

2016 CATIE

Awards

Best Hors D'oeuvre

**“Bruschetta” Tomato Tuile filled with
Parmesan Mousse dipped in Balsamic Glaze
and garnished with Basil Crystals**

2015 Awards Gala



SYNOPSIS (78 words)

Bruschetta is a beloved Italian menu item. It's simple, yet delectable flavors make it a staple element in catering menus around the world. Instead of serving another variation of Bruschetta, we decided to transform the different components in Bruschetta to produce a truly unique hors d'oeuvre for this Awards Gala. Adding a twist to familiar ingredients, guests had the opportunity to enjoy an extraordinary bite full of contrasting flavors and distinctive textures.

DESCRIPTION (664 words)

Concept

The concept developed when we asked ourselves how we could make this popular hors d'oeuvre gluten-free. Gluten-free diets and allergy requests have skyrocketed this past year and we try accommodate these demands with every event that we do. Every year, we go to the Catersource conference in Las Vegas and purchase new and exciting items on the tradeshow floor. This past year, we came across sheets of dehydrated tomato paper that was used for wrapping sushi, and basil crystals used for garnishing dishes. We began experimenting with the tomato paper as one of the components of Bruschetta. Instead of using the bread element as the base, we cut out rounds of the tomato paper, rolled them up into little tuiles and dehydrated them to make them crispy. We filled them with a garlic parmesan mousse, dipped both ends in balsamic glaze, and then rolled them in the basil crystals. We essentially broke down the ingredients of Bruschetta and ended up reconstructing them into an utterly ingenious hors d'oeuvre that is entirely gluten-free.





Originality

The originality comes from the transformation of components in Bruschetta. We modernized the whole concept of the hors d'oeuvre and made it relevant again. In a way, we gave it a face-lift, a revitalization without taking away the delightful flavors. We wanted this hors d'oeuvre to be different from the rest and memorable for the guests.

Production

The production started on-site in the kitchen headquarters where the tomato tuiles were cut out of the sheets using a metal round cutter and a paring knife. Once the rounds were cut, they were carefully peeled and rolled into the perfect shape with a brush of light corn syrup at each end to keep the tuiles from unraveling. They were then placed side by side with the seam side down on small metal sheet pans. We weighed the tuiles down to keep them from unraveling and we let them dry. Once dried, we dehydrated them overnight. The next day we packed the tuiles with silicone gel packets in hotel pans and wrapped them up tightly to be ready for transport. The parmesan mousse was made day of in a kitchen aid mixer and packed in disposable pastry bags with a donut filling pastry tip. We packed the balsamic glaze and basil crystals separately. Once at the off-site event, we filled each tomato tuile to order with the parmesan mousse. We then dipped each end in the balsamic glaze, and rolled them in the basil crystals before placing them in their passing vessels.

Name: (100) "Bruschetta" Tomato Tuiles-Grape tomatoes & micros for Passing Tray

Ingredients:	Description	Qty	Measure	Category	Conversion	Comment
	tomato, sheets	19	Each	Dry Goods	(19) Each	
	corn syrup, light	2.08	Liquid Oz	Dry Goods	(2) Liquid Ozs	
	silica gel packets	2	Each	Frozen Foods	(2) Each	
	micro greens, intensity mix	0.19	Solid Oz	Walk-In	(0.25) Solid Ozs	for passing tray
	tomato, grape	1.5	Solid Oz	Walk-In	(1.5) Solid Ozs	for passing tray

Recipe:

- Using a 3.25" round cutter, cut out discs of the tomato sheets
- Brush ends with the corn syrup and roll into 1/2" cylinders. Place on a parchment lined 1/4 sheet pan side by side until tray is completely full to keep from unraveling.
- Place trays in dehydrator on 135 F and dehydrate for 10 hours
- Separate tuiles when done and pack in a hotel pan with a silica gel packet and cover with a hotel pan lid and wrap tightly in plastic

Challenges

Innovative ideas always come with great detail and meticulous work. It took multiple tries to get the tomato tuiles to dehydrate in the shape we wanted. We tried using egg whites to brush at the seams to keep them closed, but that made the tuiles unravel in the dehydrator. We then tried a brush of light corn syrup at the ends and half the tuiles unraveled and half kept their shape when dehydrated. We finally succeeded on our last attempt when we laid weights on the tuiles while they dried before we put them in the dehydrator. We also had to make sure that there was not too much corn syrup added to the tuiles so that they wouldn't stick together. Checking on the tuiles 1 to 2 hours into dehydration also helped when a couple would unravel. They would just need to be re-rolled and put back in the dehydrator. After the tuiles dehydrated, they had to be separated and packed for the event and this procedure was a delicate one as well. Usually a few break or crack, so we always have to make sure we prepare extra amounts. Another challenge we had was making sure the tuiles stayed crispy once the parmesan mousse was piped into them. We made sure this was done to order so that it didn't sit for more than 20 minutes. This whole process helped us achieve the perfect bite for our guests.

Name: (100) Parmesan Mousse-Basil Crystals-Balsamic Glaze-Piping Bag-Long Tip

Ingredients:	Description	Qty	Measure	Category	Conversion	Comment
	cream cheese	8.02	Solid Oz	Dairy	(8) Solid Ozs	
	parmesan cheese, grated	32	Teaspoon	Dairy	(10.75) Tablespoons	
	basil, dried	2.66	Teaspoon	Spices	(2.75) Teaspoons	dried
	basil, fresh	5.53	Teaspoon	Walk-In	(1.75) Tablespoons	fresh, minced
	garlic, peeled	1.33	Teaspoon	Walk-In	(1.25) Teaspoons	minced
	salt	4.17	Teaspoon	Spices	(1.5) Tablespoons	
	pepper, black	0.67	Teaspoon	Spices	(0.75) Teaspoons	
	gelatin, powdered	3.3	Teaspoon	Baking Supplies	(1) Tablespoons	
	water	8	Teaspoon	Kitchen Beverages	(2.75) Tablespoons	
	heavy cream	170.4	Teaspoon	Dairy	(1.75) Pints	
	balsamic glaze	10	Teaspoon	Dry Goods	(3.25) Tablespoons	
	basil crystals	10	Solid Oz	Baking Supplies	(10) Solid Ozs	
	pastry bag	1	Each	Baking Supplies	(1) Each	

Recipe:

- In food processor, blend cream cheese grated Parmesan, basil, garlic, and season.
- Bloom gelatin in water and set aside. Melt in pot until dissolved.
- In a mixer, whisk the heavy cream until soft peaks form.
- Slowly drizzle in gelatin mixture while whipping on high.
- Whip until stiff peaks.
- Fold stabilized whipped cream into the Parmesan and cream cheese mixture until smooth.