

# JIMMY MACMILLAN

## DESIGN FOR EMOTION

*Chef Jimmy MacMillan is the executive pastry chef and consultant at JMPUREPASTRY, the company he started with his wife (the other 'JM') in 2010. He directs the pastry program at Cathedral Hall in Chicago. Chef MacMillan has been recently awarded "2011 Chicago Rising Star Pastry Chef".*

*Times are changing. Our shrinking world is evolving rapidly and customer's tastes along with it. Much of the change has been for the better; chefs and diners have a new understanding of the value of quality; healthy food, community building and investing in a sustainable future. We are more mindful of what and how we consume. In our busy world, a memorable dish is all the more treasured.*

*With the greater demand for positive emotional experiences, chefs are crafting their plates with care. They are becoming experts in presenting meticulously crafted 'food experiences' that diners crave. An exceptional plate may start in the mind of the chef, but relationships with purveyors of outstanding goods and services are invaluable to the process. Local growers with heirloom produce, tea masters, creators of stylish service pieces, and customized tools are all part of the chef's "toolbox". Experts are wisely turning to experts.*

*Pastry Chef Jimmy MacMillan knows his demanding diners expect luxury, not just in flavor, but also in experience. His customers want to be seduced, surprised, and delighted. His desserts are not just for eye appeal, but for the entire sensory spectrum. Although MacMillan's work is considered contemporary in form, his flavor concepts are often simple at their core. What flavors can bring up childhood memories? What tastes are foreign but welcome? What colors leap off the plate to invoke the soon-to-be-tasted flavor? To create a meaningful plate, MacMillan believes it must be poignant in several ways: well sourced ingredients, visually stunning, and harmonious flavors. The key is achieving the right balance.*

*Working less with 'sweet', Chef MacMillan uses antioxidants and super foods for flavor: teas, yumberry, agave, probiotic chocolate, kombucha to name a few. All find their equal place within his dessert spectrum.*



*With so much control in the various forms of product (vapors, powders, gels, liquids and solids) the evolution to redefine shape is a natural one. MacMillan enjoys exploring very distinct shapes and how they can enhance a dessert. He is not afraid of surprising his diners by presenting his desserts in unexpected ways. The result is culinary artistry: balance and control.*

*Chef MacMillan explains, "I want our guests to have a triggering experience: to relive fond memories, make taste discoveries, and to find new favorite flavors. We can share sense memory, but each experience is still very individual. With thoughtful plating, the chef interacts with the diner. This is where expression can be playful, meaningful, intriguing."*

*As customers become more adventurous, there is more room for inventive chefs to carve out exciting experiences through food and create lasting memories. With this carefully designed approach to sensory-rich dining experiences, I—for one—eagerly embrace the change.*

**By Beatrice Schneider** • Photos: Anthony Tahlier





YUNNAN TEA GELATO. Brownie bars, noisette banana cake, acacia honey floss



"This Afternoon Tea dessert focuses on organic Red Yunnan tea to build a dessert around the concept of a cup of tea. Creamy Yunnan tea gelato, acacia honey floss, bergamot leaves and vanilla milk froth is accompanied by two tea cakes: a chocolate brownie and a noisette banana financier. For the gelato, we wanted to evolve the 'swish' shape that we often use for sauces. I asked Michael Joy, the man behind the Chicago School of Mold Making, to take the shape and add bubbles - expressing the idea of something liquid. The mini dessert bars: banana and chocolate 'tea cakes' are the right size and texture to create balance. The light acacia honey, bergamot leaves, and almond foam all communicate 'tea.'"



STEEP RED YUNNAN TEA IN CREAM OVERNIGHT AND PRESS COLD BEFORE PREPARING GELATO BASE.  
PROCESS YUNNAN GELATO IN BATCH FREEZER. EXTRACT INTO A PIPING BAG.  
FILL GELATO INTO FROZEN MOLDS.  
PACK MOLDS WITH AND SCRAPE WELL. FREEZE.  
REMOVE GELATO FROM MOLDS BY PULLING AWAY FROM FROZEN FORMS. FREEZE UNTIL SERVICE.  
PIPE NOISSETTE BANANA CAKE INTO SILICONE MICRO BAR MOLDS.

## red yunnan tea gelato

Yield = 80 portions

975	g	milk, whole
60	g	0% milk powder (MSNF)
150	g	83% butter
45	g	egg yolks
150	g	sucrose
60	g	glucose powder
6	g	stabilizer
30	g	Red Yunnan Tea, organic

Infuse Yunnan tea overnight in milk. Strain. Measure and add milk as needed to scale 975g. Heat all ingredients to 85°C. Chill. Blend well. Process in batch freezer. Cast into obelisk bubble silicone molds. Freeze.

## noisette banana cake

Yield = 120 mini flavor bars

226	g	butter
300	g	sugar, brownulated
180	g	eggs, whole
120	g	bananas, ripe
2	g	vanilla extract
5	g	salt
212	g	all-purpose flour
8	g	baking soda

Melt the butter in a medium saucepan over medium-low heat until noisette (5-10 min deep golden). Pour the browned butter through a fine sieve into a medium bowl. Cool slightly. Using a whisk, stir the sugar and eggs into the butter until smooth. Whisk in the mashed bananas, vanilla, and salt. Sift the flour and baking soda directly onto the batter. Using a rubber spatula, stir just until the batter is uniformly combined. Do not overmix. Bake at 165°C until it springs back when pressed lightly.

## brownie bar

Yield = 120 mini flavor bars

170	g	64% chocolate
170	g	butter
737	g	sucrose
10	g	vanilla extract
7	g	salt
350	g	eggs, whole
170	g	all-purpose flour

Melt chocolate and butter together over double boiler. Stir until melted and smooth. Let cool slightly. Combine sucrose, vanilla, and salt with paddle on mixer.

Whisk in eggs, one at a time, scraping well in between so mixture is velvety. Add eggs slowly. Add flour and whisk until just blended. Pour or pipe batter into prepared pan and bake until top is springy to the touch, approximately for 18-25 minutes at 325°F.



TOP EACH CAKE WITH COARSE SUGAR AND BAKE @170C FOR 12-14 MINUTES.

UNMOLD BROWNIE BARS AND THEN BANANA TEA CAKES AND RESERVE FOR SERVICE.

COMBINE FONDANT, ISOMALT AND ACACIA HONEY IN SMALL POT. HEAT TO 165C.

COOL SUGARS AND PULL HONEY FLOSS IN LONG STRANDS.



### honey floss

Yield = 80 servings

120	g	fondant
60	g	honey, acacia
60	g	isomalt

Cook all ingredients to 160°C in small heavy bottom sauce pot. Cool to under 135°C and pull long floss strands. Reheat and cast in mold for next service.

### almond foam

Yield = 1 Kitchen Aid bowl

250	g	water
125	g	sucrose
2.5	g	Versa Whip (soy protein)
20	g	vanilla extract
20	g	amaretto
5	g	xanthan gum

Combine all dry ingredients. Place sucrose, water, vanilla and amaretto in Kitchen Aid mixer with whip attachment. Add dry ingredients and whip to full volume. Re-whip as needed.



MAKE ALMOND FOAM IN A SMALL MIXER WITH A WHIP ATTACHMENT BY WHIPPING WATER, AMARETTO, VANILLA, SUGAR, SOY PROTEIN AND XANTHAN GUM.

WHEN FOAM IS WHIPPED TO FULL VOLUME, USE A SPOON TO PLATE ALMOND FOAM.









COCONUT LAYERED SPONGE. Coconut custard, Mascarpone meringues, blueberries





VANILLA CUSTARD. Infused cherries, Tarakan cake, Finger limes





"The seed idea for this dessert was a bowl of cereal. Originally, it would be coconut panna cotta with several flavors of crispy meringues. The dish worked, but didn't improve on the experience of eating an actual bowl of cereal. We merged the idea into another theme: re-inventing layer cakes. Coconut cream cake is an American favorite, updated here with blueberries and mascarpone custard spheres. The blueberry tea orb infused a burst of liquid to 'sauce' the plate. The many textures and shapes retain the 'cereal bowl' idea; the diner can eat their way through the cake strip picking up crunchy meringues, cold custard pearls, and other creamy and crunchy textures."

### soft coconut cake

Yield 3 sheets / 1320g per sheet

390	g	coconut, desiccated
300	g	almond flour, toasted
270	g	all-purpose flour
660	g	powdered sugar
450	g	egg whites
100	g	heavy cream
1350	g	egg whites
750	g	sugar
5	g	vanilla extract

Set up large mixing bowl fitted with a paddle attachment. Combine coconut, almond flour, all-purpose flour, powdered sugar, heavy cream, and vanilla with 450 g egg whites. Prepare a Swiss meringue with the 1350 g whites and 750 g sugar. Whip meringue until stiff but still glossy. Fold in meringue with the coconut and flour mixture. Divide into prepared sheet pans. Bake at 350°F for 15-22 minutes or until the cake starts to pull away from the sides.

### coconut cream mousse

1000	g	noix de coconut
24	g	gelatin sheets, silver
181	g	sucrose
130	g	egg whites, pasteurized
1	g	citric acid
750	g	whipped cream, soft

Heat a 20 g of noix de coconut and dissolve the bloomed gelatin sheets. Add in remaining purée. Prepare meringue by mixing sucrose and egg whites together. Heat the mixture over water bath until the sugar dissolves. Once dissolved, whip with citric acid. Combine the 250 g of meringue and the coconut mixture. Mix the purée into the meringue and finally add in the cream at intervals.

### coconut custard

265	g	coconut puree
245	g	heavy cream
100	g	mascarpone
3	g	sugar
10	g	salt
3	g	gelatin

Bring cream to boil with sugar and salt. Bloom and melt gelatin, add. Add mascarpone off heat. Combine well. Mold mini pearl molds and freeze. Thaw before serving.

### blueberry chamomile spheres

550	g	Organic chamomile tea (2 tea; 1 water)
550	g	Blueberry juice
20	g	Calcium lactate
12	g	sugar
1	g	salt

Prepare tea. Blend all ingredients together and freeze into half sphere molds. Freeze. Add to the warm alginate bath (500g Water to 2.5g Sodium Alginate) for 2 min and remove into warm clean water. Serve immediately.

### mascarpone meringues

168	g	Egg Whites, pasteurized
1	g	salt
470	g	sugar
10	g	mascarpone powder

Combine salt, sugar and mascarpone powder. Whip egg whites in Kitchen Aid with whip attachment until frothy. Increase speed and slowly add dry ingredients. Whip to full volume. Pipe drops or 'kisses' on acetate. Dry in food dehydrator overnight.

### others

Coconut powder  
Blueberries  
Violet flower





"A popular American classic I've always been intrigued with is the cherry lime soda. This flavor combination is one I've been developing for several years, using sweet cherries and allowing the acidic qualities of lime to provide the balance. The elaboration of Cherry, Chocolate and Lime transcends the soda: Key lime infused cherries, devil's food cake, and finger lime cells are joined by vanilla custard, drops of sour cherry sauce, yumberry powder, blackberry tuiles and white chocolate feathers." For this incarnation, we created a mold with attractive contours that would allow for many items to be arranged on and around, and help control the placing of the items. The custard shape grounds the plate and the many cherry and lime elements-keeping it playful, not sloppy."

### vanilla custard

Yield = 12 's' forms

600	g	Heavy Cream, 40%
100	g	sugar
2		vanilla beans, scraped
1	g	Kappa Carrageen

Hand mix to hydrate, boil and set into six pan measuring 1" (2,54 cm) high and one measuring 0.75" (1,905 cm) high. Allow to set up. Cut into cubes 1/2" (1,27 cm) square.

### cherry 'drape' tuile

Yield = 100 tuiles

90	g	butter
200	g	confectioner's sugar (10X)
100	g	cherry puree
85	g	cake flour

Cream butter and sugar. Add puree, mix and scrape. Add flour and combine. Chill. Form circles on silpat with stencil. Freeze. Bake 6-8 min at 165°C. Shape over mold.

### lime infused cherries

500	g	Preserved Cherries
75	g	Key Lime Juice
TT		Shiso leaves
TT		Lime zest, finger limes

Combine all ingredients in iSi whipped cream canister. Charge twice to rapidly infuse cherries with key lime juice. Rest for 10 minutes. Release pressure and remove cherries. Cut for service.

### tarakan chocolate cake

Yield = 1 sheet

425	g	Tarakan
170	g	butter
509	g	eggs
635	g	sugar
8	g	vanilla extract
175	g	sour cream
14	g	cocoa powder
3	g	salt
264	g	Tobago chocolate
140	g	all-purpose flour

Melt slowly in double boiler chocolate and butter. In mixer with whip attachment, bring eggs, vanilla and sugar to full volume. Combine by folding melted chocolate mixture and egg mixture together. Fold in by hand chopped Tobago chocolate, sour cream and then flour, cocoa powder and salt. Spread cake mix out evenly onto prepared sheet pan. Bake at 350°F for 16-18 minutes.

### cherry sauce

Yield = 2 piping plastic bottles

500	g	cherry puree
100	g	sugar
8	g	agar

Combine sugar and agar agar well. Whisk briskly into liquid (juice, puree, tea, etc.) in small pot. Bring to a boil, whisking occasionally. Pour liquid into shallow container; chill to set. Blend smooth in Vita Prep mixer.

NOTE: adjust sugar/agar for acidic or presweetened liquids. Add liquid to adjust texture.

### blackberry fruit chip

Yield = 200 tuiles

500	g	blackberry
44	g	sugar
105	g	isomalt
35	g	glucose
3.5	g	salt

Combine ingredients in Vita prep for 7-10 minutes. Chill. Form with 'petal' stencil on acetate. Dehydrate 24 hours.

### others

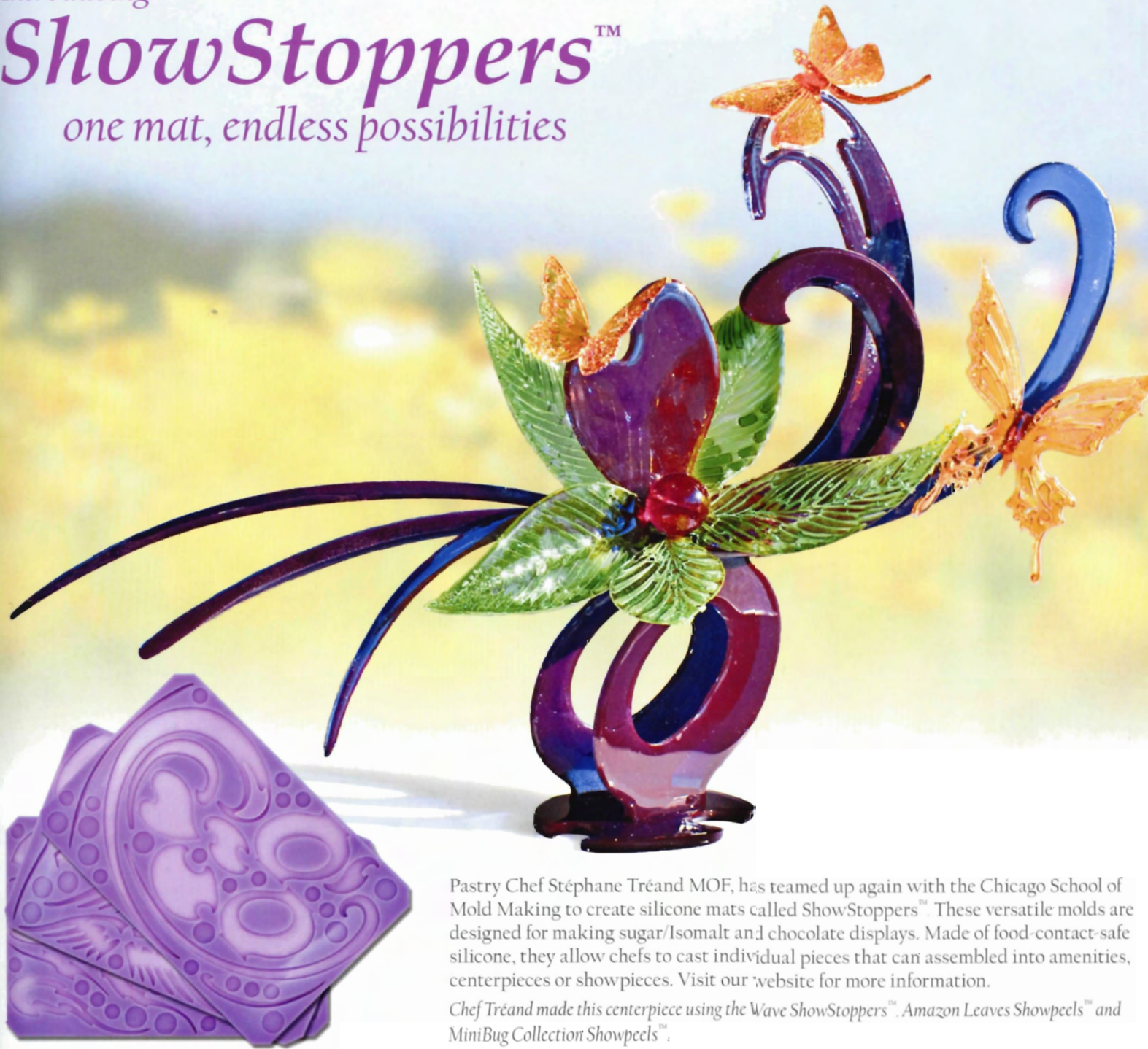
Yumberry powder  
Purple snap dragons



Introducing

# ShowStoppers™

one mat, endless possibilities



Pastry Chef Stéphane Tréand MOF, has teamed up again with the Chicago School of Mold Making to create silicone mats called ShowStoppers™. These versatile molds are designed for making sugar/Isomalt and chocolate displays. Made of food-contact-safe silicone, they allow chefs to cast individual pieces that can be assembled into amenities, centerpieces or showpieces. Visit our website for more information.

Chef Tréand made this centerpiece using the Wave ShowStoppers™, Amazon Leaves Showpeels™ and MiniBug Collection Showpeels™.



Waves SS01



Flames SS02



Herons SS03

