

Dessert Professional-C-CAP Spotlight, June 2014

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Executive Pastry Chef, Harlem Jazz Enterprises—The Cecil and Minton's

RECIPE:

Coconut Mousse with Hot Milk Sponge Cake and Pineapple Jalapeno Compote

Hot Milk Sponge Cake Ingredients:

275 g cake flour

2 1/2 teaspoons baking powder

1/2 teaspoon fine sea salt

4 large eggs, room temperature

325 g granulated sugar

240 ml milk

1 teaspoon pure vanilla extract

30 g unsalted butter

Directions:

Center Oven Rack

Preheat oven to 350° F (177°C)

In a medium sized bowl, sift the cake flour, baking powder and fine sea salt through a fine mesh sieve. Keep the ingredients near your mixer.

In the bowl of your stand mixer fitted with the whisk attachment, beat the whole eggs on medium speed to break them up. Increase the speed to medium-high and begin to slowly drizzle in the granulated sugar. Continue beating until the mixture thickens and doubles in volume, about 5 minutes. The sugar/egg mixture will lighten and thicken considerably.

While the eggs and sugar are beating, add the milk, vanilla extract, and unsalted butter into a small saucepan. Heat this over medium heat until just under the boiling point; the butter should be completely melted. Reduce the mixer speed to low and add the dry ingredients. Mix until just combined.

Increase the speed to medium-low and add the hot milk mixture in a steady stream.

Don't over beat. Mix only until combined.

Pop the cakes into the preheated oven and bake for 25-30 minutes.

The cakes should spring back when lightly touched on top and have golden tops (the cakes should also begin to pull away from the sides when removed from the oven). Don't

open the oven before the first 25 minutes or you risk having the cakes collapse in the center.

Pineapple Jalapeno Compote:

300g peeled and small dice pineapple
1 jalapeno cut in half, seeded, and brunoise
30g palm sugar
10g honey
5g dark rum
1 vanilla bean
1/4 teaspoon lime zest
1/2 teaspoon sea salt
1/4 teaspoon chopped rosemary

Combine palm sugar and honey and cook to a light caramel. Slowly add in dark rum, pineapple, jalapeno and vanilla bean cut in half beans scrapped. Cook until pineapple is tender and liquid in pan is gone.

Remove from heat. Fold in lime zest, sea salt and rosemary. Cool down and store until plating.

Coconut Mousse:

16g gelatin sheets
300g coconut milk
200g coconut puree
80g granulated sugar
40g palm sugar
500g heavy cream, whipped to soft peaks

Bloom gelatin in ice water, squeeze out excess water and set aside.

Combine coconut milk, puree and sugars and bring to a boil. Stir in bloomed gelatin.

Cool down and fold in whipped cream.

Pipe into molds and freeze.

Pineapple Curd:

80g fresh pineapple juice
20g fresh lemon juice
1 teaspoon salt
120g sugar
80g eggs
225g butter

Combine the juices, sugar, salt and eggs in a bowl and whisk to obtain an even mixture. Place over a double boiler and whisk until thickened. Stir in butter until melted. Strain and place in squeeze bottle.

Condensed Milk Ice Cream:

480g milk

250g sweetened condensed milk

40g liquid glucose

35g milk powder

5g ice cream stabilizer

5 egg yolks

120g heavy cream

Combine milk, condensed milk, and glucose bring to boil. Mix together milk powder, ice cream stabilizer and egg yolks.

Temper into milk mixture and cook until thick. Strain and pour in heavy cream. Cool down in ice bath and refrigerate overnight before spinning in ice cream machine.