

PASTRY

BAKING

CHOCOLATE

ICE CREAM

Dessert

PROFESSIONAL

2009 TOP TEN CHOCOLATIERS

GELATO SAVEUR

SUGAR ON TOP

DECEMBER 2009

\$5.95



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Victoria A. Love

Executive Pastry Chef, The Water Club,
New York, NY

Formerly of: Patisserie Les Friandises, New York, NY

Training: The French Culinary Institute, New York, NY

Favorite dessert of your own creation: Provencal Tasting Plate. "Lillet Gelee, Chocolate Meringue Roches with Candied Mint and Lavender Honey Nougat Glace."

Least appreciated dessert: Crème Fraiche Coeur a la Crème with Strawberries, Passion Fruit and Cassis. "I believe it was because not that many people are familiar with Coeur a la Crème."

Mentor/inspiration: "My mentor has been Chef Tira Casaceli of The French Culinary Institute and my cake inspiration comes from Colette Peters."

Free time: "I love movies, especially Alfred Hitchcock and Film Noir, and I collect cookbooks."

If you weren't a pastry chef, what would you be? "A theatre or film director."

Favorite tool: "Rubbermaid heat-resistant 17" spatula, because it is so durable."

Favorite ingredient: "I love exotic fruit, but the thing I love the most is royal icing, because I can use it to decorate so many things and put together gingerbread houses, which I love to make."

Ultimate job: "Running my own pastry school, which has a functioning and profitable patisserie, dessert bar and chocolate shop, and that offers scholarships to anyone who wants to attend."

Best part of the pastry business: "The ability to be creative everyday."

The one thing you wish you knew about the industry when you first got into it: "To take a break from repetitive work every couple of hours, because after years of working on projects without ever taking a break to rest my wrist, I suffered from chronic De Quervain's tenosynovitis for 2 years and my right hand was in a splint for 6 months. But that didn't stop me—I learned how to pipe with my left hand."

**The Water Club, 500 East 30th Street,
New York, NY; 212-683-3333**

Description of business: Fine Dining Restaurant with Banquet Facilities, 25th Anniversary Year

Number of pastry staff: 5 full-time, 2 part-time and up to 8 interns

Number of seats/average number of covers: 200 a la carte, 250 brunch, 250 banquets

Number of dessert menu items: 11 a la carte, 16 banquet, 25 brunch

Lesson: "I tell all my interns and staff to never give up, that it may take one day to learn a skill, it may take one year or it may take a lifetime, but never give up, because one day they will master it."

Banoffe Parfait

Yield: 24 Servings

Dulce de leche:

5 (14 oz) cans condensed milk

1. Place cans in a pot and cover with water. Bring water to a rolling boil, turn heat down to medium and boil the cans for 1 hour.
2. Rotate the cans to upside-down and boil for another 1 hours, replenishing the water to make sure the cans are covered throughout. Remove cans from water and cool. This step can be done a day before assembly.

Tres leches cake:

8 oz/227 g all-purpose flour
1 tsp baking powder
5 egg yolks
9 oz/255 g granulated sugar, divided
2.5 liq oz/70 ml whole milk
1 tsp vanilla extract
5 egg whites
Confectioners' sugar for dusting cake

1. Prepare a half-sheetpan by greasing pan, lining it with parchment, greasing parchment and dusting parchment with flour. Tap out excess flour. Preheat oven at 300°F.
2. Sift together flour and baking powder, set aside.
3. Whisk together egg yolks and 6 oz/170 g of sugar, until ribbon forms.
4. Whisk milk and vanilla extract gently into the egg yolk mixture.
5. Fold sifted flour and baking powder into the egg yolk mixture.
6. Whisk egg whites in a separate bowl until trailing, then while whisking, pour in 3 oz/85 g sugar and continue to whisk until stiff peaks just form.
7. Fold 1/3 of egg whites into yolk mixture to lighten batter, fold in another 1/3 of egg whites and finally last 1/3 of egg whites. Be careful not to over-mix and deflate the egg whites.
8. Pour batter into prepared half sheetpan and smooth the batter evenly to the edges of the pan with an offset spatula.
9. Bake for 20 – 25 minutes, until batter springs back from the touch and pulls back from the sides of the pan.
10. Let cool for 1 hour. Dust top of cake with a thin layer of confectioners' sugar, so it will not stick to the parchment paper, and invert pan onto a sheet of parchment paper. Remove baked-on parchment paper from top of inverted cake.
11. Cut cake into 24 2" circles; set aside for assembly.

Tres leches soaking liquid:

8 liq oz/237 ml heavy cream
One 12-oz can evaporated milk
One 14-oz can condensed milk

Whisk cream and milks together; set aside for assembly.

Dulce de leche mousse:

4 sheets gelatin (10 g per sheet)
32 liq oz/946 ml heavy cream
1 lb, 12 oz/795 g dulce de leche (2 cans)
1 lb/454 g crème fraiche
2 oz/60 ml heavy cream
4 egg whites
1 oz/28 g granulated sugar

1. Bloom gelatin in cold water for about 5 minutes, squeeze out excess water, set aside.
2. Whip heavy cream until stiff peaks just form; chill.
3. Whisk dulce de leche and crème fraiche together.



4. Fold $\frac{1}{3}$ of the whipped cream into the dulce de leche mixture, then fold in remaining whipped cream.

5. Heat 2 oz/60 ml cream until hot. Pour over gelatin and stir until melted.

6. Fold some of the dulce de leche mixture into the melted gelatin, and then fold the melted gelatin mixture back into the dulce de leche mixture.

7. Whisk egg whites in a separate bowl until trailing, then, while whisking, pour in 1 oz/28 g sugar and continue to whisk until stiff peaks just form.

8. Fold $\frac{1}{3}$ of egg whites into dulce de leche mixture, then fold in another $\frac{1}{3}$ of egg whites and finally last $\frac{1}{3}$ of egg whites. Be careful not to over-mix and deflate the egg whites nor over-whip the cream.

9. Chill until ready for assembly.

Crème fraiche cream:

16 liq oz/473 ml heavy cream
.5 oz/14 g confectioners' sugar
8 oz/227 g crème fraiche

Whip cream and confectioners' sugar to soft peaks, then whisk in crème fraiche until stiff peaks form. Chill until ready for assembly.

Assembly:

McVities digestive cracker crumbs (Robocoup about 10 crackers [4 oz/113 g] until fine crumbs form)
8-9 just-ripe bananas
10 pints strawberries
3 (14 oz) cans dulce de leche

1. Place a cake circle in the bottom of an 8-oz rock glass and pour in 2 Tbs of Tres Leche Soaking Liquid. Repeat with the remaining cake and soaking liquid. Chill for a minimum of 1 hour or up to overnight for the liquid to soak into the cake.

2. Pipe a $\frac{1}{4}$ " thick layer of dulce de leche over the cake.

3. Slice strawberries width-wise into $\frac{1}{8}$ " thick circles from the widest section of the strawberry. Line the inside of the rock glass with the strawberry slices,

creating a band around the glass, making sure that the strawberries are pressed onto the glass just above the layer of dulce de leche.

4. Slice 4-5 rounds of $\frac{1}{8}$ " thick banana slices and layer them in a circle on top of the dulce de leche inside the strawberry band.

5. Sprinkle 1 tsp of digestive cookie crumbs over the bananas.

6. Pipe in a $\frac{1}{4}$ " thick layer of mousse over crumbs. Tap the glass gently down to get out any air bubbles.

7. Repeat steps 4 and 5, then pipe mousse over last layer of bananas and crumbs and fill up to the top of the glass. Level off the mousse and chill until service.

8. Just before serving; thinly slice strawberries and arrange a layer on top of mousse fanned out in a circle. Top with a quenelle of crème fraiche cream and a halved strawberry.