

so good..

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BERLEPSCH APPLE BY THOMAS BOJHNER



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THOMAS BÜHNER

HE PRACTICES A THREE-DIMENSIONAL, AROMATIC CUISINE: NATURAL FLAVOR AS WELL AS INTENSE, GENTLE LOW-HEAT COOKING, AND A WIDE VARIETY OF ELEMENTS SYMPHONICALLY GATHERED TOGETHER.

Thomas Bühner, alongside his wife Kanagaratnam Thayarni, has run the restaurant La Vie since 2006, at the very historic heart of downtown Osnabrück, opposite the town hall where the famous peace treaty of Westphalia was signed. In such renowned setting, and with his brand-new third star, Bühner's cuisine smells and tastes, "OUR DISHES GIVE OFF HIGHLY INTENSE AROMAS, AND STAND OUT BECAUSE OF THEIR GREAT VARIETY OF FLAVORS. WE ATTACH GREAT IMPORTANCE TO THE PRESERVATION OF THE ORIGINAL FLAVOR OF EACH COMPONENT IN THE DISH. NO TASTE IS MORE AUTHENTIC AND INTENSE THAN THAT OF THE PURE, ORIGINAL TASTE OF A PRODUCT", THE GERMAN CHEF STATES.

Due to his extended career and after working in a great number of high-cuisine restaurants, he has turned into an exceptional witness of the evolution of latest years' German cuisine. "I think it represents much more than what it looks like from outside. There is a wide variety, and that is found when watching the German three-starred restaurants. Our perfection degree is very high, and so is our training. I cannot proclaim a new trend at the moment, but everything points at the regional products. I have observed since some time ago that, more and more, savory and sweet ingredients are combined (fish and fruit, or meat, vegetables and fruit). But also desserts more often contain savory elements."

In these pages, Thomas Bühner and his pastry chef René Frank offer us a dessert in which this philosophy of pursuing purity and maximum naturalness in creations is synthesized.

La Vie's apple symbolizes this nearly obsessive search for original flavor at its best; "although there might be comparable presentations, this is a new way to prepare an apple and a fine variation of the pure apple aroma" the chef affirms.



LA VIE'S APPLE



BERLEPSCH APPLE

warm - cold - icecold, hazelnut cookies, yogurt & powder





apple purée

3000	g	Berlepsch apples
200	g	fresh apple juice
0.5	g	ascorbic acid

Wash the apples and take the core out. Cook together with the juice in a Gastrovac at 55°C /4h. Mix und pass through a sieve.

apple espuma/sorbet powder

600	g	apple purée
400	g	fresh apple juice
50	g	brown sugar
5		sheets gelatin
55	g	Calvados
1	pc	vanilla pod

Soak the gelatin in plenty of water; squeeze it and disperse it in the slightly heated apple juice. Process all ingredients with the vanilla and its pod and pass through a sieve. Fill 750 g in a 1 liter ISI syphon with 2-3 cartridges.

yogurt powder

30	g	Yopol yogurt powder
17	g	dextrose

Mix all together and pass through a sieve.

yogurt sauce

125	g	yogurt
1	g	cinnamon
1.5	g	xanthan gum

Process the ingredients with a blender; pass through a sieve and reserve.

caramel sauce

200	g	sugar
80	g	water
170	g	cream
0.5	g	salt

Cook sugar and water to a dark caramel. Add the hot cream little by little. Pass through a sieve and put in a refrigerator.

apples dice

1	pc	apple
100	g	vanilla syrup

Cut the apple in 1 cm big square dice and vacuum in the vanilla syrup. Let infuse for at least 24 h.



apple rings

5 pcs apples
500 g fresh apple juice

Cut from each apple by means of a cutter ring with a diameter of 3.5 cm and 1.5 cm height. Cook the rings in some ascorbic acid and the apple juice in a Gastrovac at 55°C for approx. 30 min.

hazelnut cookies

375 g butter, softened
140 g sugar
300 g muscovado
160 g egg
400 g flour
3.5 g salt
6.25 g baking soda
5 g Lebkuchen spice
340 g hazelnuts
125 g raisins

Whisk butter, sugar and Muscovado until foamy. Add the egg slowly. At the end fold in all dry ingredients. Bake crumbles at 160°C for approx. 10 minutes.

hazelnut cookie espuma

130 g baked halzenut cookies
300 g water
2 sheets gelatin

Process all ingredients finely in the Thermomix and pass through a sieve. Fill in an ISI syphon and add one cartridge.

sugar apple

1000 g isomalt
200 g water
20 drops tartaric acid
20 drops brown coloring

Bring Isomalt with water to a boil, add the color at 130°C, add tartaric acid (1:1) at 142°C, remove from the heat at 150°C, at 152°C spread the sugar on a marble plate. Knead the sugar briefly, let it cool down and cut into 20 handy pieces. Heat the sugar by means of a heating lamp and pull approx. 15 to 20 times 40 cm apart until the silky sheen starts to appear. Blow a thin apple with the bellow and let it cool down.

apple sauce

750 g apple purée
80 g brown sugar
0.5 g star anise
1 pc vanilla pod
0.5 g xanthan gum
0.5 g cinnamon

Mix the ingredients and pass through a sieve.



caramelized hazelnuts (2 g)

100	g	hazelnut halves
25	g	isomalt
1/2		vanilla pod
5		drops hazelnut oil

Roast the nuts in the oven at 160°C for approximately eight minutes to a light brown color. At the same time melt the Isomalt with vanilla. Remove from the heat.

Add the warm nuts, fold in and finally add the oil. Spread the nuts onto a Silpat mat and separate them.

TO ASSEMBLE AND SERVE

FOR THE SORBET POWDER SPRAY THE APPLE FOAM INTO LIQUID NITROGEN AND LET IT SOLIDIFY FULLY. GRIND IN A BLENDER TO A FINE POWDER. TILL FURTHER USAGE, RESERVE IN A STAINLESS STEEL BOWL ON TOP OF THE NITROGEN.

DRAW ONE STREAK OF CARAMEL SAUCE AND ONE OF YOGURT SAUCE ON A PLATE. SCATTER SOME CRUMBLES ON THEM AND ADD ONE STREAK OF YOGURT POWDER BESIDES. SHORTLY BEFORE SERVING HEAT THE APPLE RING AND SEPARATELY THE APPLE SAUCE. PLACE THE COOKIE ESPUMA IN CENTER OF PLATE, PUT THE WARM APPLE RING ON TOP OF A ROUND PIECE OF COOKIE INTO THE ESPUMA. POUR THE HOT APPLESAUCE IN THE MIDDLE OF THE RING. FILL THE BLOWN SUGAR APPLE WITH THE APPLE POWDER AND PUT IT ON THE WARM FILLED APPLE RING.

ABOUT THE BERLEPSCH APPLE DESSERT

This dessert is – like many of our plates – a declination of an outstanding base product, in this case the Berlepsch apple, which comes from old orchards of the Osnabrück region.

It is very important for us to keep the pure intrinsic taste of a product. That's why we cook the apple gently at 50°C in the Gastrovac.

We abstain from the addition of spices that would overpower the intrinsic apple taste. All preparations like foam, crème and ice powder have nonetheless a complex taste; which is of prominent importance in all our dishes. The visual presentation is not the key element of our plates although we have chosen a very elaborate presentation for this plate. The sugar apple attracts by its breathtaking tenderness, and is technically perfectly crafted. Although there might be comparable presentations, this is a new way to prepare an apple and a fine variation of the pure apple aroma.

Thomas Bühner

