



The 68th Emmy(R) Awards Governor's Ball

Patina Catering | 2016 Recipe Cards

Recipe inspired by the Emmys; menu created by Patina Restaurant Group

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OCHOA FLOURLESS CHOCOLATE CAKE

Coconut mousse, tropical fruit

Serves six

For the tropical exotic fruit center:

1 26-oz jar coconut puree
1 26-oz jar mango puree
1 26-oz jar passionfruit puree
2 cups sugar
12 large eggs
32 egg yolks
2 tbsp gelatin
2/3 cup cold water
2 and 1/2 cups butter, room temperature
Equipment: sphere mold (.7 inches in diameter)

- Mix the fruit purees in a sauce pan with the sugar and bring to a boil
- In a separate bowl, whisk the eggs and the egg yolks
- Temper the eggs by slowly adding one cup of the hot puree to the egg bowl, whisking as you go
- Once fully incorporated, add egg mixture to the puree and cook until it reaches 185F
- Remove sauce pan from heat
- In a small cup or bowl, mix the gelatin with cold water until gelatin is fully incorporated
- Add gelatin/water mixture to the puree and set aside until the temperature reaches 145F
- Mix butter into the puree and place mixture into the sphere molds
- Freeze overnight, remove the molds, and place the frozen fruit bowls back into the freezer until ready to assemble dessert

For the coconut mousse:

1 26-oz jar coconut puree
1/3 cup sugar
1 and 1/3 cups unsweetened, shredded coconut
20 egg yolks
4 tbsp gelatin
2/3 cup cold water
600 grams (1 lb 2 oz) white chocolate zephyr
2 and 1/2 cups heavy cream
2 oz Malibu liquor
Equipment: sphere mold (2.5 inches in diameter)

- Mix the coconut puree, sugar, and shredded coconut in a sauce pan and bring to a boil
- In a separate bowl, whisk the egg yolks
- Temper the egg yolks by slowly adding one cup of the hot puree to the egg bowl, whisking as you go

- Once fully incorporated, add to the coconut puree and cook until it reaches 185F
- Remove sauce pan from heat
- In a large bowl, mix the gelatin with cold water until gelatin is fully incorporated
- Pour puree into the bowl with the gelatin/water mixture and set aside until the temperature reaches 90F
- While the puree cools, make whipped cream by whipping the heavy whipping cream with a whisk attachment until stiff peaks form
- Gently fold in the whipped cream, white chocolate, and Malibu to the puree
- Put mousse into a piping bag and fill molds halfway, placing the Tropical Exotic Fruit Center on top, and then filling the remainder of the mold with the coconut mousse
- Freeze overnight; until ready to assemble the dessert

For the Ocoa chocolate creamy:

2 and 1/3 cups heavy cream

6 tbsp granulated sugar

8 egg yolks

200 grams (7 oz) dark chocolate (Ocoa 70 %)

200 grams (7 oz) milk chocolate (Alungra 38%)

- Mix the heavy cream with the sugar in a sauce pan and bring to a boil
- In a separate bowl, whisk the egg yolks
- Temper the egg yolks by slowly adding one cup of the hot cream to the egg bowl, whisking as you go
- Once fully incorporated, add egg mixture into the sauce pot with the cream and cook until it reaches 185F
- Remove sauce pan from heat
- In a large bowl, add the dark chocolate and the milk chocolate
- Pour hot cream into the bowl to melt the chocolate and mix; set aside at room temperature until ready to assemble dessert

For the feuilletine hazelnut crisp:

2 and 2/3 cups praline paste

200 grams (5 oz) Alungra™ milk chocolate - 38%

3 cups pailletes feuilletine (crunchy crepe flakes)

- Melt the chocolate by microwaving it for 30 seconds and then mixing it. Repeat until fully melted; do not overheat
- In a large bowl, mix the melted chocolate with the praline paste and the feuilletine
- Spread mixture in a smooth, thin layer in a sheet pan; set aside in fridge until ready to assemble dessert

For the “BTO” (Better Than Oreos) chocolate cookie:

2 and 1/2 cups butter

2 and 1/3 cups brown sugar

6 cups all-purpose flour

1 and 1/3 cup black cocoa powder

1 tbsp baking soda

1 tsp salt

3 and 1/3 cup chocolate chips

5 egg whites

6 tbsp vanilla extract

- Cream the butter and the sugar with a paddle attachment until very fluffy
- Mix the dry ingredients in a separate bowl
- Slowly mix dry ingredients into the butter/sugar mixture until just incorporated
- Gently fold in the chocolate chips, egg whites, and vanilla extract
- Roll out the mixture on a cookie sheet between two pieces of parchment paper
- Use a 3" biscuit cutter to cut cookies, removing the excess dough
- Bake at 350F for 8 minutes; let cool

To serve:

Place the BTO cookie in the center of a 9" plate. Pour the chocolate creamy on top of the cookie and sprinkle the hazelnut crisp over plate. Remove the coconut mousse from the mold and dust with shredded coconut. Place the coconut mousse sphere on top of the creamy. Garnish with chocolate.