

2017 Coupe du Monde de La Patisserie Team USA

Entremet Glace

Mixed Berry Sorbet	
INGREDIENTS:	YIELD:
Strawberry Purée, Ravifruit	1350 grams
Blackberry Purée, Ravifruit	225 grams
Raspberry Purée, Ravifruit	225 grams
Sugar	316.5 grams
Water	600 grams
Glucose Powder	195 grams
Sorbet Stabilizer	13.5 grams
Lemon Juice	45 grams
Total	2970 grams

Method:

1. Bring water, sugar, glucose, and stabilizer to 81C.
2. Cool sorbet base for a few hours.
3. Add purees and lemon juice, burmix well.
4. Spin.

Pistachio Parfait	
INGREDIENTS:	YIELD:
Yolks	100 grams
Sugar	100 grams
Water	68 grams
Puro Pistachio Paste	45 grams
Heavy Cream	265 grams
Total	578 grams

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Method:

1. Cook sugar and water to 118C and make pate a bombe with the yolks.
2. (Mixture temperature is 40C before adding the whipped cream).
3. Whip cream to soft peaks and fold into yolk-mixture.
4. Scale. Place in blast freezer.

Crème Fraiche Sorbet	
INGREDIENTS:	YIELD:
Water	700 grams
Sugar	350 grams
Glucose Powder	90 grams
Ice Cream Stabilizer	9 grams
Lemon Juice	50 grams
Crème Fraiche	500 grams
Sicilian Pistachio Crumbs	253 grams
Total	1699 grams

Method:

1. Bring water, sugar, glucose, and stabilizer to 81C. Cool for a few hours.
2. Add crème fraiche and lemon juice, mix well.
3. Spin.
4. Fold in pistachio crumble. Pipe into molds. Place in blast freezer.

California Almond Olive Oil Cake	
INGREDIENTS:	YIELD:
Sugar	468 grams
Butter, Soft	150 grams
Extra Virgin Olive Oil	168 grams
Lemon Zest	22.5 grams
Vanilla Bean, Scraped	2.25 grams
Eggs	300 grams

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California Almond Olive Oil Cake	
All-Purpose Flour	187.5 grams
Almond Flour	187.5 grams
Baking Powder	7.5 grams
Salt	3 grams
Buttermilk	90 grams
Total	1586.25 grams

Method:

1. Mix together the sugar, butter, oil, lemon zest, and vanilla bean.
2. Slowly add the eggs, scraping the bowl periodically.
3. Mix together the flours, baking powder, and salt and incorporate into mix alternating with the buttermilk until homogenous.
4. Scale 675 grams on 2 half sheet pans.
5. Bake at 180C in convection oven for 12 minutes.

Reusse Dough Crumble	
INGREDIENTS :	YIELD :
Butter	250 grams
Powder Sugar	100 grams
Vanilla Bean, Scraped	2.5 grams
Cake Flour	275 grams
Salt	3.5 grams
Sicilian Pistachio Pieces, Light Toasted	133 grams
Total	764 grams

Method:

1. Cream everything together. Roll 1/4" thick.
2. Bake at 177C for 10 minutes or until golden brown.
3. Remove from oven and cut immediately.

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Mara des Bois Strawberry Glaze	
INGREDIENTS:	YIELD:
Sugar (1)	142.5 grams
Yellow Pectin	9 grams
Mara des Bois, Strained- Ravifruit	660 grams
Raspberry Puree, Strained- Ravifruit	247.5 grams
Glucose	510 grams
Sugar (2)	142.5 grams
Lemon Juice	60 grams
Total:	1771.5 grams

Method:

1. Bring purees and glucose to 50C. Add the 1st sugar mixed with pectin. Let sit for 30 minutes.
2. Add the 2nd sugar and bring to a boil. Bring the mixture to 55B. Take off heat and add lemon juice.
3. Glaze at 24C.

Assembly

Pour the Pistachio Parfait in the small Silikomart ring and freeze

Unmold the Pistachio Parfait

Pour the Crème Fraiche Sorbet in the medium Silikomart ring and insert the unmolded Pistachio Parfait ring

Freeze the Crème Fraiche Sorbet ring

Unmold the Crème Fraiche Sorbet ring

Pour the Mixed Berry Sorbet in the large Silikomart mold and insert the Crème Fraiche Sorbet ring

Freeze the Mixed Berry Sorbet

Unmold the Entremet Glace

Place in a glazing rack and glaze with the Maras des Bois Strawberry Glaze at 24°C

Place on top of the Almond Cake ring

Garnish the Entremet Glace