

September 2008

## **Figs ala Plancha, Sauteed Corn Gel, Fig-Pecan Butter**

*(Advanced) – about 20 servings*



*“When figs are just ripe sweet corn is usually at its best. I wanted to pair the two with an innovative approach. Corn lends itself to a creamy application but the ‘custard’ I make for this dessert has all the great texture minus the eggs. With the pecan butter it is a delicious combination of flavors in a new way.”-Johnny*

### **Sauteed Corn Gel**

3 ears (270 grams) corn kernels  
60 grams sugar  
3/4 teaspoon salt  
38 grams butter, softened  
375 grams milk

600 grams Corn mixture  
7.5 grams sugar  
3 grams Iota carageenan (.5%)  
1.2 grams Kappa carageenan (.2%)  
1 1/2 sheets gelatin

### **Spiced Fig-Pecan Butter**

300 grams fig puree  
300 grams pecans, toasted, ground.  
Salt, to taste  
Simple syrup, to taste

### **Figs ala Plancha**

Figs, sliced lengthwise  
Clarified butter

### **Assembly**

Sugar in the raw  
Roasted freeze dried corn  
Corn nuts, cracked

### **Sauteed Corn Gel**

In a large sauté pan make a golden brown caramel with the sugar and salt. Add the corn kernels and toss, coating in the caramel. Add the butter and continue to cook until the corn is tender and evenly caramelized. Remove from heat and cool slightly. Transfer to a blender and puree with the milk until smooth. Strain through a fine mesh strainer.

Combine the sugar and the gums and mix well. Place 600 grams of the corn mixture in a blender and slowly pour in the sugar and gums. Blend well for at least one minute. Meanwhile bloom gelatin in cold water. Pour corn mixture into a sauce pot and bring to a boil. Quickly pour into egg-shaped flexipan molds. Refrigerate until set

### **Spiced Fig-Pecan Butter**

Toast the pecans and transfer to a food processor while still warm. Blend with fig puree and a small amount of simple syrup. Add salt and extra simple syrup to taste. Cool and store in the refrigerator.

### **Figs ala Plancha**

Brush a hot plancha, or heavy-bottomed flat pan, with clarified butter. Place fig slices in the butter and gently caramelize the fig on one side. Reserve warm.

### **Assembly**

Brush the plate with the Fig-Pecan butter. Place two fig slices on the butter and top with a Corn Gel. Sprinkle the gel with sugar and brulee. Garnish plate with freeze dried corn and corn nuts.