

team KLOCKO

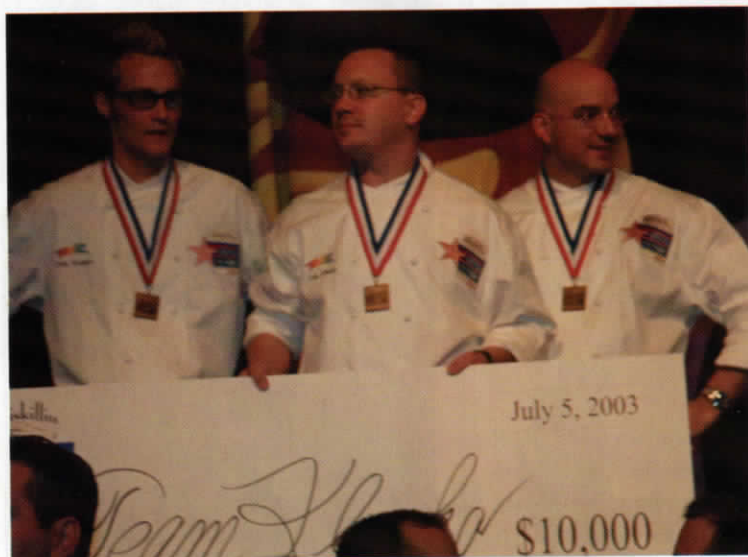


PHOTO: ROBERT PIAZZA

Team Klocko is loaded down with medals. The talented trio — Patrick Coston, Chris Hanmer, and Jody Klocko — won the bronze medal as well as the title ‘Best Degustation.’ Their stellar performance comes from years of diverse experience from all team members.

Team captain Klocko, Chef Chocolatier at Godiva, won a gold medal at the Coupe de Monde World Pastry Cup in Lyon, France, and earned the Trophee Jean Marie Sibenaler for Degustation in the Grand Prix International De la Chocolaterie in Paris. Hanmer, Assistant Pastry Chef at the International School of Confectionery Arts, has won numerous medals in various competitions, has coached silver and gold medal teams and has apprenticed for Susan Notter’s gold medal ACF Culinary Olympics team. Coston, who won the bronze medal at the 2001 National Pastry Team Championship and the Quady Dessert/Wine pairing contest, has been a requested chef in New York City’s prestigious James Beard House — twice.

Left, Team Klocko members Chris Hanmer, Jody Klocko and Patrick Coston receive 3rd Place medals at the competition. Right, Klocko’s *Phantom of the Opera* chocolate showpiece.

That New York state of mind flowed into Team Klocko’s showpieces: Their chocolate showpiece



PHOTO: JOHN UHER



PHOTO: ROBERT PIAZZA

Top, Chris Hanmer carefully works on a sugar showpiece. Bottom left, teammates Chris Hanmer and Jody Klocko prepare sugar. Bottom right, Patrick Coston completes the final assembly of the coupes. Opposite page, plated dessert with warm almond savarin, a gelée center and raspberry sorbet.



PHOTO: JEFF KAUFMAN



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pays homage to the great Broadway musicals, and the magical energy that pulses through the theater district. The bright gold stars that donned the piece reached high into the sky, atop the beautiful character dressed in top hat and tux. The colors were as bright and bold as the neon signs in the heart of Manhattan, with the sexy curves and bends representing the twists and turns of the city streets.

Their colorful, whimsical sugar showpiece featured beautiful, sharp geometric shapes, which contrasted with the soft-flowing lines that could almost be mistaken for stained glass. As a tribute to *Phantom of the Opera*, their pastillage hat and mask sat atop the masterpiece. Though the heartbreaking moment in the competition was when, after hours of work, Hanmer's piece shattered, it didn't keep the team from placing in the competition.

How often do you practice together?

Every weekend.

How long have you been preparing for this event?

For 10 months.

What inspired you to create the pieces you have planned?

Internal instinct. It's what we do.

If you could add or change one thing about the competition, what would it be?

The timing of how the flavors go up. This year they did a coupe, and we've never done a coupe. We should go back to the bombe because it's technically harder, and it will better separate the caliber of the teams.

What about your background has most prepared you for this event?

Collectively, we've been in this competition five years. Chris as an assistant for Ewald Notter, so being in that environment for the past year-and-a-half has been an inspiration. Preparing and traveling with him has been amazing preparation leading up to this.

CHOCOLATE AND BANANA MOUSSE WITH PRALINE CRISP

YIELD: 8 servings

Chocolate biscuit:

6.9 oz/198 g egg yolks

5.3 oz/153 g granulated sugar, divided

1.7 oz/50 g trimoline



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Ateco Pastry Bag Dispenser

- 6.4 oz/184 g egg whites
- 2.9 oz/85 g cake flour
- 1.4 oz/40 g cocoa powder
- 1.7 oz/50 g unsalted butter, melted

1. Whip together egg yolks, 3.9 oz/113 g sugar and trimoline until light and thick.
2. Make a soft meringue with egg whites and remaining 1.4 oz/40 g sugar. Fold into egg yolks.
3. Sift together cake flour and cocoa powder and fold into batter. Fold in melted butter.
4. Bake in entremets mold at 375°F/190°C for 35-40 minutes.

Praline crisp:

- 1.7 oz/50 g milk chocolate, chopped
- .88 oz/25 g unsalted butter
- 7 oz/200 g praline paste
- 3.5 oz/100 g Rice Krispies

1. Melt chocolate and butter together.
2. Blend in praline paste, then Rice Krispies. Pour into entremets mold and let set.

Chocolate mousse:

- 1 large egg
- 1.7 oz/50 g granulated sugar
- 1 oz/30 g water
- 1½ sheets gelatin, bloomed
- 6.4 oz/184 g 72% chocolate, melted
- 15.8 oz/450 g heavy cream, softly whipped

1. In electric mixer, using whisk attachment,

- start whipping egg. In saucepan, cook sugar and water to 240°F/115°C. Pour hot syrup over whipping egg. Add drained gelatin.
2. Fold in chocolate, then cream.



PHOTOS: JEFF KAUFMAN

Pastry cream:

- 16.9 oz/480 g whole milk
- 1 vanilla bean, split lengthwise
- 4 oz/115 g granulated sugar
- Pinch/1 g salt
- 1 oz/32 g cornstarch
- 2 large eggs

1. In saucepan, heat milk with vanilla bean.

2. Blend together sugar, salt and cornstarch. Whisk in eggs. Slowly whisk in ½ of warm milk mixture. Add tempered egg mixture to hot milk and cook until thickened.

Chocolate spray mixture:

- 3.5 oz/100 g bittersweet chocolate
- 3.5 oz/100 g cocoa butter
- 3.5 oz/100 g cocoa liqueur

- Melt together chocolate and cocoa butter. Whisk in liqueur.

Banana mousse:

- 5.3 oz/150 g granulated sugar
- 1 oz/30 g lemon juice
- 52.9 oz/1500 g banana purée
- 22.9 oz/650 g pastry cream
- 1 oz/30 g rum
- 14 sheets gelatin, bloomed
- 23.9 oz/680 g heavy cream, softly whipped

- Combine sugar, lemon juice and banana purée. Whisk in pastry cream and rum. Fold in warm bloomed gelatin. Fold in whipped cream.

Assembly:

1. Cut Chocolate Biscuit into 2 layers. Arrange 1 on top of Praline Crisp. Top with layer of Banana Mousse, then layer of Chocolate Mousse, another layer of Banana Mousse and Chocolate Biscuit. Top with Banana Mousse. Chill until set.
2. Spray with Chocolate Spray Mixture.