

CITRUS NOUGAT GLACÉ WITH CARAWAY CAKE

JAPANESE | 8 SERVINGS

This dessert was inspired by the abundance of citrus that gives vibrancy to the wintry months; highlighted by the snowy nougat glacé studded with various colored citrus peels like jewels in frost. The citrus was also made into marmalade to blanket a warm toast, which gave an association to bread and honey, then to "pocket full of rye," hence the caraway in the angel food cake toast, wrapping the whole thing into a cozy nursery rhyme to tuck into in the bleak and dreary season.



CHEF ERIKA MASUDA

comes from a tradition of restaurateurs: Her mother's family owned an authentic Japanese restaurant in Kyoto, Japan, for more than 150 years. Chef Masuda was born in Tokyo and raised and educated in Japan, England and the United States. She has worked in hotels and freestanding restaurants, including Chicago's Ritz-Carlton Hotel, North Pond Restaurant and the Sir Francis Drake Hotel in San Francisco. She is the Grand Prize winner of the 2001 Sandeman Port International Dessert Recipe competition.

NOUGAT GLACÉ

120 g.	pasteurized egg whites
210 g.	thyme honey
2	vanilla beans
14 g.	sugar
360 g.	heavy cream, <i>whipped to soft peaks</i>
50 g.	Meyer lemon juice
40 g.	candied citrus peel (grapefruit, orange, lemon), <i>finely chopped</i>
20 g.	dried cranberries, <i>chopped</i>

- In large mixer bowl, whip egg whites to soft peaks.
- In medium bowl, scrape seeds from vanilla beans into honey. Place honey into large saucepan; heat to 266°F.
- Pour hot honey mixture over egg whites; continue to whip until stiff.
- Gently fold in whipped cream, lemon juice and citrus peel, being careful not to deflate.

- Pour nougat into acetate-lined angel food cake pan; freeze until firm.
- Unmold frozen nougat, cut into 8 slices.

CARAWAY ANGEL FOOD CAKE

453 g.	sugar
340 g.	cake flour
907 g.	egg whites
1-½ tsp.	cream of tartar
1 tsp.	salt
453 g.	sugar
2 tsp.	vanilla paste
1 tbsp.	caraway seeds

- Preheat oven to 310°F. In large bowl, sift together 453 g. sugar and cake flour.
- In large mixer bowl, whip egg whites to soft peaks. Gradually add cream of tartar, salt and remaining 453 g. sugar; continue to whip to stiff peaks. Fold vanilla paste into meringue.



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CITRUS NOUGAT GLACÉ WITH CARAWAY CAKE



GERMAN RIESLING

(Spatelese or Auslese) has been harvested later in fall, giving it time to offer ample sugar and intensely citrus and tree fruit aromatics.

- Combine caraway seeds with flour mixture. Fold gently into meringue.
- Spread batter in ungreased angel food pan. Bake for 30-35 minutes or until cake springs back when touched lightly. Invert pan and cool upside down. When cake is completely cooled, remove from pan. Cut into 8 portions.

CITRUS MARMALADE

1 kg.	citrus fruits: Meyer lemons, blood oranges and grapefruit
200 g.	honey
680 g.	sugar
1 tsp.	pectin
10 g.	sugar

- Peel the citrus (colored part only, avoiding pith). Julienne the peel; reserve.
- Supreme the citrus, working over a bowl to catch juices.

- In a large saucepan, place juices, honey, citrus peel and citrus segments. Pour 680 g. sugar over the top.
- Heat over low heat, stirring constantly to avoid scorching, until sugar is melted.
- Increase heat and cook until mixture is syrupy and translucent. Do not let mixture boil.
- In small bowl, combine pectin with 10 g. sugar. Whisk into fruit mixture.
- Pour mixture into bowl; chill over an ice bath until thickened.
- Remove to clean container and chill.

PINE NUT SAVOIARDI

45 g.	almond flour
20 g.	pine nuts, plus additional for sprinkling
20 g.	powdered sugar
20 g.	cake flour
3	egg yolks
50 g.	granulated sugar
4	egg whites
½ tsp.	cream of tartar

- Preheat oven to 350°F. Grind almond flour, pine nuts, powdered sugar and cake flour together in food processor.
- In mixer bowl, whip egg yolks with half the granulated sugar until light and fluffy.
- Using a clean bowl and whisk, whip egg whites to soft, moist peaks. Gradually add in the cream of tartar and remaining granulated sugar; continue to beat until stiff.
- Sift flour mixture over meringue; fold in gently until mixture is combined.

- Using a pastry bag, pipe 6 inch x ¼ inch fingers on parchment-lined sheet pan. Sprinkle with additional pine nuts.
- Bake until puffed, golden and crisp, about 6 minutes.

TO ASSEMBLE

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| as needed | salted butter |
| as needed | supreme of orange, Meyer lemon and blood orange |
- Heat butter in sauté pan. Briefly sear **ANGEL FOOD CAKE** slices on both sides until nicely browned.
 - Place two **SAVOIARDI**, staggered, on plate. Place a slice of **NOUGAT GLACÉ** on its end on top of savoiardis.
 - Place angel food cake on plate; drape **CITRUS MARMALADE** over cake.
 - Dot plate with supreme of citrus fruits.



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READY FOR THE WORLD

This cookbook highlights the internationality of Kendall College's award-winning faculty. Our students also come from around the world, with nearly 60 countries represented on campus. One in eight Kendall students is international, which contributes a global perspective to both the classrooms and kitchens.

Our culinary arts students bring their passion to Kendall College and graduate with the skills, knowledge and experience that employers value most. We are proud that Kendall is ranked No. 1 in Chicago for preparing students for careers in culinary arts (TNS Global-2013 Survey).

Kendall graduates are truly ready for the world. In addition to learning from accomplished instructors who use the campus and City of Chicago as living classrooms, students also gain valuable experience in three dining areas on campus—a Michelin-recommended public fine dining restaurant, a quick service restaurant and the school café.

We hope you enjoy this special collection of recipes.



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