

Created by: Debra C. Argen

Chef Stefan Gerber Recipes - St. Moritz Gourmet Festival

Luxury Experience Magazine met pastry chef **Stefan Gerber** of **Badrutt's Palace** at the 15th **St. Moritz Gourmet Festival** in **Switzerland** in January 2008 whose gorgeous pastry creations dazzled the senses.



Chef Stefan Gerber and I have a lot in common, we both love creating pastry, which when done properly is a true art form. Speaking with Chef Stefan Gerber I immediately knew that he is passionate about pastry and its creative presentation, and when he spoke about his coconut ravioli with pineapple soup that I had savored, his blue eyes twinkled in excitement as he described it to me. He grew up in the world of pastry, his parents owned a patisserie in the Rhineland, and he immersed himself in perfecting his craft. Today fortunate guests in St. Moritz have the opportunity to taste his creations. He graciously shares his recipe for a beautiful Raspberry and Champagne Millefeuille.



Raspberry and Champagne Millefeuille

Ingredients:

Raspberry Crème

400

Grams (14 ounces)

Raspberry pulp

120

Grams (4.2 ounces)

Egg yolks

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150

Grams (5.3 ounces)

Eggs

120

Grams (4.2 ounces)

Sugar

150

Grams (5.3 ounces)

Butter

3

Leaves

Gelatin

50

Grams (1.7 ounces)

Raspberry Liqueur

Fresh Raspberries

Method: Boil the raspberry pulp with the sugar. Mix the eggs together and combine with the raspberry and sugar to make a cream. Add the butter to the cream. Then add the gelatin leaves and Raspberry Liqueur. Allow the cream to cool, and then add it to a piping bag. Using the piping bag, pipe the filling between caramelized pastry sheets and decorate with fresh raspberries.

Champagne Sorbet

Ingredients:

750

MI (1 bottle)

Champagne

300

Grams (10.5 ounces)

Water

150

Grams (5.3 ounces)

Sugar

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3

Leaves

Gelatin

Method: Boil the water and add the gelatin. Then add the bottle of champagne and freeze the mixture in an ice cream maker. For the finished dish, prepare a nice ball of sorbet and place it next to the millefeuille.

Caramel Sauce

Ingredients:

250

Grams (8.8 ounces)

Orange juice, freshly squeezed

200

Grams (7 ounces)

Sugar

Method: Boil the sugar until it caramelizes, add the fresh orange juice and reduce it over a low heat until it turns to a honey consistency. Brush the pastry leaves with the caramel sauce.

Badrutt's Palace Hotel

Via Serlas 27

7500 St. Moritz, Switzerland

Telephone:+41 81-837-1000

Fax:+41 81-837-2999

Email:reservations@badruttpalace.com

www.BadruttsPalace.com

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For information on the **St. Moritz Gourmet Festival** and all of its events, please visit the website: www.StMoritz-GourmetFestival.ch. For information on the **Cartier World Cup Polo on Snow**, please visit the website: www.PoloStMoritz.com.

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