

gary danko:
vanilla shortbread with bittersweet
chocolate ganache, coconut ice cream and
warm caramel sauce



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belinda leong, gary danko's pastry chef, is the mastermind behind this dessert... she is absolutely fabulous for sending us this recipe.



here is the recipe divided the recipe into six parts:

vanilla shortbread
chocolate coconut disk
caramel sauce
bittersweet chocolate ganache
coconut ice cream
assembly

as you will see by the pictures accompanying the recipes, i made this at home. this was not difficult to make since i cheated just a tad by buying coconut ice cream and using bernard callebaut caramel.

gary danko: vanilla shortbread

320 g. (1 and 1/2 cups) granulated sugar

320 g. (1 cup and 6 tablespoons) butter, room temp

110 g. (7) egg yolks

450 g. (3 cups) all-purpose flour

30 g. (7 teaspoons) baking powder



cream the butter and sugar together.



add the egg yolks one at a time.



sift the flour and baking powder and add to the mixture.



paddle just until incorporated.



chill for at least 4 hours.

spray and sugar 12 ringmolds. roll the dough 1/8" thick in ring molds that are the same size. *if they are not baked in ringmolds, they will spread. bake in a preheated oven at 350 until golden (you will have to watch them)



***since i did not have that many ring molds, i baked them in muffin tins... use 1/8 cup measure... the one pictured uses 1/4 cups and they were a bit too big.*

gary danko: **chocolate coconut disk**

- **52% chocolate couverture** *[you can use 4 left over bars of chocolate]*
- **toasted desicated coconut** *[you can toast coconut by placing it in a pot and stirring until golden brown over moderately high heat]*



temper chocolate and spread onto an acetate sheet *[melt the chocolate by creating a double boiler (one pot of chocolate into a pot of boiling water) then pour a thin layer of melted chocolate onto wax paper]*.



sprinkle the toasted coconut over the chocolate.



use a round cutter to cut the disks. remove from the acetate when set.



gary danko: caramel sauce

4 c. granulated sugar
3 tb. light corn syrup
2 ¼ c. heavy cream
1 vanilla bean

caramelize the sugar and corn syrup to 320 degrees. step back from the pot and add the cream and vanilla to the sugar. whisk together until smooth.

[there was minor cheating using the bernard callebaut caramel sauce]



gary danko: coconut ice cream

4 1/2 c. heavy cream
2 1/4 c. milk
1 1/2 c. toasted desicated coconut
1 vanilla bean
1 1/2 c. granulated sugar
15 egg yolks
1 tsp. kosher salt

bring the cream, milk and coconut to a boil. cover the pot with plastic wrap and infuse for 30 minutes. combine the egg yolks and sugar in a mixing bowl. when the milk/cream/coconut mixture is ready, temper it into the egg yolks and sugar. pour the mixture back into the pot and cook until 165 degrees. strain the mixture and cool in a water bath. chill overnight and the next day, freeze in the ice cream machine.

[or get mcconnell's island coconut ice cream]



gary danko: bittersweet chocolate ganache

2 1/4 c. heavy cream
1/3 c. granulated sugar
1 lb. 4 oz. 52% chocolate
4 oz. 70% chocolate
4 1/2 oz. butter, room temp. [*stick of butter*]



[i used callebaut and askinosie - not sure about my final measurements - the askinosie chips (70% san jose del tambo sipping chocolate) kept disappearing since they were a bit on the addictive side].



scald the cream and sugar.



place both chocolates into a stainless steel bowl. pour the hot cream and sugar mixture over the chocolates.



let it sit for about a minute,



then whisk gently to emulsify. *try not to whisk vigorously because you want to avoid air bubbles.

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when the mixture is emulsified, add the butter and incorporate gently with a rubber spatula.



when the mixture is emulsified, shiny and smooth,



then pour onto a flat $\frac{1}{4}$ sheet pan. chill in the refrigerator until set.

gary danko: vanilla shortbread with bittersweet chocolate ganache assemblage

place a vanilla shortbread disk on a plate.

use a ring cutter and torch to cut the ganache into a round. use the torch to flame the sides of the ring cutter to remove ganache [*you may avoid this altogether by just cutting the ganache with the circular cutter then removing it with a large flat spatula*].



place the ganache on top of the shortbread.



sprinkle some toasted coconut onto the ganache. this will prevent the ice cream from sliding around.



scoop the ice cream and



place a chocolate coconut disk on top.

[*in front of your guests,*] pour the warm caramel sauce slowly onto disk, waiting for the suace to melt the disk.

