

2019 | CATIE Awards

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# Best Dessert

## Cinnamon Pumpkin Cronut

With a sugar dome and pomegranate garnish

Private Client Dinner

11/27/18



# Overview

This dessert was created specifically for the event it made its debut at. It was a plated dinner for a corporate retreat send off reception for 200 guests. It was designed with the venue, tablescape, seasonality, and the overall flavor profile of the menu in mind. This unique dessert was served as the last course of the night, and created to leave an impression.



# Concept & Design

Our objective was to create a memorable experience and a show stopping presentation. We always want our clients to crave our desserts days after being served, and this was no exception. The biggest inspiration to this dessert was the venue it was held in - a greenhouse. Since guests were surrounded by glass walls we wanted the dessert to have the same aesthetic. Each plate was topped with an edible sugar dome. The menu paired with this dessert was rustic warm comfort food, which inspired us to make a cinnamon doughnut. However, instead of your typical doughnut, we used our housemade croissant dough as the base. Our cinnamon cronut, topped with homemade pumpkin gelato, garnished with pomegranate arils, and encased by a sugar dome created the perfect last impression on our guests.

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# Presentation

Our presentation was highly original and innovative. Sugar work is extremely difficult, not only to create, but also to transport. Most caterers would shy away from making 200 sugar domes and traveling an hour away with them, but we welcomed the challenge with open arms!

We wanted this dessert to feel like the greenhouse that it was served in, but also have a warm and seasonal flavor pallet.

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# Production

In order to have the best quality of dessert we had to fry the cronuts on-site. This meant arranging a fryer and a chef on-site to start this process, well before dinner service.

The cronuts were fried and immediately rolled in cinnamon sugar, while they were still warm. The sugar domes were made weeks in advance and transported with the event staff to the venue. We made sure to create plenty of extra domes in case there were any accidents.

The gelato was made the day before the event and transported to the event over dry ice so it wouldn't melt.

Once all of the components were ready we created an assembly line to plate the dessert. This meant one person one responsible for one specific task, and they were able to focus on executing it perfectly.



# Challenges & Obstacles

The biggest challenge was the sugar work, making it without injury and transporting all 200 domes without breakage. Luckily, our head pastry chef attended culinary school and has a thorough understanding of sugarwork. She was able to train two other members on her team in order to accomplish making 200 domes.

In order to overcome the obstacle of transportation, we placed the finished domes into tubs that were initially layered with bubble wrap and then food face parchment. We packed the sides of the tubs with more parchment paper to ensure there would be little disturbance. Of course, we had to plan ahead, nothing is perfect. So, we made sure to make 20 extra domes to replace any that broke. These definitely came in handy.

## Key Recipes

### Pumpkin Gelato

1 cup pumpkin puree  
1 1/4 cups milk  
3/4 cup cream  
1 teaspoon vanilla  
1/2 teaspoon cinnamon  
1/2 cup brown sugar

1. In a large bowl beat together pumpkin puree, milk, cream, vanilla, cinnamon and brown sugar for approximately 1 minute. Then pour into ice cream maker and follow machine instructions.
2. When ready, spoon into bowls and drizzle with caramel sauce if desired. Enjoy!

## Cinnamon Sugared Cronut

1 1/4 cups milk  
1/2 cup sugar  
4 egg yolks  
1/4 cup flour  
1/2 teaspoon salt  
1 teaspoon vanilla extract  
4 cups all-purpose flour  
1/3 cup sugar  
1 1/2 teaspoons salt  
1 1/2 tablespoons butter (softened)  
1 cup water  
1/2 cup milk  
1 tablespoon dry active yeast  
1 cup (2 sticks) butter (unsalted, room temperature)  
5 cups peanut or vegetable oil  
1 cup sugar  
2 tablespoons ground cinnamon  
1 cup vanilla cream  
1 cup powdered sugar  
1 tablespoon water

1. Combine the milk and water and heat for a few seconds in the microwave to lukewarm. Whisk in the yeast with the warm milk and water and let stand for 5 minutes until it starts to bubble.
2. Add the flour, sugar, salt, and 1 1/2 tablespoons softened butter to a stand mixer bowl. Add the yeast mixture to the dry ingredients and mix with the paddle attachment until just combined about 2 minutes. Scrape down the sides of the bowl and mix again for another minute.
3. Press the dough into a ball and place in a greased bowl. Cover loosely with plastic wrap and place in a warm spot. Let rise until doubled in size, about 45 minutes. At this point, punch down the dough, wrap and chill for 1 hour.
4. While you're waiting, place the cup of butter between 2 pieces of parchment or wax paper. Use a rolling pin to flatten and shape into an 8-by-8-inch square.
5. Once your butter block is ready, roll out the chilled dough on a lightly floured surface into a square. Place the butter square on top of the dough square so that the corners of the butter block are pointing to the sides of the dough square.
6. Fold the corners of the dough over the butter block to meet in the center. Use your fingers to pinch together the dough at the seams so the butter block is completely sealed. Roll dough out into a rectangle. If the dough is too stiff, smack it a few times with the rolling pin to soften.
7. Brush off any excess flour and fold the dough into thirds. Cover with plastic wrap and chill for 1 hour. Repeat the folding and chilling process 2 more times.
8. Once the dough is chilled after its final fold, roll it out on a lightly floured surface. Cut the dough into squares and stack the squares on top of each other. Roll the dough into a rectangle. All this folding and stacking creates layers and layers of buttery croissant dough.
9. Cut donut shapes out of the dough and place on a parchment-lined baking sheet. Cover the donuts loosely with plastic wrap and let rise in a warm place for about 30 minutes.
10. Place the oil in a large pot and heat to 350 F. Fry donuts for about 1½ minutes, flipping them in the oil halfway through until they are golden brown all over. Don't crowd the pan, fry in batches if needed. Place on a paper towel-lined plate to cool.