

## **Chef Chris Ford Round 2 Plated Dessert**

### **Fig Genoise**

225g sugar

9 egg whites

9 yolks

100g butter

180g Japanese cake flour

175g fig puree

1 vanilla bean

1. Using an electric mixer make a stiff meringue with egg whites and sugar. Add egg yolks and mix until pale and fluffy.
2. Using a rubber spatula, slowly fold half of the sifted cake flour in, do this in two parts, incorporating fully each time.
3. Combine melted butter, vanilla and fig puree and pour in the egg mixture.
4. Fold very fast and delicately to achieve a soft fluffy batter.
5. Bake at 325f for roughly 25 minutes, until the cake springs back and a toothpick inserted comes out clean.
6. Cool to room temperature.

### **Les Freres Panna Cotta**

1340g heavy cream

100g granulated sugar

160g high quality honey

4 4/5 silver gelatin

1 teaspoon vanilla paste

40g les freres cheese

1. Combine cream, honey, sugar, vanilla paste and cheese in sauce pot.
2. Bring to a simmer, making sure to melt the cheese fully.

3. Add bloomed gelatin and strain.
4. Chill over ice bath until cold temperature has been reached.
5. Chill and set in low-boy fridge.

### **Bittersweet Chocolate Sorbet**

250g simple syrup

250g water

25g cocoa powder

50g 72% chocolate

1. Combine syrup, water and powder in medium sauce pot.
2. Bring to a boil and add chocolate and stir until fully combined.
3. Strain and chill, freeze in ice cream machine/pacojet.

### **Moscavado Jelly Sheet**

500g water

110g moscavado light brown sugar

2 sheets silver gelatin

2 teaspoons agar agar

1. Combine everything but gelatin in small sauce pot and bring to a rolling boil for 50 seconds.
2. Add bloomed gelatin.
3. Strain and cool for about 5 minutes, while stirring.
4. Pour evenly onto half sheet pan lined with a silpat, very thin layer.
5. Chill and cut abstract shapes for the plate.

### **Fig Cloud**

200g water

50g fig puree

5g versawhip

2g xantham gum

40g sugar

pinch cinnamon

1. Combine all ingredients in a quart container.
2. Using a immersion blender, blend ingredients for 1 minute.
3. Transfer mixture to Kitchenaid and whip until stiff meringue like peaks have formed.
4. Keep cold.

### **Candied Pecans**

500g simple syrup

250g water

400g pecans

1. Bring to all ingredients to rolling boil for 10 minutes.
2. Strain, spread evenly on parchment lined half sheet pan and bake at 325f until pecans are shiny and toasted.
3. Cool and keep in air tight container.

### **To Finish:**

Cotton Candy

Cocoa Nibs