mixer fitted with a whisk attachment. Whip on high speed until light and fluffy. Pour into a pastry bag with a round pastry tip for assembly.

Mango Pastry Cream

125 g (½ cup) mango puree	56 g (¼ cup) caster sugar
125 g (½ cup) whole milk	30 g (¼ cup) all-purpose flour
2 large egg yolks	

Bring puree and milk to a boil in a small pot. Whisk to combine yolks, sugar and flour in a small bowl and pour in hot liquid to temper. Return mixture to the pot and cook, stirring often, until thickened.

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Stout Spice Cake with Brown Butter Ice Cream & Caramelized Apple

YIELDS 24 SERVINGS

Stout Spice Cake

262 g (1 cup and 2 tsp) stout beer	65 g (⅓ cup) granulated sugar
112 g (½ cup) canola oil	65 g (¼ cup and ¼ Tbsp) brown sugar
252 g (¾ cup) molasses	300 g (2½ cups) all-purpose flour
2 large eggs	6 g (2 Tsp) allspice
10 g (1 Tbsp) baking powder	Pinch of salt

Preheat oven to 350°F. Mix dry and wet ingredients separately and combine, whisking until smooth. Pour into a half baking sheet lined with a nonstick mat. Bake for 15-18 minutes until golden.

Brown Butter Ice Cream

1,000 g (4⅓ cups and 1 Tbsp) butter, cubed	24 large egg yolks
1,360 g (6 cups) whole milk	Pinch of kosher salt
10 g (1 Tbsp) ice cream stabilizer	1,360 g (6 cups) heavy cream
453 g (2 cups) granulated sugar	

Heat butter in a medium sized pot over medium heat until bubbling and brown specks begin to form. Pour into a bowl and set aside to cool. Bring milk and stabilizer to a simmer and set aside. In a blender, process sugar and yolks until smooth. Slowly pour in brown butter and process until combined. Continue blending, slowly adding milk mixture and salt until well incorporated. Return to pot and cook to 85°C. Remove from heat, add cream and return to blender to process until smooth. Chill before processing in an ice cream machine.

Cinnamon Tuile

100 g (⅓ cup and 1 Tbsp) butter, melted	100 g (⅓ cup and 1 Tbsp) egg whites
100 g (¾ cup and 1½ Tbsp) icing sugar	100 g (¾ cup and 2 Tbsp) flour
6 g (2 tsp) ground cinnamon	

Preheat oven to 170°C (325°F). Stir to combine butter, sugar and cinnamon in a medium-sized bowl. Add egg whites and flour and mix until smooth. Refrigerate before spreading onto a baking sheet lined with a nonstick mat and baking until golden brown.

Caramelized Apple

28 g (2½ Tbsp) clarified butter	56 g (2½ Tbsp) honey
4 Granny Smith apples, peeled, cored, and cut into 6 wedges	112 g (½ cup) white wine
	28 g (1 Tbsp) unsalted butter

In a heavy-bottomed skillet, heat clarified butter over medium-high heat. Sear apple slices on both cut sides until golden, working in batches if necessary. Remove from pan and reserve. Add honey to pan and cook for no more than 30 seconds. Add wine and reduce to a thin caramel consistency. Swirl in butter, add apples back in, and cook until glazed, about 2-3 minutes.

Brown Butter Snow

150 g (⅔ cup) unsalted butter
20 g (2 Tbsp) milk powder
84 g (3 ounces) tapioca maltodextrin

Melt butter over medium heat in a small pot. Add milk powder and cook until milk solids are brown and nutty. Strain milk solids, reserving some of the clumpy brown solids for garnish. Combine liquid and tapioca maltodextrin in a food processor and blend until crumbly.

Apple Puree

1 apple, peeled, cored and diced
56 g (¼ cup) apple juice

Combine apples and juice in a small pot and cook until softened. Puree in a blender until smooth.

Assembly

Spread apple puree into the center of a plate. Top with 3 pieces of cake and surround by 2-3 caramelized apple wedges. Garnish with a quenelle of Brown Butter Ice Cream, 2 pieces of Cinnamon Tuile and a spoonful of Brown Butter Snow. Finish with edible flowers and herbs before serving.



Lychee Panna Cotta with Raspberry Sorbet

YIELDS 24 SERVINGS

Lychee Panna Cotta

10 silver gelatin sheets (or 20 g powdered gelatin, as directed on package)
784 g (3½ cups) heavy cream
224 g (1 cup) granulated sugar
1,120 g (3½ cups) lychee puree

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Heat cream and sugar to a simmer in a medium sized pot. Add gelatin and stir to dissolve. Strain, add puree and pour into 4-ounce ramekins. Cover and refrigerate until set, about 6 hours.

Raspberry Sorbet

40 g (1½ Tbsp) glucose syrup
6 g (2 tsp) sorbet stabilizer
150 g (½ cup and 2 Tbsp) granulated sugar
Juice of 1 lemon
345 g (1½ cups) water
896g (4 cups) raspberry puree

In a medium-sized pot, whisk to combine glucose, stabilizer, sugar, lemon juice and water. Bring to a boil, remove from heat and stir in puree. Cover and refrigerate until cool before processing in an ice cream machine.

Raspberry Gel

510 g (2 cups and 2 Tbsp) raspberry puree
5 g (1 Tbsp) agar agar
85 g (⅓ cup and 1½ Tbsp) granulated sugar

Bring puree, agar agar and sugar to a boil in a small pot. Refrigerate until cool before processing in a blender until creamy.

Raspberry Glass

265 g (9.5 ounces) fresh raspberries
45 g (1.6 ounces) maltodextrin
60 g (½ cup) confectioner's sugar
80 g (2.8 ounces) isomalt
42 g (1.5 ounces) dry raspberries

Preheat oven to 80°C (175°F). Use a food processor to blend all ingredients until smooth. Strain and spread onto a sheet tray lined with a nonstick mat, using a stencil if desired. Dehydrate for at least 24 hours. Store in a cool, dry place until ready to assemble.

Raspberry Foam

340 g (1½ cups) raspberry puree
32 g (2 Tbsp) granulated sugar
7 g (1 Tbsp) Versawhip
3 g (1 tsp) xanthan gum

Place all ingredients in the bowl of a stand mixer fitted with a whisk attachment and whip until light and fluffy.

Assembly

Unmold panna cotta onto a plate slightly off center. Dot plate with Raspberry Gel and Raspberry Foam. Garnish with 3 circles of Raspberry Glass, freeze dried raspberries and a quenelle of Raspberry Sorbet. Finish with edible flowers and micro sorrel before serving.



Pan, Aceite y Chocolate

YIELDS 24 SERVINGS

Caramel Chocolate Cremeux

336 g (1½ cups) heavy cream
22 g (¾ Tbsp) glucose syrup
172 g (¾ cup and 1½ Tbsp) granulated sugar
63 g (¼ cup) unsalted butter, melted
173 g (6.1 ounces) 64% chocolate, melted

Bring cream and glucose to a boil in a small pot and set aside. Heat sugar slowly in a saucepan to an amber color. Deglaze with melted butter and whisk in the hot cream until smooth. Pour over chocolate and whisk to emulsify. Refrigerate for about 12 hours until set and transfer to a pastry bag fitted with a #1 tip.

Toasted Bread

1 frozen baguette

Preheat oven to 350°F. Thinly slice bread and lay slices into a perforated French bread pan. Bake for about 10 minutes until toasted.

Olive Oil Gelée

5 silver gelatin sheets (or 10 g powdered gelatin, as directed on package)
28 g (1 tsp) inverted sugar
84 g (⅓ cup and 1½ Tbsp) granulated sugar
100 g (⅓ cup and 1½ Tbsp) water
100 g (3½ ounces) isomalt
200 g (¾ cup and 2 Tbsp) olive oil

Soak gelatin in ice water until softened; squeeze out excess water and set aside. Heat water, sugar, inverted sugar and isomalt in a small pot, stirring often, to 194°F. Add gelatin and stir to dissolve. Transfer to a blender and process with oil until smooth. Refrigerate until cool.

Assembly

Place a strip of bread into the center of a plate. Pipe cremeux over in a vinelike pattern and garnish with cubes of gelée. Sprinkle with sea salt and olive oil and finish with Chef's Garden flowers before serving.



Pistachio Microwave Sponge Cake

with Lemon Cream, Raspberry Foam and Raspberry Gel

YIELDS 24 SERVINGS

Pistachio Microwave Sponge Cake

220 g (1 cup) pistachio paste
180 g (¾ cup) egg whites
60 g (½ cup and 2 Tbsp) almond flour

Process pistachio paste, egg whites, and almond flour in a blender and strain into an iSi whipper. Charge with 2 N2O chargers and refrigerate for a 2-3 hours. Make 3 small cuts in the base of plastic cups, shake whipper vigorously and fill each cup 1/3 full. Cook for 40 seconds in a microwave, flip cups upside down and set aside until cool.

Lemon Cream

Zest of 4 lemons
224 g (1 cup) granulated sugar
168 g (¾ cup) lemon juice
4 large eggs
224 g (1 cup) unsalted butter, softened

Process zest and sugar in a food processor. In a saucepan, bring juice, sugar with zest, and eggs, to 165°F. Transfer to a blender and process until smooth. Add butter slowly until incorporated. Pour into a container and refrigerate.

Raspberry Gel

510 g (2 cups) raspberry puree
5 g (1 Tbsp) agar agar
85 g (⅓ cup and 1½ Tbsp) granulated sugar

Bring puree, agar agar and sugar to a boil in a small pot. Refrigerate until cool before processing in a blender until creamy.

Raspberry Foam

340 g (1½ cups) raspberry puree
32 g (2 Tbsp) granulated sugar
7 g (1 Tbsp) Versawhip
3 g (1 tsp) xanthan gum

Place all ingredients in a stand mixer fitted with a whisk attachment and whip until light and fluffy.

Assembly

Place a sponge cake in the center of a plate. Create a hole in the center and fill with Lemon Cream. Dot foam and gel around cake and garnish with edible flowers before serving.



Lemon Curd, Pistachio Microwave Sponge Cake & Green Apple Sorbet

YIELDS 24 SERVINGS

Yogurt Sauce

224 g (1 cup) Greek yogurt
28 g (1½ Tbsp) simple syrup

Combine yogurt and syrup and transfer to a squeeze bottle. Refrigerate.

Pistachio Cream

150 g (⅔ cup) heavy cream
252 g (1 cup and 2 Tbsp) pistachio paste

Combine ingredients in a blender and process until smooth. Set aside.

Pistachio Microwave Sponge Cake

220 g (1 cup) pistachio paste
180 g (¾ cup) egg whites
60 g (½ cup and 2 Tbsp) almond flour

Process all ingredients in a blender and strain into an iSi whipper. Charge with 2 N2O chargers and refrigerate for 2-3 hours. Make 3 small cuts in the base of (24) plastic cups, shake whipper vigorously and fill each cup 1/3 full. Cook for 40 seconds in a microwave, flip cups upside down and set aside until cool.

Lemon Curd

270 g (1 cup and 1½ Tbsp) lemon juice 270 g (5 each) large eggs
4 g (1 tsp) agar agar 350 g (1½ cups) unsalted butter
270 g (1¼ cups) granulated sugar

Combine lemon juice and agar agar in a saucepan and bring to a boil. Whisk to combine sugar and eggs in a bowl and pour in hot liquid to temper. Return mixture to saucepan and bring to a boil, whisking constantly, until thickened. Transfer to a blender and process on low speed until smooth. Add butter slowly to incorporate. Pour mixture into a 17 x 11-inch sheet tray. Refrigerate until set.

Candied Pistachios

1 large egg white
224 g (1¾ cups and 1½ Tbsp) green pistachios
112 g (½ cup) granulated sugar

Preheat oven to 350°F. Whisk egg whites in a medium sized bowl until frothy. Add pistachios and sugar and mix well. Spread onto a sheet tray lined with a nonstick mat and bake for 8-10 minutes. Set aside to cool.

Bread Croquant

1 frozen unbaked French baguette
Olive oil, as needed

Preheat oven to 350°F. Slice baguette into 1/4-inch slices. Place slices in a single layer on a baking sheet and brush with olive oil. Bake for 10-15 minutes until crisp.

Green Apple Sorbet

280 g (1¼ cups) water 300 g (1¼ cups) granulated sugar
84 g (3 ounces) atomized glucose 1,000 g (4 cups) fresh green apple juice
3 g (1 tsp) sorbet stabilizer 28 g (2 Tbsp) lemon juice

Heat water to 40°C in a small pot and whisk in glucose to dissolve. Combine stabilizer with sugar and add to water. Bring to a boil, remove from heat and whisk in juices. Chill completely before processing in an ice cream machine.

Assembly

Pipe a small line of Yogurt Sauce on a plate and spread Pistachio Cream alongside. Arrange Pistachio Sponge on plate with a slice of Lemon Curd between. Top curd with Candied Pistachios. Garnish with lemon zest, Bread Croquant, micro herbs and flowers, diced fresh apple and a quenelle of Green Apple Sorbet before serving.



CONTINUED RECIPES

Caramelia Mousse with Caramel Glaze

continued from page 6

Chocolate Curls

Dark chocolate, melted

Special Equipment: Acetate strip, Plastic comb scraper, Triangular palette knife

Temper the melted chocolate to 31°C (89°F) and pour a portion onto the acetate strip. Spread chocolate out evenly in a thin layer with the palette knife. Push the plastic comb scraper away from you through the chocolate layer so that the lines stand out. Scrape away the edges of the chocolate that flow over the edge of the acetate with the palette knife. Lift up plastic foil and give it a twist. Keep it in this position until chocolate has hardened and acetate itself stays curled. Allow acetate to harden. With the point of a knife, carefully loosen curled chocolate strips.

Assembly

Place the Caramel Glazed Mousse in the center of a plate. Place one Compressed Apple next to mousse and spread Apple Puree on the other side. Decorate the plate with dots of Salted Yogurt, Candied Peanuts and edible flowers and herbs. Finish with a Chocolate Curl on top of mousse.

Yuzu Bar

continued from page 8

Citrus Meringue

252 g (2 cups and 2 Tbsp) confectioner's sugar	252 g (1 cup) egg whites
1 vanilla bean, split & scraped	252 g (1 cup and 2 Tbsp) granulated sugar
Zest of 1 each lemon, lime, orange	

Preheat oven to 100°C (212°F). Rub confectioner's sugar between your fingers with vanilla bean seeds and zests ; set aside. In a stand mixer fitted with a whisk attachment, whip whites and granulated sugar to medium peaks; then fold in the sugar/zest mixture. With a rubber spatula, spread meringue discs onto parchment paper lightly sprayed with nonstick spray. Bake until crisp and dry in center.

Coconut Sorbet

294 g (1¼ cups) water	3 g (1 tsp) sorbet stabilizer
154 g (¾ cup) granulated sugar	504 g (2 cups and 2 Tbsp) coconut puree
56 g (¼ cup) atomized glucose	

Bring water, sugar, glucose, and stabilizer to a boil. Let cool and then pour over coconut puree and process in an ice cream machine.

Yuzu White Chocolate Ganache

168 g (¾ cup) heavy cream
70 g (¼ cup and 1 Tbsp) yuzu juice
504 g (18 ounces) white chocolate, melted

Heat cream and yuzu to 50°C (122°F). Gradually pour over hot melted chocolate and mix vigorously to obtain a shiny and elastic emulsion. To perfect the emulsion, process with a hand-held blender until smooth. Refrigerate to set.

Coconut Snow

84 g (3 ounces) tapioca maltodextrin
112 g (½ cup) coconut oil
28 g (¼ cup) confectioner's sugar

Combine all ingredients in a food processor. Process, occasionally scraping down sides with a rubber spatula, until crumbly. Set aside until ready to assemble.

Assembly

Cut the Yuzu Bar in rectangles and place in center of plate. Pipe Coconut White Chocolate Ganache around the Yuzu Bar. Garnish with Citrus Meringue Coconut Snow and Coconut Sorbet on top of the Yuzu Bar.

Coconut Rice Pudding

continued from page 20

Assembly

Place two pieces of Braised Pineapple on top of the Coconut Rice Pudding. Pipe dots of Mango Fluid Gel and Basil Syrup around the rice pudding. Place Basil Seed on top the Braised Pineapple and around the plate. Garnish with Pineapple Passion Fruit Foam and a quenelle of Basil Ice Cream in the center.

Chocolate Passion Fruit Mousse with Coconut Sorbet

continued from page 26

Passion Fruit Foam

340 g (1½ cups) passion fruit puree 7 g (1 Tbsp) Versawhip
32 g (2 Tbsp) granulated sugar 3 g (1 tsp) xanthan gum

Whip all ingredients in a stand mixer fitted with a whisk attachment until light and fluffy. Transfer to a pastry bag with a round pastry tip for assembly.

Coconut Sorbet

56 g (¼ cup) glucose powder 154 g (¾ cup) granulated sugar
3 g (1 tsp) sorbet stabilizer 504 g (2 cups and 2 Tbsp) coconut puree
294 g (1¼ cups) water

Bring water, sugar, glucose powder and stabilizer to a boil. Let cool and then pour over coconut puree. Process in an ice cream machine. Spoon sorbet into half-sphere silicone molds and freeze.

Assembly

Place a half sheet of Dacquoise in a half baking sheet frame. Pour Chocolate Mousse over cake. Transfer to freezer until set. Spread Passion Fruit Jelly over the top. Let set in freezer before cutting into squares. Place a square of mousse in the center of each plate. Place a half-sphere of coconut sorbet on top of the mousse. Pipe two dots of passion fruit foam on each side of the mousse. Pipe passion fruit cremeux in the front and side of mousse. Garnish the sorbet with crushed meringue.

Valrhona Dulcey Layer Cake with Dulcey Ice Cream

continued from page 124

Assembly

Place half a sheet of White Cake onto a half baking sheet frame. Pour a layer of Valrhona Dulcey Chocolate Mousse evenly over cake. Place another half sheet of cake on top of the mousse and freeze until set before cutting as desired.

Spread Valrhona Dulcey Ganache on plate and a piece of Valrhona Dulcey Layer Cake on a ganache. Pipe a few dots of Passion Fruit Foam and Valrhona Dulcey Ganache on and around cake. Garnish with Dulcey Chocolate Powder and Valrhona Dulcey Ice Cream on top of the layer cake. Finish with edible flowers and herbs.

Crème Fraîche Cheesecake with Passion Fruit

continued from page 62

Passion Fruit Gel

504 g (2 cups) passion fruit puree
5 g (1 Tbsp) agar agar
84 g (⅓ cup and 1½ Tbsp) granulated sugar

Bring puree, agar agar and sugar to a boil. Refrigerate until cool before processing in a blender until creamy and smooth. (You can add a little of the puree to get a shinier texture when you are processing in the blender) Pour into a plastic bottle.

Assembly

Top Cheesecake with Passion Fruit Foam, Cremeux, Gel and freshly diced mango. Garnish with pieces of Mango Glass before serving.

Poached Pears, Almond Cake, Spiced Cider Ice Cream, Pear Sorbet

continued from page 158

Crocante

800 g (3½ cups) granulated sugar
300 g (2⅓ cups and 1 Tbsp) all-purpose flour
124 g (½ cup) orange juice
382 g (1⅔ cups) unsalted butter, melted and cooled
Sliced almonds

Preheat oven to 176°C (350°F). Mix sugar and flour together in a stand mixer fitted with the whisk attachment. Add juice until fully incorporated then add butter slowly in a steady stream while mixing. Spread small rounds onto a baking sheet lined with a nonstick baking mat and sprinkle with almonds. Bake until golden brown.

Assembly

Place one Poached Pear in the center of a plate. Create a hole in the center of the pear and fill with Honey Cremeux. Dot additional honey cremeux around the pear. Arrange a few pieces of Brown Butter Cake around plate and place a quenelle of Pear Sorbet and Cider Spiced Ice Cream on either side of the pear. Garnish with Almond Crocante, edible flowers and herbs.

CONTINUED RECIPES

Gianduja Custard with Bitter Orange Foam & Chocolate Cake

continued from page 178

Bitter Orange Gel

300 g (1¼ cups) bitter orange puree

30 g (2 Tbsp) granulated sugar

3 g (1 tsp) agar agar

Bring all ingredients to a boil in a small pot. Refrigerate until cold before processing in a blender until creamy. Pour into a plastic bottle for assembly.

Assembly

Spread Chocolate Sauce across the center of a plate. Place Gianduja Custard over sauce and top with 3 broken pieces of Chocolate Cake. Garnish with Foam, Gel and Curd, three Dulcey chocolates and edible marigold flowers and chocolate mint before serving.

For a chocolate garnish, brush an acetate sheet with oil to coat. Temper Dulcey chocolate, pour into the center of the sheet and lay a second sheet over. Use a rolling pin to spread chocolate to the edge of the acetate. As soon as the chocolate starts to set, mark squares using dough dividers or other cutter. Set aside until hardened.

Flexi Chocolate Ganache

continued from page 194

Assembly

Place a strip of Flexi Ganache on a plate. Top with White Chocolate Snow and a quenelle of Passion Fruit Mango Sorbet. Garnish plate with dots of Mango Cremeux, Mango Chutney, Coconut Cream and Passion Fruit Gel. Place two slices of bruised banana on each side of the plate and finish with edible micro sorrel and flowers before serving.

Valrhona Dulcey with Hazelnut and Strawberry

continued from page 200

Strawberry Whipped Panna Cotta

2½ silver gelatin sheets (or 5 g powdered gelatin, as directed on package)

336 g (1½ cups) heavy cream

112 g (½ cup) granulated sugar

112 g (½ cup) strawberry puree

Soak gelatin in ice water until softened; squeeze out excess water and set aside. In a small pot, bring heavy cream and sugar to a boil. Stir in gelatin to dissolve. Whisk in strawberry puree and refrigerate overnight.

In a stand mixer fitted with a whisk attachment, whip strawberry cream to stiff peaks. Transfer to a pastry bag for assembly.

Assembly

Cut rounds of Hazelnut Dacquoise with a 1½ inch round cutter. Insert into 2-inch ring molds and fill molds with Valrhona Dulcey Chocolate Mousse. Freeze until firm, unmold and glaze.

Place glazed mousse in the center of a plate and garnish with Strawberry Foam, Compressed Strawberries, Dulcey Powder and dots of the Strawberry Gel. Pipe Strawberry Whipped Panna Cotta over the mousse and garnish with edible flowers, herbs and a chocolate garnish before serving.

For a chocolate garnish, brush an acetate sheet with oil to coat. Temper white chocolate with red cocoa butter, pour into the center of the sheet and lay a second sheet over. Use a rolling pin to spread chocolate to the edge of the acetate. As soon as the chocolate starts to set, mark desired shape using dough dividers or other cutter. Set aside until hardened.

Mango Basil Vacherin

continued from page 210

Assembly

Pipe Mango Pastry Cream into the center of a plate. Top with a chunk of Gelée and a spoonful of Mango Marmalade. Surround by a tablespoon of Crumble, and a scoop of both Mango Sorbet and Basil Ice Cream. Dot with Passion Fruit Foam. Garnish with Coconut Meringue and edible flowers and herbs before serving.



Antonio Bachour / Executive Pastry Chef