



APENDIX A

RECIPE SUBMISSION for 2008 NBPTC

ALL RECIPES MUST BE SUBMITTED ON OR BEFORE Monday, August 18, 2008.
FAILURE TO SUBMIT THIS INFORMATION BY THIS DATE WILL CAUSE TEAM TO HAVE 5 POINTS FOR EVERY DAY THE INFORMATION IS LATE DEDUCTED FROM THEIR OVERALL SCORE.

RECIPES MAY BE SUBMITTED BY EMAIL, ON DISC OR ON CD, AS WELL AS HARD COPY

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ONCE SUBMITTED, RECIPES MAY NOT BE CHANGED WITHOUT THE APPROVAL OF THE HEAD JUDGES AND THE ORGANIZING COMMITTEE

RECIPES MUST BE SUBMITTED IN THE FOLLOWING FORMATS SHOWN IN SAMPLE ON ATTACHED PAGE USING – PLEASE TRY TO KEEP RECIPES TO THE MINIMUM NUMBER OF PAGES:

MICROSOFT WORD DOCUMENT
PAPER SIZE: 8.5 INCHES X 11 INCHES
FONT STYLE: TIMES NEW ROMAN
FONT SIZE: 12PT FOR HEADING / 10PT FOR INGREDIENTS
SCHEMATICS (WHERE NECESSARY) SHOULD BE AT THE END OF THE RECIPE
FOOTERS MAY BE USED FOR NUMBERING PAGES ONLY – NO TEAM NAMES

EACH ELEMENT MUST BE SUBMITTED AS IT'S OWN DOCUMENT – FOR EXAMPLE, ALL RECIPES FOR THE ENTREMETS MUST BE IN ONE DOCUMENT. THE SUGAR/CHOCOLATE AND BREAD SHOWPIECE DESCRIPTIONS SHOULD BE SUBMITTED ON THE SAME PAGE. THEREFORE, YOU WILL BE SENDING 6 DOCUMENTS:

- PLATED DESSERT
- ENTREMETS
- FROZEN ENTREMETS
- VIENNOISERIE
- BAGUETTE
- BREAD
- SUGAR/CHOCOLATE SHOWPIECE DESCRIPTION AND BREAD SHOWPIECE DESCRIPTION

SAMPLE RECIPE:

PETITS GATEAUX

DESCRIPTION: MANDARIN AU CAFÉ CHOCOLAT

CRISPY RICE:

RICE CRISPY	60 GRAMS
MACADAMIA NUT PASTE	60 GRAMS
WHITE CHOCOLATE	150 GRAMS
ORANGE ZEST	2 GRAMS

METHOD:

MELT CHOCOLATE OVER BAIN MARIE.
ADD NUT PASTE AND ORANGE ZEST TO CHOCOLATE, STIR UNTIL COMBINED.
FOLD IN CRISPY RICE.
SPREAD OUT ONTO CHABLON.

CHOCOLATE BROWNIE LAYER:

BUTTER 82%	62.5 GRAMS
CHOCOLATE 55%	50 GRAMS
WHOLE EGGS	50 GRAMS
SUCROSE	75 GRAMS
FLOUR	30 GRAMS

METHOD:

OVER BAIN MARIE MELT CHOCOLATE AND BUTTER TOGETHER. SET ASIDE.
IN A SEPARATE BOWL WHISK EGGS AND SUCROSE UNTIL COMBINED.
STIR IN CHOCOLATE MIXTURE.
FOLD IN THE FLOUR UNTIL INCORPORATED.
SPREAD ONTO A SILPAT AND BAKE @ 375 F UNTIL SPONGE SPRINGS BACK, ABOUT 20 MINUTES.

MANDARIN GELÉE:

MANDARIN PUREE	150 GRAMS
TRIMOLINE	20 GRAMS
SUCROSE	10 GRAMS
GELATIN	4 GRAMS
LIME JUICE	6 GRAMS
MANDARIN LIQUEUR	10 GRAMS

METHOD:

DIVIDE MANDARIN PUREE IN HALF.
BLOOM GELATIN.
IN A SAUCEPAN ADD HALF OF THE PUREE, TRIMOLINE AND SUCROSE. HEAT UNTIL JUSTSLIGHTLY BOILING.
REMOVE FROM HEAT AND ADD GELATIN AND STIR TILL DISSOLVED.
STIR IN REMAINING PUREE, LIME JUICE AND MANDARIN LIQUER.
POUR IN CHABLONS.

ESPRESSO BAVARIAN:

COFFEE BEANS	20 GRAMS
MILK	75 GRAMS
EGG YOLK	20 GRAMS
SUCROSE	15 GRAMS
GELATIN	2 GRAMS
CREAM	60 GRAMS

METHOD:

MIX COFFEE BEANS WITH MILK AND BRING TO A BOIL. REMOVE FROM HEAT AND STEEP FOR 10 MINUTES.

BLOOM GELATIN.

MAKE AN ANGLAISE WITH YOLKS, SUCROSE AND STEEPED COFFEE BEAN MILK.

STRAIN ANGLAISE INTO A BOWL AND ADD GELATIN.

STIR UNTIL DISSOLVED.

WHIP CREAM TO SOFT PEAK AND FOLD INTO ANGLAISE.

POUR INTO MOLDS AND FREEZE.

NEUTRAL GLAZE:

WATER	750 GRAMS
SUCROSE	1124 GRAMS
PECTIN	30 GRAMS
GLUCOSE	500 GRAMS
LEMON JUICE	10 GRAMS

MIX 100 G SUCROSE WITH PECTIN

HEAT THE WATER, REMAINING 500G SUCROSE AND GLUCOSE TO 45 C.

ADD THE SUCROSE AND PECTIN, THEN HEAT TO 85 C

ADD LEMON JUICE AND COVER WITH PLASTIC.

COOL QUICKLY AND KEEP AT 4 C.

BLACK MIRROR GLAZE:

MINERAL WATER	1075 GRAMS
SUCROSE	1350 GRAMS
POWDERED MILK	225 GRAMS
COCOA POWDER	300 GRAMS
CREAM	900 GRAMS
GELATIN	9 SHEETS
WATER	750 GRAMS
SUCROSE	1125 GRAMS
PECTIN	30 GRAMS
GLUCOSE	500 GRAMS
LEMON JUICE	10 GRAMS

METHOD:

PLACE WATER, SUCROSE AND MILK POWDER IN A SAUCEPAN AND MIX WELL.

BLOOM GELATIN.

WHEN MILK MIXTURE IS HOT AND THE MILK POWDER IS DISSOLVED, ADD THE COCOA AND CREAM AND CONTINUE TO COOK.

COOK TO 106 C.

WHEN MIXTURE REACHES 60 C, ADD BLOOMED GELATIN.

WEIGH MIXTURE AND ADD HALF THE WEIGHT OF GELATINA NEUTRA BEFORE USING, HEAT TO 30 C.

CHOCOLATE MOUSSE

EGG YOLK	577.5 GRAMS
WHOLE EGG	630 GRAMS
SUCROSE	420 GRAMS
CHOCOLATE 72%	1337 GRAMS
CREAM	1050 GRAMS
GELATIN	21 GRAMS
WATER	50 GRAMS

METHOD:

MAKE PATE A BOMBE WITH YOLKS, EGGS, SUCROSE AND WATER.
 BLOOM GELATIN.
 BRING 550 GRAMS OF CREAM TO A BOIL.
 ADD GELATIN TO MELT.
 STIR IN CHOCOLATE.
 WHIP REMAINING CREAM TO SOFT PEAK.
 ADD CHOCOLATE TO PATE A BOMBE.
 FOLD IN WHIPPED CREAM TO BOMBE MIXTURE.
 PIPE INTO RINGS.
 CONSERVE REMAINING MOUSSE FOR PETIT GATEAU
 FILL MOLDS WITH REMAINING CHOCOLATE MOUSSE

