

By



Since 1906

# Zuppa Inglese

## Pistachio Joconde

**Yield:** 3 – 510g or 18 oz – ½ sheet  
(preparing for a 14" X 10 7/8" X 1 ¾" Frame)

Eggs Large 500g (17.6 oz)  
Almond Flour 375g (13.2 oz)  
Confectionery Sugar 375g (13.2 oz)  
All Purpose Flour 100g (3.5 oz)  
Unsalted Butter – melted 75g (2.6 oz)  
Pure Pistachio Paste 100g (3.5 oz)  
Green Food Color 2.5ml (½ tsp)  
Egg Whites 350g (12.3 oz)  
Granulated Sugar 50g (1.8 oz)

1. Place the eggs into a mixing bowl and whisk at high speed for 4 to 5 minutes.
2. Combine and sift the almond flour, confectionary sugar, and the all purpose flour together. Add this mixture to the whisked eggs.
3. Melt the butter, add in the pistachio paste and the green food color. Blend together till the paste has softened into a smooth texture. Add this mixture to the batter.
4. Whisk to a firm peak meringue with the egg whites and the sugar.
5. Fold in meringue to the batter in 3 equal stages, blending it well.
6. Place 18 ounces onto each of the 3 half sheet pans. Spread evenly with an offset spatula throughout the sheet trays.
7. Bake at 425°F 8 to 10 minutes. Place a dampened wet parchment paper onto the surface of the pistachio joconde. This will remove the surface layer.

## Simple Syrup and Marsala Wine Mixture

Simple Syrup 340g (12 oz)  
Marsala Wine – sweet 170g (6 oz)

1. Combine and blend together. Place into a syrup bottle.  
\* Set aside to sprinkle over each layer of pistachio joconde sheet.



**Publisher's Note:** A native of Hawaii, Stanton started his culinary skills at the University of Hawaii, Kapi'olani Community College Culinary and Food Service Program. Furthering his education in baking, pastries, and confections, Stanton attended the Ecole Le Notre, in Plasir, France.

Over a 37 year career, Stanton has won many gold, silver, bronze and special recognition awards in many nationally and international culinary competitions. Named "Pastry Chef of the Millennium" by Paris Gourmet in 2000 for his contribution to the industry, Stanton has also served as the President of United States World Cup Pastry Team, winning America's first Gold Medal Championship at Coupe du Monde de la Patisserie in 2001.

## Noche 40% Milk Chocolate Cream

Milk 188g (6.6 oz)  
Heavy Cream 33% 188g (6.6 oz)  
Granulated Sugar 36g (1.3 oz)  
Egg Yolks 54g (2.5 oz)  
Vanilla Bean ½  
Gelatin Sheet 4g (0.2 oz)  
Luker Noche 40% milk chocolate 138g (4.9 oz)

1. Combine the milk, heavy cream, granulated sugar, egg yolks, and vanilla bean in a sauce pot. make a "cream anglaise". Add the tempered gelatin sheets and blend well. Pour mixture through a chinoise, onto the milk chocolate.
2. Place the mixture over an ice bath to congeal. At a chilled stage, pour directly into a rectangular frame, lined with a pistachio joconde. Spread the milk chocolate cream evenly. Place the second pistachio joconde sheet over the surface of the milk chocolate cream. Freeze immediately.

## Zabayon Mousse

Egg Yolks 112g (4 oz)  
Granulated Sugar 112g (4 oz)  
Ground Cinnamon pinch  
Riesling Wine 20g (0.7 oz)  
Marsala Wine -sweet 20g (0.7 oz)  
Gelatin Sheets 8g (0.3 oz)  
Heavy Cream 33% - soft peaks 225g (8 oz)  
Fruit Macedonia Candied Fruits 180g (6.4 oz)



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## Fino de Aroma Inspired Recipes

1. Place the egg yolks, granulated sugar, ground cinnamon, Riesling wine, and Marsala wine into a mixing bowl. Place over a double boiler with medium heat, and whisk continuously for at least 8 to 10 minutes or triple the volume. Add the tempered and melted gelatin sheets. Place this mixture onto a mixer and whisk till room temperature.
2. Fold in the mixed candied fruits, distributed evenly within the zabayon. Fold in the whipped cream into 3 equal stages. Once blended, pour this mousse into the pastry frame. Using the spatula, level the mousse layer evenly. Set the third layer of the pistachio joconde onto the zabayon surface.

### Vanilla Mousse

Milk 250g (8.9 oz)

Vanilla Bean 3g (0.1 oz)

Granulated Sugar 75g (2.6 oz)

Egg Yolks 50g (1.8 oz)

Gelatin Sheet 8g (0.3 oz)

Heavy Cream 33 % - soft peak 250g (8.9 oz)

1. Place the milk, vanilla bean, and half of sugar into a small sauce pot. Slowly bring to a boil to infuse and extract the vanilla flavor.
2. In a mixing bowl, combine the other half of the granulated sugar and the egg yolks. Blend well, before slowly incorporating the hot milk and vanilla mixture to produce a “cream anglaise”. Add in the gelatin sheet to dissolve.
3. Place onto an ice bath. Stir until the mixture is slightly chilled and congealed. Fold in the whipped cream in 2 or 3 equal stages.

### Arauca 70% Chocolate Glaze

Water 150g (5.3 oz)

Granulated Sugar 100g (3.5 oz)

Glucose 150g (5.3 oz)

Condensed Milk 100g (3.5 oz)

Gelatin Leaves 13g (0.5 oz)

Luker Arauca 70% Couverture 150g (5.3 oz)

1. Place the water, granulated sugar, and glucose into a sauce pot. Bring to a boil. Add in the condensed milk, continue to boil, before adding in the tempered gelatin sheet pour this mixture over the couverture. Allow to melt naturally before blending well.
2. Set aside, using this glaze at 105°F/40°C. over the frozen surface.

### Cocoa Nib Tuiles

Granulated Sugar 135g (4.8 oz)

Apple Pectin 2g (0.1 oz)

Luker Natural Cocoa Powder 22/24 – Sifted 8g (0.3 oz)

Unsalted Butter 75g (2.6 oz)

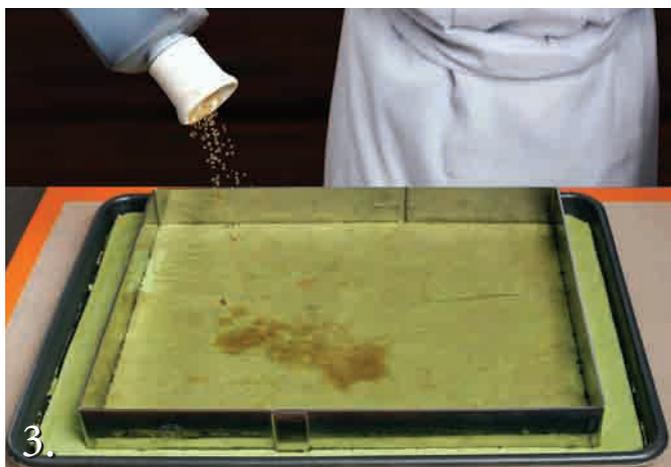
Glucose 45g (1.6 oz)

Water 40g (1.4 oz)

Luker Roasted Cocoa Nibs 100g (3.5 oz)

Luker Maranta 61% Couverture 40g (1.4 oz)

1. Combine the sugar and the pectin. Add in the cocoa powder. In a sauce pot, combine the glucose, butter, and water, and then cook until boil. Add in the mixed dry ingredients. Add in the couverture and cocoa nibs. Blend well and place the mixture into container.
2. Spread a thin layer of the tuile batter onto a silicone baking mat. Bake at 380°F (193°C) between 8 to 10 minutes. Remove from the oven and place onto a cutting board. Cut into rectangular shapes for the plated desserts.



1. Add dry ingredients to whisked eggs.
2. Place a dampened parchment paper onto surface of pistachio joconde.
3. Sprinkle with Marsala syrup.



4.



5.



6.



7.



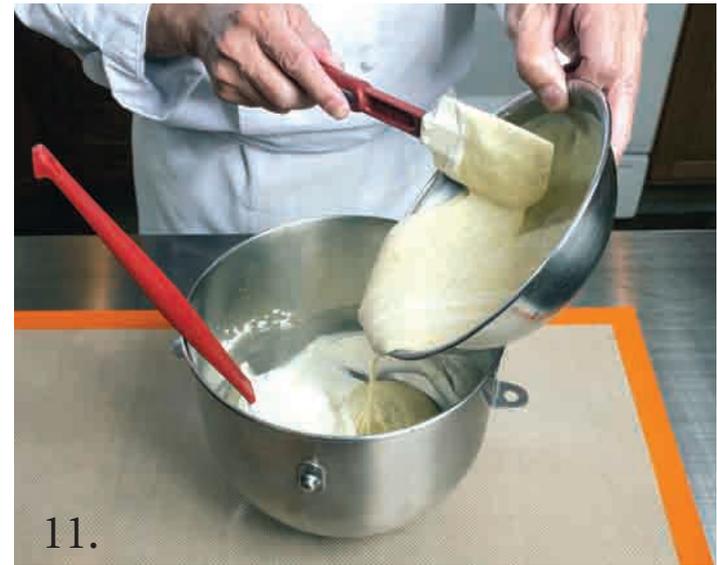
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9.



10.



11.



12.

4. Sieve the finished anglaise onto the milk chocolate.
5. Place mixture over ice bath to congeal.
6. Pour the milk chocolate cream into frame and spread evenly.
7. Place second pistachio joconde sheet over surface of milk chocolate cream and freeze immediately.
8. Level zabayon onto 2nd layer of pistachio joconde.
9. Layer the 3rd layer of pistachio joconde.
10. Sieve the anglaise.
11. Fold in mixture.
12. Finish and level mousse evenly with surface to frame.

## Fino de Aroma Inspired Recipes



13. Blend with hand blender.  
Set aside.
14. Add in cocoa nibs.
15. Spread a thin layer of tuile batter onto baking mat.
16. Remove from oven,  
and cut.
17. Separate portioned cut  
tuiles.
18. Pour on the glaze.
19. Torch the frame for easy  
removal.
20. Cut into plated dessert  
sized servings.