

October 2008



Apple Confit, Pine Nut Sponge, Smoked Raisin, Tamarind

(Advanced) – about 25 servings

“One day we decided to have a little fun the smoker. We grabbed everything we could find in the pastry kitchen, threw it in, and tasted the results. Dried fruits held the smoky flavor well. The trick was finding the right elements to balance the complex taste. I found success with the rich, buttery apple confit and pine nut sponge and the tart tamarind. It’s different but delicious!”-Johnny

Apple confit

20 Gala Apples
Clarified butter
Vanilla Sugar
Orange Zest

Pine nut sponge (1/2 sheet tray)

Sugar
Pinenuts
10 large egg yolks
50 grams water
75 grams sugar
9 large egg whites
50 grams sugar
150 grams sugar
100 grams graham cracker crumbs
80 grams pastry flour, sifted
60 grams toasted almond flour
3 grams salt
Zest of 1 orange

Raisin puree

500 grams golden raisins
Water, as needed
100 grams Calvados
1.5 % Ultra Sperse 3

Graham cracker crumble

412 grams unsalted butter, room temperature
375 grams sugar
Zest of 1 lemon
1/2 tablespoon kosher salt
375 grams all purpose flour
375 grams graham crumbs
4 grams baking powder

Tamarind ice cream

1 quart whole milk
165 grams sugar
150 grams glucose syrup
32 grams trimoline
90 grams milk powder
150 grams eggs
5 grams ice cream stabilizer
330 grams heavy cream
400 grams tamarind paste

Assembly

Sugar in the raw
Fleur de sel
Toasted pine nuts

Apple confit

Preheat oven to 200°F. Peel, core, halve and slice apples thinly. Brush a hotel pan with clarified butter and layer half of the apples. Brush the top with butter, sprinkle with vanilla sugar and zest. Repeat with the remaining apples. Press a piece of plastic wrap into the surface and place a 2nd hotel pan on top. Fill the top hotel pan with weights. Bake until apples are soft, not mushy, about 3 to 4 hours. Allow to cool slightly and drain excess liquid. Store in the refrigerator.

Pine nut sponge

Toast pine nuts. Make a deep golden brown caramel with sugar and add warm nuts. Immediately pour onto a Silpat and cool. Transfer to a food processor and pulse into coarse pieces to make a crumble. Store in an air tight container.

Preheat oven to 350°F. Combine the yolks, water and 75 grams of sugar in a bowl of a stand mixer and whisk over a pot of boiling water to 50°C. Transfer to the mixer and whip until room temperature. Make a French meringue with the egg whites and 50 grams of sugar. Whip to medium peaks. Meanwhile sift dry ingredients together and mix in zest. Fold meringue into the yolks. Carefully fold in dry ingredients. Spread on a Silpat-lined sheet pan and sprinkle with pine nut crumble. Bake until the cake is golden brown around the edges and springs back to the touch.

Raisin puree

Smoke the raisins in a hot smoker to desired taste. Transfer to a glass bowl fill with just enough water to cover. Cook for 2 minutes in the microwave. Drain excess water and puree raisins in blender. Strain through a fine mesh strainer and return to blender. Add Calvados and blend. Slowly add starch and blend for one minute. Cool and reserve in the refrigerator.

Graham cracker crumble

Combine the butter, sugar, zest, and salt. Beat until creamy. Sift flour and baking powder together and combine with the graham crumbs. Add to the butter and mix until crumbly, scraping down the sides of the bowl. Form into blocks, wrap in plastic wrap and freeze. Grate frozen using a box grater onto a parchment lined sheet pan and bake at 300°F until golden brown. Cool. Pulse in a food processor into coarse pieces. Store in an air-tight container.

Tamarind ice cream

Combine the milk, about 3/4 of the sugar, glucose and milk powder in a pot and bring to a simmer. Combine the sugar and stabilizer and whisk into the eggs. Temper the eggs into the hot milk and cook to 81°C. Strain through a fine mesh strainer and cool over an ice bath. Add heavy cream. Add tamarind paste and blend with an immersion blender. Process in an ice cream machine according to manufacturers’ instructions.

Assembly

Cut a piece of the apple confit and the pine nut bisquit with the same small square cutter and layer the confit on top of the cake. Spread raisin puree on plate. Place the cake and a small amount of crumble on plate. Scoop ice cream on crumble. Sprinkle top of confit with sugar and brûlée. Sprinkle with salt. Garnish plate with pine nuts.