

Best Dessert

Chocolate Budino

CATIE Awards | 2017

Synopsis

Budino. Chocolate Budino.

Is there really a more decadent way to ring in 2017? If how you bring in the new year is any indication of what the year will bring – decadent is definitely the way to go.

So when challenged to produce a stunning dessert that would not only wow 1,700 casino high rollers on the biggest party night of the year, but also execute well in a makeshift catering kitchen, we knew this Chocolate Budino concept would be a hit. Who could resist Gold Dusted Belgian Chocolate, Hazelnut Mousse, Espresso Brownie and more sweet delights set in a pretty glass terrarium? (Besides, you can always start your diet on Monday!)

Concept

The biggest party night of the year, 1,700 high rollers, cocktails, dinner and dancing – what may sound like a night out of 007 Casino Royale is a very real New Year's Eve for this catering team. Nerve-wracking? Yes. Exciting? Double yes! Our repeat client, a well-known casino chain, expects only the best for their client appreciation events, and New Year's Eve is no exception. Though the casino has a great restaurant selection and foodservice team, they count on our expertise to execute all large-scale catering, adding that special touch to their high roller parties.



The dinner involved two separate locations and two dinner seatings in each, with one hour to flip each dining room completely. Timing was everything, and plating for each course had to be beautiful yet simple to execute from a makeshift outdoor kitchen. Our mission was to create a “wow” dessert – something interesting and unique yet able to please everyone. With just under 15 minutes to serve the course, we felt the Chocolate Budino, with layers of complementing flavors and textures, would be simple to execute in advance, could hold in a refrigerated truck and would serve easily.

Presentation

Each year we face the challenge of producing an impactful dessert for a high volume of guests, and knew our solution would start with selecting the perfect vessel that our servers could still carry. Looking to the interior design trends of 2016, terrariums were everywhere from living rooms, to kitchens, offices and more. And with good reason – these gorgeous glass vessels offered an eye-catching way to display easy-care blooms that could be viewed from every angle. Eye-catching and easy-care? This was the perfect inspiration! We decided our dessert would be a food play on the modern succulent garden – a big focal point, a few edible blooms, lots of complementing textures and smaller edible touches, all displayed in an angled half-moon terrarium to give a great view of all the yummy layers within.

We began with recreating terrarium stones, using a mix of vanilla and chocolate cookie crumbles to give us a bit of crunchy texture as the base. Rich Belgian chocolate





Budino was then piped into the center of the cookie base, which would secure the chocolate shell in place. The chocolate shell was layered with bits of crisp meringue, a creamy Hazelnut Mousse and a thin layer of Raspberry Gelee. Using a half sphere of chocolate showcased the bright red Raspberry Gelee beautifully, offering a nice pop of color to our “floral focal point” in the dish. For added flair, the Raspberry Gelee was finished with a light dusting of edible gold! To punch up the flavor, we carefully selected garnishes that would complement the Budino and chocolate shell. The dish was accented with espresso brownie bits, yogurt foam, meringue kisses, raspberries and fresh mint for a touch of earthy color.



There were a few challenges in production of the dessert. First, all production for the dessert components were completed at the commissary. While the prep work was more time consuming due to the level of components, we saved a great deal of time onsite at the event with execution for the guests. Our second challenge involved the glass terrariums and breakage. The terrariums were ordered weeks in advance so we could inspect the boxes, return broken items and ensure we had the accurate count. All terrariums were delivered to the event in their original boxes and packaging for maximum protection.

Onsite production presented another challenge as all dessert needed to be refrigerated. At the event site, all boxes were unpacked by our culinary team, and assembly of the desserts was completed inside of two refrigerated trucks with double stacked 8’ tables to maximize space. A team of five culinary members built the desserts at each location, in advance of dinner service. To decrease

the wait time for guests, desserts were run to a drop location just outside the ballroom doors as the entrée was cleared, which resulted in a shorter run time for servers.

At the conclusion of dinner, we knew we had a hit! The guests loved the dessert, the client was thrilled with our presentation and 2017 was welcomed in decadent fashion!



Recipe

Chocolate Terrarium

Serves: 1

(Break down of each component in following pages)

1 BOUGHT CHOCOLATE SPHERE
1/2 MERINGUE
28 GRAMS HAZELNUT MOUSSE
RASBERRY GELEE
28 GRAMS DARK CHOCOLATE BUDINO
2 PIECES OF ESPRESSO BROWNIE
10 GRAMS MOMOFUKU
CHOCOLATE CRUMBLE
10 GRAMS MOMOFUKU
VANILLA CRUMBLE
28 GRAMS YOGURT FOAM
2 MINT SPRIGS
2 RASPBERRIES
GOLD DUST

Assemble the sphere. First place the meringue in the chocolate cup, then fill the cup with the Hazelnut Mousse and finish it with a thin coating of raspberry gelee. Allow to set.

Spoon each crumble at the bottom of the terrarium, 1/2 and 1/2 Pipe the chocolate Budino in the center. Place the chocolate Sphere on top of the Budino. Place a piece of each brownie bite on each side.

Pipe yogurt foam next to it and finish with fresh raspberries and mint Sprig. Dust with Gold dust

CHOCOLATE BUDINO

YIELD 150OZ
22 EGG YOLKS
2.5 CUP SUGAR
7.25 TBS COCOA POWDER
5.5 CUP MILK
5.5 CUP HEAVY CREAM
30 OZ DARK CHOCOLATE
3.75 OZ BUTTER
7.25 TSP VANILLA EXTRACT
1 TSP KOSHER SALT

In a mixing bowl whisk yolks, sugar and cocoa powder.
Combine milk, heavy cream and salt. Bring to a boil and pour slowly
into the yolk mixture.

Return the mixture into the pot and cook gently while stirring until
it is thick enough to coat the spoon. Remove from the heat. Add the
chocolate chips, butter and vanilla. Stir until smooth.
Strain if necessary.

ESPRESSO BROWNIE BITES

YIELDS 192 (1/2" SQUARES)
10 EA EGGS
2.5 CUPS SUGAR
2.5 CUPS BROWN SUGAR
2.5 TBS INSTANT COFFEE
2.5 CUPS BUTTER
3 CUP COCOA POWDER
5 TSP VANILLA EXTRACT
1.25 CUP ALL PURPOSE FLOUR
1.25 TSP KOSHER SALT
1/2LBS MILK CHOCOLATE CHIPS

Preheat oven 300Degrees
Line 1/2 hotel pans with parchment paper.
Whisk eggs on medium until fluffy and light yellow.
Add Sugars. Incorporate.
Add the rest of the ingredients. Mix well.
Pour batter into the sheet pan. Bake until cooked. 15min.
Allow to cool. Cut into 1/2" cubes.

YOGURT FOAM

3 LBS GREEK YOGURT
9 EA GELATIN SHEETS
4.5 CUP HEAVY CREAM

Dissolve gelatin in water. Heat in the microwave for 10 seconds.
Add the gelatin into the yogurt. Combine the yogurt with the heavy
cream. Pour the mixture into the CO2 gun. Use 2 cartridges.

GIANDUJA
HAZELNUT MOUSSE

YIELD 14LBS

4.25 LBS GIANDUJA CHOCOLATE
1 LBS MILK CHOCOLATE
13 OZ BUTTER
30 EA EGG YOLKS
2.5 CUP FRANGELICO
3 OZ GELATIN
1.25 QT HEAVY CREAM
3.25 QT HEAVY CREAM

Over a double boiler melt both chocolates and butter. Temper egg yolks and combine. Add the Frangelico.

Bloom the gelatin with the first heavy cream. Heat the heavy cream. Add the warm cream into the chocolate mixture.

Whip the second heavy cream and fold in.

RASPBERRY GELEE

2.25 QTS RASPBERRY PUREE
1 CUP SUGAR
1.25 OZ GELATIN

Bloom the gelatin with the raspberry puree. Add the sugar. Heat. Wait for it to be room temperature before pouring over the mousse.