

YOUTH TEAM USA

Cuisine of America's Atlantic Coast

Finger Foods

Seared Duck Breast peach chutney ▪ crispy duck skin ▪ winter squash

Veal Sweetbreads and Mushroom Terrine dijon mustard ▪ mayonnaise ▪ baby pickles ▪ pistachio

Crab Legs and Avocados wasabi tobiko ▪ ginger ▪ bonito ▪ soy

Spiced Honey Poached Carrot vermont blue cheese ▪ carrot flower

Atlantic Salmon Platter

Salmon juniper + dill

Golden Beets lemon cheese ▪ horseradish ▪ beet cone ▪ trout roe

Pineapple + Citrus Relish cilantro

Maine Lobster truffle and spinach

Mustard Vinaigrette Marinated Potato herring ▪ egg ▪ mayonnaise

Apple Salad pumpernickel crisp

Lobster Crème Fraîche tarragon

Fennel Celery Leaf Salad bitter greens ▪ pear vinaigrette

Table Service

Bacon Wrapped Rabbit Loin herbed forcemeat

Rabbit Leg Ragout mushroom + leek

Pumpkin Puree carrots ▪ onions ▪ potato

Dessert

Apple Mousse almond sponge ▪ green apple glaze ▪ sable cookie

Apple Fruit Gelée fresh berries ▪ orange supremes

Cinnamon Ice Cream

YOUTH TEAM USA

Cuisine of America's Atlantic Coast

Finger Foods

Seared Duck Breast peach chutney ▪ crispy duck skin ▪ winter squash

Veal Sweetbreads and Mushroom Terrine dijon mustard ▪ mayonnaise ▪ baby pickles ▪ pistachio

Crab Legs and Avocados wasabi tobiko ▪ ginger ▪ bonito ▪ soy

Spiced Honey Poached Carrot vermont blue cheese ▪ carrot flower

YOUTH TEAM USA

Finger Foods

Seared Duck Breast peach chutney ▪ crispy duck skin ▪ winter squash

Roasted Duck

2 x 113g each duck breast, boneless skinless
 2 ea Star Anise
 8 ea Black Peppercorns
 177 ml Port Wine
 2 Sprigs Rosemary
 3 Sprigs Oregano
 2 Sprigs Thyme
 5g Salt

1. Toast star anise and peppercorns in a pan until fragrant, add port wine and herbs and let reduce for thirty seconds, transfer to a deli cup and cool.
2. Use vac machine to marinate duck breast and let sit for one hour.
3. Sear duck breast and then roast in oven until internal temperature reaches 140 degrees.
4. Square off and cube into large dice.

Duck Skin Crust

2 ea Duck Skin from breast
 Salt and Baking Soda mixture
 59 ml honey (to brush)

1. Preheat oven to 400F
2. set skin between oven glass and press with a weight. Let roast for one hour or until crispy. Remove and lightly pulse in a food processor

Winter Squash

1 ea butternut squash, peeled and seeded
 30 ml olive oil
 5g rosemary
 5g thyme
 5g salt
 5g black pepper

1. Peel and seed the butternut squash.
2. Cut into planks.
3. Toss with oil, rosemary, thyme, salt, and black pepper.
4. Roast at 425F for about 30 minutes.

YOUTH TEAM USA

Finger Foods

Veal Sweetbreads and Mushroom Terrine dijon mustard ▪ mayonnaise ▪ baby pickles ▪ pistachio

Veal Sweetbreads

200 grams Chicken breast meat
2.5g salt
1.5g black pepper ground
1g parsley, minced
1g rosemary. Minced
1g thyme, minced
1.5g shallots, minced
0.5g garlic, minced
14g egg whites
30 grams white bread crumbs
50 grams heavy cream
2 ea sweetbreads
946 ml chicken stock
60 g white wine
3 shallots, halved
3 garlic, whole
2 bay leaves
1 rosemary stems
2 thyme stems

1. Small dice chicken breast. Place in a food processor for about 3 minutes. Scrape down sides of bowl.
2. Season with salt, pepper, parsley, rosemary, thyme, shallots, garlic. Run for 30 seconds and scrape.
3. Add 14 grams of egg whites and 30 grams bread crumbs. Run for 30 seconds and scrape.
4. Add heavy cream. Run for 30 seconds and scrape.
5. Remove from the food processor and place in a bowl over ice.
6. Poach Sweetbreads in 946 ml of Chicken Stock, 60 g of White Wine, 3 Shallots, 3 Cloves of garlic, 2 Bay Leaves, 1 Rosemary Stem, and 2 Thyme Stems until par cooked. Small dice and fold into terrine mixture with pine nuts.
7. Place into plastic lined mold. Cook for about 42 minutes in a combi set oven at 118 F

Dijon Spread

115g mayonnaise
24g dijon mustard

1. Combine and place in a piping bag or squeeze bottle.

YOUTH TEAM USA

Finger Foods

Crab Legs and Avocados wasabi tobiko ▪ ginger ▪ bonito ▪ soy

Crab

2 merice cut crab legs	1. Remove crab from shell, reserve
1 avocado	2. Blend avocado with lime juice
10 ml. lime juice	3. Lay out thinly sliced cucumbers
1 English cucumber, sliced thin	4. Spread thin layer of avocado on cucumbers and roll around crab, reserve in refrigerator until service
50 g mayonnaise	5. In small bowl combine mayonnaise, wasabi and tobiko reserve for service
10 grams wasabi	
30 g tobiko	

Blue Corn Shell

57 grams whole butter melted	1. Combine all ingredients thoroughly in food processor, place in container and cover
29 grams powder sugar	2. Spread thin layer out on nonstick pad, bake at 375 degrees for 4 minutes
57 grams egg whites	3. Remove from nonstick pad and shape as needed, reserve for assembly
85 grams Blue corn flour	
29 grams AP flour	
4grams salt	
2grams black pepper fine ground	
2grams cumin ground	
2 grams Granulated sugar	

Jalapeno Cream

60 grams olive oil blend	1. Heat oil in skillet over high heat and sear jalapeno on all sides, cool to the touch and remove skin, and seeds
2 jalapeno	2. Place in blender and blend smooth with sour cream and mayo
90 grams sour cream	3. Season to taste and reserve for assembly
90 grams mayonnaise	
Salt and pepper to taste	

YOUTH TEAM USA

Finger Foods

Bonito Soy Glaze

60 ml soy sauce

30 ml water

4g bonito flake

15g ginger, minced

15g garlic, minced

3g cornstarch water slurry

1. Combine soy, water, bonito, ginger, garlic, and bring to simmer
2. Thicken with cornstarch simmer 1 minute, strain and reserve cold for service

YOUTH TEAM USA

Finger Foods

Spiced Honey Poached Carrot vermont blue cheese ▪ carrot flower

Carrots

236 ml Honey
236 ml Water
236 ml Apple cider vinegar
30 g Salt
5 g Ginger
5 each Carrot, peeled

1. Place all the ingredients except carrots in the medium pot (enough size, it's easy to boil over)
2. When the brine boil, poached carrot in the brine about 12 min.
3. Use the pick and pick is easily through the carrots, it's done.

Blue Cheese Filling

100 grams Blue cheese
10 grams Cream cheese
20 grams Sour cream
10 grams Pickled carrot scraps, minced
5 g Chives chopped
5 g Dill oil
Black pepper

1. Place the blue cheese and cream cheese in the mixer with paddle attachment.
2. Add sour cream, chives and pickled carrot scraps
3. Place in the piping bag

Pickled Carrot

½ each Carrot, sliced thin
43 g Sugar
236 ml champagne vinegar
118 ml Water
15 g Salt
5 g Pickling spices

1. Using small round cutter punch out 36 carrot circles for thin sliced carrot
2. Boil the sugar, vinegar, water, salt, and pickling spices in the small pot.
3. Pour the hot brine over the sliced carrots, place in refrigerator until cool

Assembly

1. Fill blue corn shell with sliced scallop
2. Top with mango and jalapeno cream

YOUTH TEAM USA

Finger Foods

Assembly

30 grams Membrillo

12 pc Poached carrot

5g Carrot baby leaf, roughly chopped

12 Chive stick, 2cm cut

1. Trim the poached carrots with two different size molds as a cylinder shape
2. Cut the membrillo 3mm thickness and place in the bottom of cylinder
3. Filled with blue cheese filling in the cylinder
4. Trim the carrot pickle with round mold
5. Fold the pickled carrot as circular sector shape
6. Place on the cylinder and make a small flower
7. Place chive stick in the middle of flower shape

YOUTH TEAM USA

Cuisine of America's Atlantic Coast

Atlantic Salmon Platter

Salmon juniper + dill

Golden Beets lemon cheese ▪ horseradish ▪ beet cone ▪ trout roe

Pineapple + Citrus Relish cilantro

Maine Lobster truffle and spinach

Mustard Vinaigrette Marinated Potato herring ▪ egg ▪ mayonnaise

Apple Salad pumpernickel crisp

Lobster Crème Fraîche tarragon

Fennel Celery Leaf Salad bitter greens

Pear Vinaigrette

YOUTH TEAM USA

Atlantic Salmon Platter

Salmon juniper + dill

Cured Salmon Loin

Side Salmon (skinned/boned)

946 ml Water

85g Salt

85g Sugar

30 ml Gin

28g Lemon Zest, chopped

28g Dill

28g Parsley

14g Salt

1. Mix water, salt, sugar, and gin
2. Place salmon in brine in a shallow pan, set in cooler for 30 minutes, rinse and dry
3. Make a cut in center of salmon's half way thru the fillet
4. Mix together, lemon, dill and parsley and season center of salmon with mixture
5. Wrap and shape salmon in plastic wrap, cook at 109 degrees F for 45 minutes, cool in ice bath

Horseradish Cream Wrap

10 gelatin sheets

236 ml White wine

7g Whole black peppercorns

2 each bay leaves

5 gr Shallot, chopped fine

230 g mayonnaise

242 g Sour Cream

Lemon zest, From one lemon

1 each lemon juice

Salt (TT)

Multi colored ground Pepper (TT)

30 g Horseradish, prepared

Parsley finely chopped (TT)

1. Set gelatin sheets in ice water to bloom
2. In small pot reduce by 2/3 white wine, pepper corns, Bay leaves, Shallots, strain and reserve
3. In double boiler over warm water combine mayo, sour cream, lemon zest, lemon juice, salt, gelatin, wine reduction, pepper mix, add horseradish, parsley and mix thoroughly
4. Pour into molds on sil-pat, let cool, refrigerate, reserve for assembly

YOUTH TEAM USA

Atlantic Salmon Platter

Golden Beets lemon cheese ▪ horseradish ▪ beet cone ▪ trout roe

Roasted Golden Beets

- | | |
|------------------------------------|--|
| 6 each Golden beet | 1. Rub beets with olive oil, salt, peppercorns, thyme, and garlic. |
| 28g Olive oil | 2. Cover the beets completely in aluminum foil and place in the roasting pan, cook at 425 for an hour or until cooked through. |
| 10 grams Salt | 3. Remove from oven, cool to room temp and cut into desired shape, reserve for assembly (reserve trim) |
| 20 each Black peppercorns, crushed | |
| 6 springs Thyme | |
| 8 cloves Garlic, chopped fine | |

Fresh Lemon Cheese Horseradish

- | | |
|---|--|
| 250 grams Lemon cheese | 1. Place the lemon cheese and cream cheese in the mixer and soften with paddle attachment. |
| 60 grams Cream cheese | 2. Blend the beet scraps with little bit of water. |
| 125g Beet puree, (use reserved trim from previous recipe) | 3. Add beet puree, honey, horse radish, and sour cream in the mixer. |
| 15 ml Honey | 4. Add dill, lemon zest and pepper mix well |
| 32 g Horseradish | 5. Season with salt and pepper, reserve for assembly |
| 40 grams Sour cream | |
| 15 g Dill chopped fine | |
| 5 g lemon zest | |
| 5 g Pink peppercorn ground, pit removed | |
| Salt and pepper to taste | |

YOUTH TEAM USA

Atlantic Salmon Platter

Pickled Beet Petals

30 each golden beet slices, 1/32 inch thick

75 g Sugar

236 ml Vinegar

118 ml Water

14 g Salt

5 gram Pickling spices

1. Place sliced beets in nonmetallic container
2. Boil the sugar, vinegar, water, salt, and pickling spices in the small pot.
3. Pour the hot brine over the sliced beets, let sit covered in refrigerator 30 minutes or until cool
4. Use small round cutter to cut pickled beet slice into small circles, reserve for assembly

Assembly

12 each Shaped roasted beet

30 grams olive oil

4g Black Pepper

1g Pink peppercorn ground

8g Salt

14g Parsley chopped

30 grams Trout Roe

Edible flowers

1. Place roasted beet on small service tray and brush with olive oil, season with black pepper, pink pepper, salt and parsley
2. Fill cut outs with lemon horseradish cream
3. Fold pickled beets into cones and fill with trout roe
4. Garnish with edible flowers between two cones

YOUTH TEAM USA

Atlantic Salmon Platter

Pineapple + Citrus Relish cilantro

Relish

- | | |
|---|--|
| 3 each orange, segmented (reserve juice) | 1. Cut citrus segments into smaller wedges 1 cm long |
| 3 each grapefruit segmented (reserve juice) | 2. In mixing bowl toss ingredients together and place in cooler covered for 30 minutes |
| 3 each lime segmented (reserve juice) | 3. Place in buffet service bowl ready for buffet service |
| 100 grams pineapple small diced | |
| 15g red bell peppers finely minced | |
| 5g Serrano chili finely minced | |
| Salt to taste | |
| Black pepper to taste | |
| 5 sprigs cilantro chopped fine | |

YOUTH TEAM USA

Atlantic Salmon Platter

Maine Lobster truffle and spinach

Lobster Mousse

2x 170 g Lobster tails, ground
 500 grams Shrimp, peeled deveined, ground
 80 grams White bread
 20 grams Salt
 12g White Pepper
 80 grams egg whites
 30 grams heavy cream
 20 grams leeks, minced
 10 grams lobster roe, cooked, minced
 5g Minced Tarragon
 2g Pink pepper flakes
 10 grams Black Truffle
 90 grams spinach, blanched and chopped fine

1. Blend smooth lobster and shrimp in food processor
2. Add bread, salt, and pepper and blend smooth
3. Add egg whites and blend smooth, scrape down sides
4. Add heavy cream and blend smooth, scrape down sides
5. Remove and place in bowl (reserve 100 grams) fold in leeks, lobster roe, tarragon, pepper, truffles, and spinach place over ice in refrigerator, reserve

Lobster Base

2x 170 g Lobster Tails
 15 g Egg white powder
 15 g Gelatin powder

1. Cut lobster tails in half long ways, slice each strip of tail twice into three equal lengths
2. Toss lobster dust with egg white powder and powder gelatin
3. Place lobster sections into mold packing tightly
4. Top with spinach truffle lobster mousse
5. Press with weight and poach at 159F for 25 minutes

YOUTH TEAM USA

Atlantic Salmon Platter

Mustard Vinaigrette Marinated Potato herring ▪ egg ▪ mayonnaise

Poached Russet Potatoes

6 each cylinder-shaped russet potato

473 ml chicken stock

3g Salt, kosher

1. Place potatoes in flex mold
2. Fill with chicken stock and season with salt
3. Steam for 7 minutes at 110 F until cooked through
4. Cool in mustard dressing

Mustard Dressing

60ml Champagne vinegar

15g spicy mustard

4g sugar

30 grams shallot minced

150ml cup Olive oil

4g parsley. Chopped fine

Salt and black pepper to taste

1. In a small bowl, whisk together vinegar, spicy mustard, sugar, and shallots.
2. Once combined, whisk in olive oil until emulsified.
3. Add parsley, pink peppercorn dust, black pepper, and salt.
4. Reserve for assembly.

Herring Egg Salad

3 each hard-boiled egg

6g pickled herring, minced

300ml mayonnaise

2g Worcestershire sauce

4 each chive, thinly sliced

3g Salt, kosher

1g pepper to taste

1. Remove yolks from center of cooked eggs and crumble, dice egg whites and reserve
2. Place all ingredients in to small mixing bowl and combine thoroughly, refrigerate until needed

YOUTH TEAM USA

Atlantic Salmon Platter

Apple Salad pumpernickel crisp

Frisee Apple Salad

30 grams baby frisee leaves, picked, washed
10 grams sweet pickled pepper, fine julienne
30 grams granny smith apple, fine julienne
1g fine shopped herbs
1g salt
1/2g fine ground pepper
12g herb olive oil

1. Thoroughly combine all ingredients in a mixing bowl

Pumpernickel Crisp

4 pc Sliced pumpernickel bread
30 grams Butter
2g Pepper, ground
3g Salt

1. Roll the pumpernickel bread thin, cutter needed.
2. Brush with butter.
3. Season with salt and pepper.
4. Place in 350F oven for 7 min.

Assembly

1. Fill marinated potato with herring salad, Top with apple and pumpernickel.

YOUTH TEAM USA

Atlantic Salmon Platter

Lobster Crème Fraîche tarragon

Lobster Tarragon Cream

473 ml lobster stock	1. In sauce pot combine stock, white wine, cognac, shallot, garlic, black pepper corn, and bay leaf
118 ml white wine	2. Using medium heat reduce mixture by 2/3rds, strain and cool, reserve
29 ml Cognac	3. In small mixing bowl combine reduction, sour cream, lemon juice, cucumber, and tarragon and mix well
15g shallots, minced	4. Season to taste with salt and pepper place in buffet service bowl and reserve cold until service.
4g whole garlic, minced	
4 black pepper corns	
1 bay leaf	
340 g sour cream	
5 ml lemon juice	
25g minced cucumber	
12 sprigs tarragon, finely chopped	
3g Salt	
1g Ground black pepper	

YOUTH TEAM USA

Atlantic Salmon Platter

Fennel Celery Leaf Salad bitter greens ▪ pear vinaigrette

Salad

2 cup Celery Leaves 1.
 1 cup Parsley Leaves
 200 gr. shaved fennel
 3 heads Frisee washed and trimmed to 2 cm.
 Seasonal micro and petite greens
 20 gr. fennel frowns
 20 gr. purple pearl onion shaved fine
 20 gr. radishes, fine julienne

Pear Vinaigrette

75g Pear Juice 1. Combine pear juice, Honey, White Wine Vinegar, Parsley, and Dijon in a mixing bowl
 15g Honey
 25g White Wine Vinegar 2. Slowly emulsify with Grapeseed Oil, once emulsified add in Shallots, Chives, Garlic, Salt, Pepper
 2 Tbsp Parsley
 15g. Dijon mustard
 200g Grapeseed Oil
 Shallots, Chives, Garlic, TT
 Salt and Pepper, TT

YOUTH TEAM USA

Cuisine of America's Atlantic Coast

Table Service

Bacon Wrapped Rabbit Loin herbed forcemeat

Rabbit Leg Ragout mushroom + leek

Pumpkin Puree carrots ▪ onions ▪ potato

YOUTH TEAM USA

Table Service

Bacon Wrapped Rabbit Loin herbed forcemeat

Rabbit Loin

4 rabbit loins (boneless)
 30 grams salt
 60 grams sugar
 100 gr water
 10 grams garlic minced
 10 grams shallot minced
 2 thyme springs
 4 gr black pepper ground
 Salt
 Pepper
 45 grams olive oil blend

1. Place rabbit loins in non-metallic container
2. Mix together salt, sugar, water, garlic, shallot, thyme springs and pour over rabbit loins, refrigerate for 1 hour
3. Remove loins from brine and rinse well, dry
4. Season with salt and pepper, shape in plastic wrap, place in combine at 115 degrees for 25 minutes, remove and cool in ice bath
5. Heat oil in skillet over medium high heat and sear loins on all side, let rest warm for 10 minutes cut as needed.

Herbed Forcemeat

300g rabbit thigh ground
 200g pork shoulder ground
 20g pork fat ground
 100g seasonal mushrooms dried, cooked, cooled
 15g chopped herbs
 12g salt
 4g fine ground black pepper
 30ml. heavy cream
 20g white bread crumbs
 250g thin sliced bacon

1. Place rabbit, pork, pork fat in food processor and blend fine
2. Add herbs, salt, black pepper, heavy cream, white bread and blend again smooth
3. Fold in mushrooms
4. Layout into mat and wrap around rabbit loins
5. wrap again with bacon mat
6. place in water bath at 140 degrees for 25 minutes and cool reserve for service
7. for service heat large skillet and brown on all sides, place in oven at 300 degree for 12 minutes to warm center.

YOUTH TEAM USA

Table Service

Rabbit Leg Ragout mushroom + leek

Rabbit Leg Ragout

60 grams olive oil blend	1. In large skillet heat oil over high heat, sear leg portions on all sides
4 each rabbit front and hind leg portions	2. Deglaze with white wine and add 1 qt rabbit stock, bring to simmer and remove fat from top.
90 grams sweet White wine	3. Add shallots, garlic, peppercorns, salt, thyme, and bay leaves, cover and braise in oven for 45 minutes at 350 degrees
1.8 L rabbit stock	4. Place second quart of rabbit stock in small pot over low heat and reduce by 2/3rds, reserve to finish braising sauce
60 grams shallots peeled rough chopped	5. Remove cooked rabbit legs from braising liquid and let cool covered to room temperature
2 cloves garlic peeled sliced	6. Strain our braising liquid into small sauce pan and place over low heat, add rabbit stock glaze and simmer reducing by ½, adjust with salt and pepper as needed
5 black pepper corns	7. Remove cooled rabbit meat from bones keeping large pieces, heat in refined braising liquid and reserve for as-
4 gr salt kosher	
5 springs thyme	
2 bay leaves	
60 grams olive oil blend	
400 grams white mushrooms quartered	
400 grams leeks julienne	

YOUTH TEAM USA

Table Service

Pumpkin Puree carrots ▪ onions ▪ potato

Pumpkin Puree

½ kilo or ½ small pumpkin seeds removed

50 ml. clear butter

12 g salt

5g black pepper

50ml heavy cream

30 g butter

1. Place half pumpkin on oven pan and season with butter salt and pepper roast at 350 degrees for 30 minutes, remove and let cool to the touch
2. Remove flesh from skin and place in vita mix, blend smooth with cream and butter reserve warm for service

Sautéed Vegetables

24 each butternut squash Parisians, blanched

24 each turnip tournets, blanched

24 each mini baby carrots with tops, blanched

36 each mini potato, fully cooked

1. Reserve for table side cooking.

YOUTH TEAM USA

Cuisine of America's Atlantic Coast

Dessert

Apple Mousse almond sponge ▪ green apple glaze ▪ sable cookie

Apple Fruit Gelée fresh berries ▪ orange supremes

Cinnamon Ice Cream

YOUTH TEAM USA

Dessert

Apple Mousse almond sponge ▪ green apple glaze ▪ sable

Joconde Sponge Cake

56 g blanched almonds	1. Place almond meal, powdered sugar, and bread flour into mixing bowl fitted with a paddle attachment on high for about 1 - 2 minutes. Mix eggs on high for about 5 minutes. Lower mixer speed to medium and add egg yolks; mix until combined, set aside.
56 g powdered sugar	
56 g bread flour	
3 whole eggs	
1 egg yolk	2. Change out paddle for whisk and whip egg whites with sugar just until soft peaks form. Fold half of egg whites into egg yolk mixture. Stir in melted butter and then fold in remaining egg whites.
2 egg whites	
28 g granulated sugar	
28 g melted butter	3. Pour into molds and bake at 325 degrees F until cooked through.

Apple Mousse

152g heavy cream	1. Whip cream to soft peaks and reserve in cooler.
3 sheets gelatin	2. Bloom gelatin and reserve.
133g fresh apple juice (reduced)	3. Heat juice and brandy to 110 degrees F. Pull; add bloomed gelatin.
7g apple brandy	4. Make a soft peak Italian meringue with the sugar and egg whites. (230 F)
100 grams sugar	5. Fold meringue into (cooled) apple mixture. Fold in whipped cream.
40 grams egg whites	

Glaze

18g gelatin sheets	1. Bloom gelatin.
125g water	2. Bring water, sugar, and glucose to 103 C/ 217 F. Stir in gelatin.
225g granulated sugar	3. Pour mixture over chocolate and emulsify; stir in condensed milk and coloring.
225g glucose syrup	4. Glaze is ready for use when temp reaches 35 C/95 F.
225g white chocolate	
160 grams condensed milk	
2 yellow, ¼ blue power flowers	

YOUTH TEAM USA

Dessert

Sable

137 g butter	1. Paddle softened butter with powdered sugar until combined.
45 g powdered sugar	2. Add egg yolks.
25 g cornstarch	3. Add dry ingredients, salt and lemon zest.
2 g salt	4. Roll out and cut. Bake at 340 F for 16 min (very golden brown).
125 g AP flour	
5 g egg yolks	
2 - 3 ea. lemons; zest only	

YOUTH TEAM USA

Dessert

Apple Fruit Gelée fresh berries ▪ orange supremes

Green Apple Pate de Fruit

250 grams green apple puree	1. In a saucepan, heat puree to 110 degrees.
4.5g apple pectin	2. Combine approx. 10% of sugar with pectin. Add to puree and bring to a boil.
237.5g sugar	3. Slowly add remaining sugar, then glucose syrup. Cook to 225 degrees.
20 grams glucose syrup	4. Pull and add citric acid diluted with 50% water.
3.5g citric acid	5. Pour into desired mold and allow to cool completely.
226 g sugar	6. Blend sugar and citric acid in a vitamix until fine. Toss set pate de fruit into sugar mix.
5 g citric acid	

Apple Filling

2 ea. Apples; small dice	1. Dice apples; toss in lemon juice and set aside.
10 ml lemon juice	2. Add water to sauce pot over medium heat. Include rest of ingredients, excluding apples.
236 ml water	3. Bring to a boil, add gelatin then apples and return to a boil. Reduce heat; cover and simmer until apples are tender.
113 g sugar	4. Transfer to molds and cool at room temp before freezing.
10 g cornstarch	
2 g cinnamon	
Pinch nutmeg	
Pinch salt	
2 ea. Gelatin sheets	

Apple Fritter

3 ea eggs, separated	1. Mix yolks, oil and milk, together
44 ml oil	2. Add sifted dry ingredients
207 ml milk	3. Fold in whipped egg white
170 g sugar	4. Dip the apple in batter and fry at 375 F
226 g AP flour	5. Remove, put on paper towel, dust with powdered sugar
5 g baking powder	
Pinch salt	

YOUTH TEAM USA

Dessert

Cinnamon Ice Cream sable cookie

Ice Cream

236 ml milk

473 ml heavy cream

4 ea. Cinnamon sticks

pinch salt

0.5 g stabilizer

113 g sugar

7 egg yolks

1. Custard method; strain and chill (leave cinn sticks while cooling).
2. Freeze in paco jet beaker.
3. Spin and freeze.

Assembly

poached apples for fritter

1 apple (parisienne scoop)

236 ml water/ 226 g sugar

10 ml Lemon juice

15 ml Apple brandy

Sachet bag - clove, star anise, cinnamon stick