

# Strawberries and Angel Food

## Rhubarb Strawberry Parfait, Vanilla Rice Pudding, Strawberry Caramel

### Angel Food Cake

10 egg whites  
1 tsp salt  
1 tsp cream of tartar  
1 vanilla bean, split and scraped  
1 cup granulated sugar  
1 cup all purpose flour, sifted 2 x  
4 tbs granulated sugar, sifted

- Whip egg whites, salt, cream of tartar, and vanilla until soft peaks form.
- Slowly add 1 cup of sugar to whipping whites until soft shiny peaks form.
- Combine flour and sifted sugar and fold into the egg whites.
- Lightly coat a loaf pan in butter and sugar and scoop the angel food batter into the pan.
- Bake the cake in a 325°F convection oven until lightly golden and the cake springs back to the touch.

### Rice Pudding

1½ cup water  
¾ cup rice, uncooked arborio  
2 cup whole milk  
½ cup granulated sugar  
¼ tsp salt  
1 egg, beaten  
1 tbs unsalted butter  
½ tsp vanilla extract

Boil the water and add rice, stir and cover for 20 minutes over medium heat. Stir in 1½ cup milk, sugar, and salt to the cooking rice and continue to cook for 15 – 20 minutes. Stir in the remaining ½ cup milk and egg, cook for 2 more minutes. Remove the pudding from the heat and stir in the butter and vanilla.

### Strawberry Compote

2 cup strawberries, diced  
1 cup champagne  
¼ cup granulated Sugar  
1 vanilla bean, split and scraped

Heat the champagne with the sugar and vanilla until the sugar is dissolved. Pour the warm syrup over the diced strawberries and chill.

Strawberry Sherbet  
2 qts strawberry puree  
1 qt fresh rhubarb  
3 cup granulated sugar  
1 cup light corn syrup  
2 cup water  
½ cup buttermilk

Combine the strawberry puree, rhubarb, sugar, corn syrup, and water in a large sauce pot and bring to a boil. Let the mixture simmer for 10 minutes, then strain through a fine mesh sieve. Chill the sherbet base then add the buttermilk. Churn the sherbet in an ice cream machine and freeze.

### Rhubarb Consommé

8 rhubarb stalks, trimmed and clean  
½ pint strawberries  
2 tsp vanilla extract  
1 cup granulated sugar  
3 cup water  
10 gelatin sheets, bloomed

Combine the rhubarb, strawberries, vanilla, sugar, and water in a large sauce pot and bring to a boil. Blend the hot fruit mixture and strain through a fine mesh sieve. Transfer the fruit puree to a container lined with cheese cloth and allow the puree to strain through the cloth. Repeat this step twice until a clear "consommé" is achieved. Melt the bloomed gelatin over low heat and whisk into the rhubarb consommé. Pour the consommé onto a flat sheet tray and allow the mixture to set-up. Once the gelatin has set, slice the consommé into small cubes for plating.

### Strawberry Caramel

4 cup sugar  
½ cup water  
3 tbs light corn syrup  
1 pint raspberries  
1 cup strawberry puree

Place the sugar, water, and corn syrup in a heavy bottom sauce pan and cook until soft ball.

Once the sugar is at softball stage, add the raspberries and strawberry puree. Cook the fruit in the sugar until all of the fruit juice is extracted and the mixture boils rapidly.

Carefully remove the hot sauce from the stove and transfer to a blender.

Blend the sauce to thoroughly combine and then, strain the sauce through a fine mesh sieve.

Chill the caramel before transferring into a sauce bottle for plating. The sauce will thicken once cool.

### Tuile Batter

12 oz unsalted butter, soft  
¼ cup honey  
2¾ cup all purpose flour  
3 cup powdered sugar  
6 egg whites  
2 tbs pink peppercorn, crushed

Cream together the butter and honey. Sift together the flour and powdered sugar and add to the creamed butter. Add the egg whites to the butter mixture, followed with the crushed pink peppercorns and mix well. Spread the tuile batter into desired shape onto a silicon baking mat and bake in a 325°F degree convection oven for 4-5 minutes until lightly golden. Carefully remove the cookies from the hot tray and cool. Once the cookies are cool place them in an airtight container to use for plating the dessert.



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