



Olympic Cake:

By Jean Jacques Granet for the 21st
Annual U.S. Pastry Chef of the Year
Competition

Walnut Biscuit:

Soft butter	175 grams
Walnut pieces	300 grams
Salt	10 grams
Sugar	150 grams
AP flour	25 grams
Baking powder	4 grams
Fresh egg white	70 grams
Whipped egg white	125 grams
Sugar	50 grams

Method:

- 1) Combine walnuts, salt and 30 grams of raw egg white place on silpat then roasted for 12 minutes at 375° F. Let cool down before next step
- 2) Combine soft butter, roasted walnuts, sugar, flour and 40 grams left of fresh egg white.
- 3) Whip egg white to soft peak adding sugar slowly.
- 4) Combine #2 and #3 folding slowly then spread on silpat inside two 8" ring
- 5) Bake for 20 minutes at 340° F.

Noir Chocolate Biscuit:

Fresh eggs	280 grams
Fresh yolks	120 grams
Trimoline	160 grams
Glucose	80 grams
Heavy cream	245 grams

Noel Noir 72%	225 grams
AP flour	80 grams
Method:	
<ol style="list-style-type: none"> 1) Combine eggs, yolks, trimoline and glucose warming them on steam until reach 60° C then place in mixer and whipped on 2nd speed until ribbon stage. 2) Boil heavy cream then pour over the Noel Noir 72% to realize a ganache, cool down to 40° C 3) Fold slowly #2 inside #1 then adds AP flour. 4) Spread into 6" silicone mold. 5) Bake for 30 minutes at 320° F 	

Cremeux Citron Yuzu:

Ravifruit citron puree	188 grams
Yuzu juice	62 grams
Sugar	300 grams
Fresh eggs	420 grams
Butter	400 grams
Lemoncello	50 grams
Gelatin sheets	4 each
Method:	
<ol style="list-style-type: none"> 1) Bring to 95° C citron puree, yuzu juice, sugar and eggs then strain to chinois etamine. 2) Add softened gelatin then cool down to 64° C 3) Incorporate butter then limoncello whit hand mixer 4) Spread into 6" silicone molds then keep in freezer. 	

Mousse Noel Lactee

Heavy cream	1200 grams
Noel Lactee 35%	800 grams
Method:	
<ol style="list-style-type: none"> 1) Warm milk chocolate at 50° C then add 400 grams of soft peak whipped cream 2) Warm again the #1 mix to 40° C then add the rest of whipped cream folding it slowly 3) When mousse is ready place it into 8" ring building cake at reverse with cremeux first, noir chocolate biscuit second and walnut biscuit third. 	

Chocolate Glacage:

Heavy cream	250 grams
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Sugar	100 grams
Water	100 grams
Glucose	50 grams
Noel Royal 64%	100 grams
Chocolate coating	500 grams
Method:	
<ol style="list-style-type: none"> 1) Boil together heavy cream, sugar, glucose and water. 2) Poor over Noel Royal and chocolate coating then let rest 3) Use at 40° C to get shiny 	

Winter Chocolate Bonbons:

Jasmine Tea Noir Ganache

Noel Royal 64%	200 grams
Noel Noir 72%	600 grams
Glucose	120 grams
Heavy cream	400 grams
Mandarin puree	350 grams
Grand-Marnier	50 grams
Jasmine Tea	42 grams
Method:	
<ol style="list-style-type: none"> 1) Boil heavy cream and glucose, add tea leaves, cover with plastic wrap then let infuse for 11 minutes. 2) Strain infuse tea scaling again compensating the missing weight in adding heavy cream to get the original 400 grams 3) Boil mandarin puree and infused cream then pour over combined Noir and Royal chocolate 4) Add Grand-Marnier, let cool down to 40° C then pour half of batter into square frame. 	

Passion Mandarin Pate de Fruit:

Ravifruit Passion Puree	300 grams
Ravifruit Mandarin Puree	200 grams
Sugar	400 grams
Glucose	100 grams
Pectin	10 grams
Citric acid	4 grams

Water	4 grams
Method: <ol style="list-style-type: none">1) Prep the acid solution mixing water and citric acid together.2) Warm purees and sugar to 50° C then add pectin.3) Add glucose when reach boiling point.4) Cook until 106° C add acid solution then pours into square frame.5) Let cool down totally then un-mold and place on top of first layer of Noir ganache6) Add left over of Noir ganache to the frame, let crystallize in cooler over night then un-mold and cut to desire shape.7) Dip bonbons in Noel Lactee 35%	

