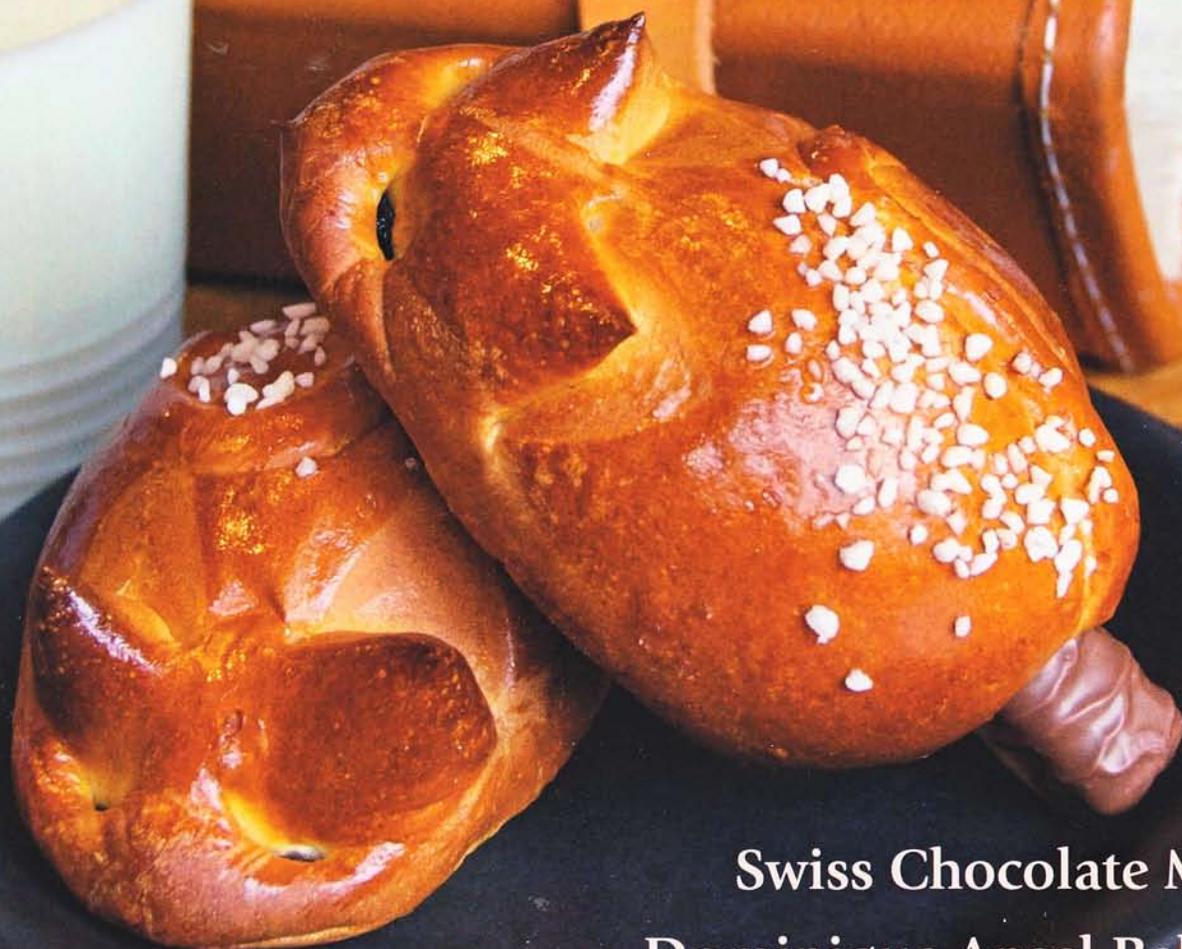


Pastry & baking

NORTH AMERICA

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Swiss Chocolate Mice
Dominique Ansel Bakery

Pastry & baking

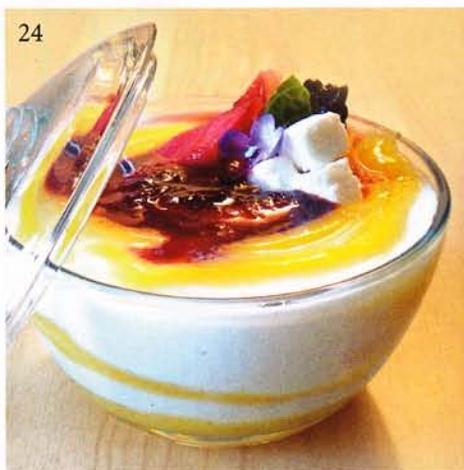
NORTH AMERICA

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The latest news, happenings, events, and product updates for the well informed professional.



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Join Pastry & Baking NA on our tour of North America and beyond as we visit with and showcase talented professionals who share their favorite recipes.



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Bakery in Focus

Dominique Ansel is living the dream. Last year, he opened his eponymous bakery to rave reviews and long lines. An active part of New York's dining scene, Dominique's work is featured in multiple cookbooks and magazines and we are excited to feature him and his new shop.



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Artisan Baker

Follow master baker and passionate teacher Ciril Hitz as he explores artisan bread making using only quality, natural ingredients.

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Hands On Chocolate

Where Guittard's in-house pastry chef Donald Wressell presents wonderful chocolate recipes that are sure to stun your guests and keep them coming back for more.

Chocolate Apricot Semifreddo

Chocolate Cake

- 8 ½ oz. Bittersweet chocolate
- 1 stick butter
- 5 large eggs (room temp.)
- 1 cup + 2 tablespoons sugar
- ½ cup unsweetened cocoa powder

1. Place the rack in the middle of the oven and preheat to 350° F. Line a large rimmed cookie sheet with parchment paper.
2. Heat chocolate and butter in a metal bowl over simmering water just until chocolate and butter have melted. Remove from heat to cool.
3. In the bowl of a standing mixer fitted with a whisk attachment, or in a large bowl with a hand mixer, beat the eggs and sugar on medium speed until ribbons form (about 2 minutes). On low speed, incorporate the cocoa and the chocolate then pour into prepped pan. Spread out and bake for 15 min. or until the cake is slightly firm to touch. Remove and cool.

Apricot Filling

- 1 cup dried apricots
- 1 cup white wine
- 1 cup sugar, divided
- ½ cinnamon stick
- 1 piece of lemon peel
- 6 egg whites (room temperature)
- 2 cups cream

1. Place apricots, wine, ½ cup sugar, cinnamon stick and lemon peel in heavy bottom pot and simmer until apricots are tender and most of the liquid has evaporated. Pull out lemon peel and cinnamon stick and puree apricot mixture in a food processor or blender. This will result in a thick jam. Set aside.
2. Beat cream until soft peaks form and chill.

3. In a very clean mixing bowl beat the egg whites and a pinch of salt using the whisk attachment of a standing mixer. Bring to soft peaks and add ½ cup sugar. Beat until you have soft and glossy peaks. Remove from the mixer and fold in apricot puree. Next, fold in the chilled whipped cream. Place in refrigerator to chill before assembling.

Almond Crème Anglaise

- 2 cups Half & Half
- 1/3 cup sugar
- ½ teaspoon almond extract
- 1 pinch salt
- 6 egg yolks

1. Warm Half & Half in a small heavy bottomed sauce pan with sugar and salt. Bring to a simmer then turn off and let steep for five minutes. Meanwhile separate eggs and save the whites for another recipe.
2. Have at the ready a bowl, strainer and a larger bowl filled with ice so that you can cool the sauce down as fast as possible.
3. Bring Half & Half mixture back to a simmer then pour a small amount of the mixture over the yolks while whisking rapidly. Pour the mixture back into sauce pan and stir the custard constantly over low heat until steam starts to rise from the pot. After two minutes, strain into a bowl and add almond extract. Place the bowl over the ice to cool. Once cool, cover and reserve for dessert.

Assembly

Take a 9x5" bread loaf pan and line it with plastic wrap. Cut the chocolate cake into three 9x5 inch rectangles (there will be scraps left over).

Place one piece of cake in the pan, then spread half of the apricot mixture

onto the chocolate cake with an offset spatula. Add another piece of cake and follow with the rest of the apricot filling. Top it off with the final piece of cake then wrap with plastic wrap and freeze for five to six hours.

To serve, remove from pan and unwrap. Slice 1 ½ inch slice. Serve with three tablespoons of almond crème anglaise.

Your Notes



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