

Recipes by Michael Laiskonis

Chef Source / Boiron 2011 Seminar recipe book



Michael Laiskonis



Michael Laiskonis
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2011

About Michael Laiskonis

As executive pastry chef of New York's Le Bernardin, Michael Laiskonis produces delicate desserts that are a flavorful balance of art and science, both contemporary and classic. Awarded *Outstanding Pastry Chef in 2007* by the James Beard Foundation, his work has also helped the restaurant maintain three stars from the esteemed *Michelin Guide* and four stars from *the New York Times*.

In his five year tenure as pastry chef at Tribute in Detroit, *Pastry Art and Design* twice named him one of the "10 Best Pastry Chefs in America". Now at Le Bernardin since 2004, Eric Ripert, executive chef and co-owner, says, "Michael's sensibilities perfectly complement the Le Bernardin style of light, inventive, and elegant food."

Laiskonis has been featured in numerous print, television, and radio appearances internationally. He was named *Bon Appétit's* 2004 Pastry Chef of the Year and *Starchefs.com* declared him a Rising Star in 2006. His consulting projects include an ongoing collaboration with the *Ritz Carlton hotels* in Grand Cayman, Washington DC, and Philadelphia, as well as several pastry shops throughout Japan, and most recently, advisory positions with the *Institute of Culinary Education* and *Starbucks*. In 2008, Laiskonis became a featured contributor to *Gourmet.com* and participated in the launch of the *Salon.com* food page. His writing has also appeared on *The Huffington Post* and *The Atlantic*, as well as the anthology, *The Kitchen as a Laboratory*, published in 2011. He has also joined the ranks of chef-bloggers with two websites documenting his work, *Notes from the Kitchen* and *Workbook*.

About Boiron

Boiron fruit pureés are produced from carefully selected fruit from all over the world. These natural pureés contain no preservatives or colorings, and retain all the rich flavor and original color of the fruit. Boiron pureés can be used in sorbets, ice cream, fruit mousses, crystallized fruit, iced sweets, bavaois, charlottes, coulis, and cocktails. Pastry professionals ask for Boiron by name.



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chocolate-banana

lime “meringue”
cashew
cocoa sablée



Chocolate-Banana

Lime ‘Meringue’, Cashew, Cocoa Sablée

Yield: Approx. 12 portions

Chocolate Cremeux

250g dark chocolate (72% cacao)
300g heavy cream (35% fat)
160g water
2g agar agar
60g sorbitol
20g glucose syrup
1g fine sea salt
2 sheets gelatin, bloomed

1. Place chocolate in a mixing bowl and reserve. Begin heating cream.
2. Meanwhile combine water with sorbitol, agar agar, glucose, and salt. Place in a small sauce pan and gently bring to a boil, holding for two to three minutes. Once cream has boiled, remove from heat and gradually incorporate into the chocolate. Follow with the sorbitol mixture. Add the gelatin and transfer to forms. Freeze.

Lime ‘Meringue’

75g sucrose
2.5g Versawhip
.5g xanthan gum
100g water
25g Boiron Kalamansi Purée

1. Combine the sucrose, Versawhip, and xanthan gum. Disperse into the liquids and blend well with an immersion blender.
2. Transfer to the bowl of an electric stand mixer and whip to a slightly firm peak.

Cocoa Sablée

175g all purpose flour
35g cocoa powder
2g baking soda
2g salt
110g brown sugar
55g sucrose
140g unsalted butter, softened



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1. Sift the flour, cocoa and baking soda together. Put the butter in the bowl of a mixer fitted with a paddle attachment and beat at medium speed until the butter is soft and creamy. Add the sugars, salt and beat for another 1 or 2 minutes. Reduce the speed to low and slowly add the sifted dry ingredients. Mix until the dry ingredients are just incorporated.
2. Transfer the dough to a clean smooth work surface, divide in half and, working with one half at a time, shape the dough into a cylinder that is roughly 1 ½ inches in diameter. Wrap the cylinders in plastic wrap and chill them for at least 1 hour.
3. Heat oven to 325°. Prepare two baking sheets with parchment paper or silicon liners.
4. Unwrap the dough cylinders, and using a sharp knife, slice the dough into individual cookies about ½ inch thick. Divide the cookies on the baking sheets, allowing ample space between them. Bake each sheet for 12-15 minutes. Remove from oven and allow to cool completely before removing from baking sheet.

Banana-Citrus Sorbet

30g granulated sugar
 2g sorbet stabilizer
 60g sugar
 250g water
 10g dextrose
 300g Boiron banana purée
 65g Boiron lemon purée
 125g Boiron mandarin, strained
 45g invert sugar

1. Combine first measurement of sugar and stabilizer.
2. Heat water to 50°C/120°F. Whisk in stabilizer, then remaining sugar and dextrose and bring to a boil for about 30 seconds. Remove from heat.
3. Chill and allow syrup to mature at least 4 hours.
4. Combine syrup, purée, citrus juices, and invert sugar; process in batch freezer.

Banana Caramel

112g heavy cream
 50g granulated sugar
 65g glucose syrup
 65g granulated sugar
 250g Boiron banana purée
 25g unsalted butter

1. In a heavy saucepan, combine cream, first measurement of sugar, and glucose. Bring to a boil; remove from heat and reserve.
2. In a second saucepan, cook the second measurement of sugar, with water to cover, to a medium caramel.
3. Reduce heat and add banana, followed by the cream mixture. Slowly cook down to a thickened consistency, stirring often to avoid scorching.
4. When correct consistency is achieved, remove from heat and add butter in small amounts, using an immersion blender to produce a smooth texture.

For assembly:

Chocolate garnish
 Roasted, salted cashews
 Micro cilantro



Black Sesame Panna Cotta

sour cherry pearls
apricot gelée

Yield: approx. 12 portions
280g heavy cream (35% fat)
50g black sesame paste
96g granulated sugar
200g whole milk
4 sheets gelatin



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Black Sesame Panna Cotta, Sour Cherry Pearls, Apricot Gelée

1. In a saucepan, combine cream and sugar, gently warming over medium heat.
2. Remove from heat and add black sesame paste and gelatin, stirring to dissolve. Temper into milk, thoroughly combine with an immersion blender, and strain through a chinois. Drop into desired form and refrigerate or freeze. Allow two hours to set.

Black Sesame Pain de Genes

325g almond paste
75g black sesame paste
250g whole eggs
35g invert sugar
2g fine sea salt
60g all purpose flour

1. In the bowl of an electric stand mixer fitted with the paddle attachment, combine almond and sesame pastes, mixing until thoroughly combined.
2. Slowly incorporate the whole eggs, a little at a time, scraping the bowl after each addition.
3. Add the invert sugar, followed by the salt.
4. Add the flour, mixing just until incorporated, followed by the melted butter.
5. Transfer to a sprayed and parchment lined quarter sheet pan. Place in an oven at 180°C/350°F for approximately 15 minutes, or until thoroughly baked.

Sour Cherry Pearls

Vegetable oil, chilled, as needed
150g Boiron Morello cherry purée
1.7g agar agar
0.3g locust bean gum
100g water

1. Gently warm the cherry purée and sugar. Reserve.
2. Combine agar agar and locust bean gum, and then disperse into the water. Transfer to a small sauce pan.
3. Bring this mixture just to a boil, reduce heat and simmer for 2-3 minutes.
4. Remove from heat and incorporate into the warm cherry base.
5. Drop the mixture into cold vegetable oil (40°F/5°C), allowing 5-10 minutes to fully set. Transfer pearls to cool water to rinse, and then drain.

Black Sesame Caramel

100g fondant 'pâtissier'
100g glucose syrup
100g isomalt
Black sesame seeds, as needed

1. Combine fondant and glucose in a saucepan and begin to cook. Once dissolved, add isomalt. Cook to 163°C/325°F.
2. Pour sugar onto Silpat and allow to cool completely. Transfer to a food processor and grind to a fine consistency.

For assembly:

Shiso

Pomegranate Bonbon

Yield: approx. 80 bonbons

Pomegranate-Mandarin Gelée

32g Boiron mandarin purée (10% sugar)
64g Boiron pomegranate purée (10% sugar)
14 granulated sugar
1.5g apple pectin
40g granulated sugar
48g isomalt
28g glucose syrup
1.5g citric acid

1. In a saucepan, combine juice and purée and heat to 40C/104F.
2. Combine first measurement of sugar and pectin and whisk into the purée. Bring to a boil, stirring continually.
3. Add remaining sugar, isomalt and glucose. Resume a boil.
4. Remove from heat and stir in citric acid.
5. Cover and allow to cool. Mix to pipe-able consistency and deposit into cast shells; allow to set before covering with ganache.

Pomegranate-White Chocolate Ganache

200g heavy cream (35% fat)
1 vanilla bean, split and scraped
40g invert sugar
390g white couverture, chopped
50g Boiron pomegranate purée
50g unsalted butter

1. In a saucepan, combine cream, vanilla, and invert sugar. Bring to a boil.
2. Place chocolate in a large bowl and gradually pour cream over it. Emulsify with an immersion blender, if necessary.
3. Allow to cool to 35°C/95°F. Add purée and butter. Allow to cool to 30°C/85°F before filling molds.



Green Apple-Cinnamon

Yield: approx. 12 portions

Cinnamon Caramel Powder

250g granulated sugar
water, as needed
5g Saigon cinnamon, ground
½ vanilla bean, split and scraped
50g unsalted butter

1. Place sugar and water to cover in a heavy sauce pan. Cook sugar to dark caramel.
2. Remove from heat and add cinnamon, vanilla, and butter.
3. Pour caramel mixture onto a silpat. Place a second silpat on top and flatten carefully with a rolling pin. Allow to cool and set.
4. Pulverize in a food processor, grinding to a fine powder. Store in an airtight container with desiccant.

Cinnamon Caramel Parfait

120g pasteurized egg yolks
60g whole eggs
150g cinnamon caramel powder
50g water
3 sheets gelatin, soaked and squeezed of excess moisture
325g heavy cream, whipped

1. Combine egg yolks, whole egg, caramel powder, and water in a medium mixing bowl. Place over a bain marie, and constantly whisking, carefully cook to 85°C/185°F.
2. Remove from heat, add gelatin, and transfer to mixer bowl and whip until cool, and light in texture.
3. Fold into whipped cream. Transfer to a pastry bag and fill desired forms. Freeze.

Green Apple Foam

40g granulated sugar
100g water
2 sheets gelatin
400g Boiron green apple purée

1. Combine sugar and water and bring to a boil. Remove from heat and add gelatin.
2. Whisk water mixture into purée and strain through a chinois. Transfer to a foam siphon and charge with N2O according to manufacturer's instructions.

Crepe Dentelle

36g unsalted butter, melted
24g all purpose flour
60g egg whites
60g granulated sugar
400g water, hot

1. Over a bain marie, combine butter and flour, followed by the egg whites. Whisk in sugar, and gradually add the water. Remove from heat.
2. Preheat a convection oven to 176°C/350°F. Ladle about 30g of the mixture into nonstick flan molds and bake until golden brown. Quickly remove from pans and flatten with a weight. Allow to cool.
3. Store in airtight container with desiccant.

Green Apple-Cinnamon continued

Red Wine Caramel

100g granulated sugar
150g red wine

1. Combine sugar and water to moisten in a saucepan. Cook to a medium amber color.
2. Meanwhile, in a second pan, gently heat wine.
3. When sugar has reached the correct color, remove from heat, and slowly add wine. Return to heat and cook to dissolve any hardened bits of sugar. Continue to reduce until desired consistency is achieved. Strain through a chinois.

For assembly:

Caramelized walnuts
Sliced apple

Peanut Butter Cup

Yield: 36 petit fours

125g peanut butter
75g tapioca maltodextrin (N-Zorbit)

Dark chocolate, as needed
Maldon sea salt, as needed

1. Place peanut butter into the bowl of a food processor. Slowly incorporate N-Zorbit until a powdery consistency is achieved.



Yield: approx. 12 portions
Roasted White Chocolate Cremeux

Roasted White Chocolate-Pistachio Verrine, Cassis Sphere

170g white chocolate, roasted
10g glucose syrup
125g whole milk
2 sheets gelatin
125g heavy cream (35% fat)

1. Warm the white chocolate and add the glucose.
2. Bring the milk to a boil and stir in the bloomed gelatin.
3. Remove from heat and slowly incorporate into the white chocolate.
4. Add the cream and emulsify for a few minutes with an immersion blender. Transfer to forms and chill.

Pistachio Cream

120g heavy cream (35% fat)
175g pistachio paste, sweetened

1. In a saucepan, heat first measurement of cream to 35°C/95°F.
2. Place pistachio paste in mixer bowl fitted with paddle attachment; slowly incorporate cream. Mixture may 'break', but will emulsify with the addition of all the cream.

Pistachio Parfait

55g water
50g egg yolks
13g nonfat dry milk
13g glucose syrup
5 sheets gelatin
200g Pistachio Cream
375g heavy cream (35% fat)

1. Make the low-sugar *pâte à bombe* by combining the water, egg yolk, milk powder, and glucose; gently heat, while whisking until mixture thickens. Transfer to a mixer bowl and whip until cool and lightened.
2. Meanwhile, gently warm the pistachio paste and begin to fold in the *pâte à bombe*, along with the gelatin.
3. Fold the pistachio mixture into the whipped cream. Deposit into rectangle molds, insert cylinders of roasted white chocolate cylinders, and freeze.

Cassis Sphere

200g Boiron cassis purée
5g calcium lactate
25g granulated sugar
0.5g Utratex 3 modified starch

1. Shear the ingredients together in a blender for at least 2 minutes. Transfer to silicon demisphere molds and freeze.

Alginate Bath

1000g water
7g sodium alginate
2g sodium citrate
1000g simple syrup

1. Shear the ingredients together in a blender. Reserve cold overnight.
2. Drop frozen cassis purée into the alginate bath and allow to set, about 5 minutes. Transfer to a water rinse, and then to a simple syrup solution.

For assembly:

Caramelized pistachio
Lemon confit



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Kalamansi Parfait, ‘Meringue’, and Fluid Gel

Yield: approx. 12 portions

·2 whole eggs
·150g granulated sugar
·20g orange juice
·2 sheets gelatin
·65g Boiron kalamansi purée (10% sugar)
·100g heavy cream, whipped to soft peaks
·85g unsalted butter
15g water

1. In a heavy, non-reactive saucepan, whisk together eggs and sugar, then add purée, and juice.
2. On medium heat bring mixture to a boil, stirring constantly, as it will easily scorch on the bottom. Bloom gelatin in water.
3. When the mixture boils and is quite thick, remove from heat and emulsify the butter into the mixture in small amounts. Strain through a chinois and gently chill in an ice water bath.
4. Once cooled- but not set- fold into whipped cream and transfer into desired forms.

100g Boiron kalamansi purée
100g water
100g granulated sugar
3g agar agar

1. Combine water, sugar, and agar agar in a small saucepan. Gently bring to a boil; reduce heat while maintaining a simmer for two to three minutes.
2. Remove from heat and whisk in purée. Allow to cool and set.
3. Process in blender until smooth.

Kalamansi ‘Meringue’

·75g granulated sugar
·0.5g xanthan gum
·2.5g Versawhip
·90g water
·35g Boiron kalamansi purée

1. Combine the sugar, Versawhip, and xanthan gum. Disperse into the liquids and blend well with an immersion blender.
2. Transfer to the bowl of an electric stand mixer and whip to a slightly firm peak.

Avocado Purée

100g ripe avocado
20g glucose syrup
40g granulated sugar
50g water
10g lemon juice

1. Combine all ingredients and thoroughly blend until smooth

Sour Sugar

250g granulated sugar
5g citric acid
10g water
Flavoring, optional

1. Combine all ingredients. Spread into a thin layer onto a silicon mat. Allow to air dry and then store in a covered container.

For assembly:

Candied orange peel
Micro mint

The following purees are available everyday at Chef Source

11136E	Apple, Green	1KG
11136	Apple, Green	6/1KG
11140	Apricot	6/1KG
11140E	Apricot	1 KG
11141	Banana	6/1KG
11141E	Banana	1KG
11123	Black Currant	6/1KG
11123E	Black Currant	1KG
11131	Blackberry	6/1KG
11131E	Blackberry	1KG
11122	Blood Orange	6/1KG
11122E	Blood Orange	1KG
11132	Blueberry	6/1KG
11132E	Blueberry	1KG
11143	Cherry, Morello	6/1KG
11143E	Cherry, Morello	1KG
11125	Coconut	6/1KG
11125E	Coconut	1KG
11128	Kalamansi Asian Lime	6/1KG
11128E	EKalamansi Asian Lime	1KG
11129	Kiwi	6/1KG
11129E	Kiwi	1KG
11124	Lemon	6/1KG
11124E	Lemon	1KG
11130	Mango	6/1KG
11130E	Mango	1KG
11133	Passion-Fruit	6/1KG
11133E	Passion-Fruit	1 KG
11134	Peach, White	6/1KG
11134E	Peach, White	1KG
11135	Pear	6/1KG
11135E	Pear	1KG
13069	Pomegranate	6/1 KG
13069E	Pomegranate	1 KG
11127	Raspberry	6/1KG
11127E	Raspberry	1KG
11126	Strawberry	6/1KG
11126E	Strawberry	1KG



Conveniently packed in a reusable container. The design allows for multiple purees to be stacked which saves valuable space.