



# World Gourmet Summit 2004 Culinary Masterclass

## *The Cuisine of* **Christoph Ruffer**

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### **Nougat Mousse coated 'Baumkuchen' ( 'log cake' ), Granny Smith Apple Sorbet**



Serves 10

#### **INGREDIENTS**

##### **Baumkuchen**

400g	marzipan
500ml	warm milk
660g	butter
300g	sugar
6	vanilla beans
6	orange zest pieces
6	lemon zest pieces
18	egg yolks
18	egg whites
100g	sugar
100g	rye starch
100g	flour

##### **Nougat Mousse**

2	egg whites
40g	sugar
200g	nougat, melted
50g	chocolate, melted
4.5g	gelatin sheet, dissolved in warm water
500g	whipped cream

##### **Melons**

1	cantaloupe melon (about 1kg)
1	watermelon (about 1kg)
2 dl	port wine

##### **Apple Sorbet**

300g	sugar
400g	white wine
1	lemon, for juice
750g	Finely diced Granny Smith Apples

##### **Apple Compote**

3	Granny Smith apples
250ml	apple juice
150ml	honey wine
1	vanilla pod
1	cinnamon stick
750g	sugar
1/2	lemon, for juice
	Powdered cream

##### **Apple Chips**

2	2
	apples, sliced to 1-mm thin pieces
	Powdered sugar

##### **Garnish**

200ml Chocolate brandy snaps  
200ml raspberry coulis  
vanilla sauce  
Mint leaves  
Chocolate spirals

### Method:

1. For the Baumkuchen: Dissolve the marzipan in warm milk in a pot over heat. Cream the butter, sugar and sugar together. Split the vanilla bean and scrape the seeds into the butter and sugar mixture. Add the orange and lemon zest and continue creaming, adding in the egg yolks one at a time. Mix well, then pour in the marzipan-milk and mix completely.
2. Beat the egg whites and sugar together until stiff peak stage and add it into the butter mixture. Lastly, fold in the flour until it is completely incorporated.
3. Lay out a sheet of aluminum foil, spread thin strips of the cake batter onto the foil and bake in a pre-heated oven.
4. Slice the baked and cooled cake to 2-mm thick pieces and form rings.
5. For the Nougat Mousse: Beat the egg whites and sugar together until stiff peak stage, then add in the melted nougat and melted chocolate. Mix in the dissolved gelatin and the whipped cream. Pour this mixture into the baumkuchen cake rings. Set aside to cool.
6. For the Apple Sorbet: Heat sugar, wine and lemon juice and add the apples. Then puree the mixture in a blender and strain through a sieve. Freeze in an ice-cream machine.
7. For the Apple Compote: Scoop out pearl-sized balls from the Granny smith apples and quickly blanch them in boiling water. Combine the apple juice, honey wine, vanilla pod, cinnamon stick, sugar and lemon juice in a pot and simmer for 30 minutes. Then add in powdered cream to the apple 'pearls'.
8. For the Apple Chips: Lay the apple slices on a plate and sieve powdered sugar over them, then transfer to a baking tray and sieve more powdered sugar over them. Bake in an oven pre-heated to 70°C for 3 hours.

### To Serve:

Pour the nougat mousse into the middle of a serving plate. Top with chocolate brandy snaps, then the apple sorbet. Garnish with apple chips, apple 'pearls', raspberry coulis, vanilla sauce, mint leaves and chocolate spirals.