



CATIE 2020
BEST DESSERT

STRAWBERRY GANACHE

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Synopsis

You have to end with a bang when catering the Masters Dinner - aka the best of the best event professionals from around the globe! An innovative, creative, delicious and instagrammable masterpiece is what we were going for to end our meal. This plated dessert was inspired by the 2019 Pantone color of the year; Living Coral. Our Executive Pastry Chef created this whimsical, dynamic dessert specifically for this VIP event. This dessert exuded the perfect play on color, texture and flavor - perfectly blending different "coral" components to create each bite more complex and delicious than the last.



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Concept & Objectives

Creative. Innovative. Delicious. An artful masterpiece. These were the key objectives we used to create a plated dessert that most would consider beyond the realm of possibility for a catered event. You can't cater an event called the "Masters Dinner" and not aim higher and think bigger. Our sales and culinary team worked together to create a modern plated dessert that emulated the Pantone Color of the year; Living Coral #16-1546. When originally testing this plate our flavor profile was focused around a new flavor that recently launched - strawberry chocolate féves. Our pastry chef used this new flavor to make a strawberry ganache dessert base and our plan was to build and use other components of strawberry to finish the dish. However, during the testing phase we did a complete about-face from our original vision. Instead of only focusing on the strawberry, we wanted to use multiple flavor profiles that would complement the ganache but provide some depth of flavor beyond strawberries, but all exude the color of living coral. We tested many different flavors - some were too bold and overpowered, while some were too mild and got lost with the strawberry ganache. Our pastry chef worked endlessly to infuse floral notes into a tonka bean cremeux, rose caviar, cotton candy hand spun sugar and candied rose petal topping. Using an iSi canister, we mixed our homemade vanilla cake with pink champagne creating a fluffy, airy cake in minutes. Obviously, sweetness is at the forefront of any dessert, however the team wanted to implement savory elements as a contrast. We did this through hibiscus tea caviar, bitter blood orange and pink peppercorns to keep our guests guessing throughout each bite. You might think that was way too many flavors on one plate, but the dish came together beautifully. Mission accomplished. We created a dessert that checked every box of our objectives and was beyond delicious.



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Originality of Presentation

An artful masterpiece. We wanted to deliver a plated dessert worthy of the best fine dining restaurants around the world. Those are VERY hard words to live up to when plating a dessert that has 16+ components for 80 guests, in a cramped space, with very quick transition times. When you create a plated dessert, inspired by a color, you must over deliver on presentation. This entire event was designed around color mapping. Each table was designed with a different color with visually stunning floral and décor in every hue of that color. We specifically designed this plate with that same concept - only with food. Every hue of living coral was represented in this dish. Every component was thought through in flavor, texture and color so the dish ended as a culinary masterpiece celebrating all things living coral. When art is the goal - the vessel in which you plate is almost as important as the dessert itself. We chose an oversized, rectangular, bright white plate as our vessel. We needed an oversized plate to fit every component and nothing makes color pop more than a white plate. We wanted to hear the oohs and aaahs as every guest realized the same color mapping theme was showcased with their dessert. The final plate was an artful masterpiece - an explosion of color - a beyond delicious edible art finale that guests raved about.

Production

We didn't have the luxury of a fine dining restaurant to make each plated dessert as the orders came. We needed to execute a perfect dessert in the world's smallest catering prep kitchen, with 16+ steps to finish the plate - on a very tight timeline - like in eleven minutes. When we initially tested this dessert in our kitchen, our Executive Chef took 45 minutes to plate one dish. Oy vey. We definitely had to make some adjustments so we evaluated each component of the dish and figured out what we could do in advance, how many chefs it would take for each step and what components of the dish had to happen a la minute.

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We created an assembly line that could rival those of the most tech forward factories, with two steps assigned to each person. Example photos were prepared and posted in preparation for this plate up to ensure accuracy from plate to plate. For the cotton candy, dragonfruit meringue tuille, peach hibiscus sorbet and the trio of hibiscus, rose and pink champagne pearls - four chefs, two per side, were at the finish line of the assembly line and each simultaneously placed their final component before waiters whisked the finished plate away.

Challenges & Obstacles

Eleven minutes in between courses and a 16+ step plated dessert = so many challenges. Before we even got to the plate up - we dealt with the many challenges of developing each component of this dish to sing together in harmony on your taste buds. We went through 20+ flavor combinations before we landed on the final components. The sheer number of steps to finish each plated dessert was so hard.

It was crucial that each plate was identical and not a single element was out of place. We wanted to ensure that each guest was able to experience this dish exactly as it was designed by our pastry chef. Transportation and storage of each component that was a part of the dish posed a challenge with maintaining the integrity of each part. Humidity and uncontrolled temperatures in our sparse kitchen challenged us with this dish. We made the dragonfruit caviar on site and had many issues with the extruder. Many ingredients on the plate needed to remain cold so it was very important that we worked together and quickly. With the precision of an operating room, we delivered 80 perfect plates of what we simply call White Chocolate Strawberry Ganache. We wanted the guests to think they were getting a simple dessert and stun them with this artful dessert masterpiece.

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RECIPE

Strawberry Ganache Recipes

Yield: 1 Serving

- 1 slice white chocolate strawberry flexible ganache, 8-inch by ½-inch
- .5oz Champagne coral cake, torn into 3 pieces
- 1 miniature dome of tonka bean cremeux
- 1 strawberry gummy dot
- 1 pink peppercorn macaron shell
- .1oz dragon fruit meringue tuile, broken into 3 pieces
- 1 candied rose petal, halved
- .12oz hibiscus flower candy, chopped
- .1oz white chocolate Chantilly cream
- .05oz blood orange gel
- 1 rose spun sugar nest
- .5tsp dragon fruit “pearls”
- .5tsp rose “pearls”
- .75tsp pink Champagne “pearls”
- .75tsp hibiscus tea “pearls”
- 1floz peach hibiscus sorbet, quenelle

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RECIPE

White Chocolate Strawberry Flexible Ganache

Yield: 24 slices, 8-inch by ½-inch

- 1.77floc glucose syrup
- 32floc heavy cream
- .09oz agar agar
- 1.5tsp lemon zest
- .25tsp iodized salt
- 14oz Valrhona strawberry chocolate feves
- 5 sheets gelatin, bloomed in cold water

Method:

1. In a pot, combine glucose, cream, agar, lemon zest and salt and bring to a boil; turn down heat and simmer for 1 minute.
2. Add strawberry chocolate feves and stir until melted and completely combined.
3. Add bloomed gelatin and blend with a hand blender until combined; do NOT incorporate air.
4. Pour into a half hotel pan and freeze until set.
5. Cut into 24 strips, 8-inch by ½-inch.

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RECIPE

Champagne Coral Cake

Yield: 18oz

- 7oz whole eggs
- 2.5oz egg yolks
- 2.83oz granulated sugar
- .25tsp iodized salt
- 1.45floz Champagne compound
- 1.45floz Pink Moscato
- 1.45oz all purpose flour
- 1.45floz grapeseed oil
- 2 drops pink gel food color
- 1 paper cup, 12oz size

Method:

1. Combine whole eggs, egg yolks, sugar, salt, champagne compound, pink moscato, flour, grapeseed oil, and food coloring in a deli container.
2. With a stick blender, puree until smooth.
3. Strain base into an ISI container and charge twice.
4. Pierce the bottom of the paper cup twice with the tip of a knife.
5. Add 1oz of batter to each cup and microwave for 30 seconds.
6. Remove cake from cup and reserve.

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RECIPE

Tonka Bean Cremeux Miniature Dome

Yield: 50 domes

- 6floc heavy cream
- 6floc whole milk
- 1 whole vanilla bean, split and scraped
- .04oz tonka bean, grated
- 2.5oz egg yolks
- .5oz granulated sugar
- 7oz white chocolate feves
- 2 gelatin sheets, bloomed in cold water

Method:

1. Combine cream, milk, vanilla and tonka bean in a pot over low heat and bring to a simmer.
2. In a mixing bowl, whisk together egg yolks and sugar.
3. Temper egg yolk mixture into cream mixture and remove from heat.
4. Combine white chocolate and gelatin in a bowl; pour cream mixture over this.
5. Using a stick blender, blend until smooth.
6. Fill the holes of a miniature silicone dome mold with the mixture and freeze until set.
7. Unmold and reserve.

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RECIPE

Strawberry Gummy Dot

Yield: 50 dots

- 4.75floz light corn syrup
- 3.55oz granulated sugar
- 3.55floz strawberry schnapps liqueur
- .9oz gelatin powder

Method:

1. In a bowl, combine the corn syrup and sugar.
2. In a separate container, add the strawberry schnapps and sprinkle gelatin on the top to bloom.
3. Add the sugar mixture to a mason jar and top with the gelatin mixture and seal with the lid
4. Submerge the mason jar in water in a large stock pot.
5. Bring water to 170F and simmer at that constant temperature for 1 hour and 15 minutes.
6. Remove jar from water and open.
7. Pour mixture into the holes of a miniature silicone dome mold and allow to set.
8. Unmold and reserve.

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RECIPE

Pink Peppercorn Macaron

Yield: 100 shells

- 47floz egg whites
- 2.5oz granulated sugar
- .45tsp cream of tartar
- 8oz almond flour
- 14oz confectioners' sugar
- 1tbl pink peppercorns, finely chopped
- .4tsp vanilla extract

Method:

1. In a stand mixer fitted with a whisk attachment, beat the egg whites on 2nd speed for 2 minutes.
2. Add sugar and cream of tartar.
3. Increase to 3rd speed and whip for 5 minutes until egg whites are shiny.
4. In a separate bowl, sift together almond flour and powdered sugar.
5. In batches, carefully fold flour mixture into egg whites. Once completely combined, add pink peppercorn and vanilla.
6. Transfer to a piping bag with a round tip.
7. Pipe 1 inch rounds onto a baking mat on a sheet pan and let rest for 15-20 minutes, until rounds are slightly dry and have developed a skin on top.
8. Bake macarons in a 300 degree convection oven for 7 minutes. Rotate pan and bake another 7 minutes.
9. Remove from oven and let cool completely

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RECIPE

Dragon Fruit Meringue Tuile

Yield: 8oz

- 6.25floz dragon fruit puree
- 1.4floz egg whites
- 1oz confectioners' sugar
- .06oz xanthan gum

Method:

1. Combine dragon fruit puree, egg white, sugar and xanthan gum.
2. Using a stick blender, blend until thoroughly combined.
3. Spread in a paper-thin layer on a silpat.
4. Dehydrate in the oven overnight at 200 degrees

White Chocolate Chantilly Cream

Yield: 8oz

- 1.45floz whole milk
- 1 gelatin sheet, bloomed in cold water
- 2oz white chocolate feves
- .75floz plain yogurt
- 1.45floz crème fraiche
- 2.25floz heavy cream

Method:

1. Bring the milk to a boil.
2. Add gelatin to milk and melt until dissolved completely.
3. Put the white chocolate in a mixing bowl; pour milk over white chocolate and whisk until combined and emulsified.
4. Fold in the yogurt.
5. In a separate bowl, whip together creme fraiche and heavy cream.
6. Fold whipped crème fraiche and heavy cream into white chocolate mixture.

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RECIPE

Blood Orange Gel

Yield: 12oz

- 10.6floc blood orange puree
- 1.3oz granulated sugar
- .09oz agar agar
- .015oz xanthan gum

Method:

1. Combine puree, sugar and agar agar in a saucepot and bring to a boil.
2. Remove from heat and transfer to a deli container; chill until set.
3. Using a stick blender, blend while slowly adding xanthan gum.

Rose Spun Sugar

Yield: 100 nests

- 6.5oz granulated sugar
- 1.5floc water
- 2floc light corn syrup
- .25tsp rosewater
- 1 drop red gel food coloring

Method:

1. Combine sugar, water and corn syrup in a saucepot and heat to 300 degrees.
2. Remove from heat and add rose water and food coloring.
3. Transfer to a mixing bowl and cool to 275 degrees.
4. Dip ends of a cut whisk into the sugar and make thin strands by shaking over a parchment lined sheet tray.
5. Reserve in an air-tight container.

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RECIPE

Peach Hibiscus Sorbet

Yield: 2 quarts

- 9.4floz freshly brewed hibiscus tea
- 7.1oz granulated sugar
- 1.9oz powdered glucose
- .2oz sorbet stabilizer
- 35.3oz white peach puree

Method:

1. In a pot over low heat, bring tea to 149 degrees and add sugar, glucose and stabilizer.
2. Cook until mixture reaches 185 degrees and remove from heat.
3. Pour mixture over the puree and with a stick blender, puree until smooth.
4. Run in ice cream machine for 7 minutes.

Dragon Fruit Pearls

Yield: 10floz

- 10.4floz dragon fruit puree
- .95oz granulated sugar
- .14oz agar agar
- 16floz vegetable oil, cold

Method:

1. Heat dragon fruit puree to a simmer.
2. Meanwhile, combine the sugar and agar together in a bowl.
3. Add sugar/agar mixture to syrup.
4. Bring mixture up to a boil for 45 seconds to 1 minute.
5. Remove from heat.
6. Using an eye dropper, drip mixture into cold vegetable oil.
7. Strain pearls from oil and rinse under cold water.

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RECIPE

Rose Pearls

Yield: 10floz

- 10floz rose syrup
- .95oz granulated sugar
- .14oz agar agar
- 16floz vegetable oil, cold

Method:

1. Heat rose syrup to a simmer.
2. Meanwhile, combine the sugar and agar together in a bowl.
3. Add sugar/agar mixture to syrup.
4. Bring mixture up to a boil for 45 seconds to 1 minute.
5. Remove from heat.
6. Using an eye dropper, drip mixture into cold vegetable oil.
7. Strain pearls from oil and rinse under cold water.

Pink Champagne Pearls

Yield: 10floz

- 10floz pink moscato
- .95oz granulated sugar
- .14oz agar agar
- 16floz vegetable oil, cold

Method:

1. Heat pink moscato to a simmer.
2. Meanwhile, combine the sugar and agar together in a bowl.
3. Add sugar/agar mixture to syrup.
4. Bring mixture up to a boil for 45 seconds to 1 minute.
5. Remove from heat.
6. Using an eye dropper, drip mixture into cold vegetable oil.
7. Strain pearls from oil and rinse under cold water.

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RECIPE

Hibiscus Tea Pearls

Yield: 10floz

- 10floz freshly brewed hibiscus tea
- .95oz granulated sugar
- .14oz agar agar
- 16floz vegetable oil, cold

Method:

1. Heat hibiscus tea to a simmer.
2. Meanwhile, combine the sugar and agar together in a bowl.
3. Add sugar/agar mixture to syrup.
4. Bring mixture up to a boil for 45 seconds to 1 minute.
5. Remove from heat.
6. Using an eye dropper, drip mixture into cold vegetable oil.
7. Strain pearls from oil and rinse under cold water.