



Pastry

Macarons

Macaron Shells:

250 g. granulated sugar
62 g. water

250 g. almond flour
250 g. powdered sugar
94 g. egg whites

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Food coloring

Berry Filling:

513 g. berries (raspberries,
blueberries, etc.)
413 g. granulated sugar
25 g. lemon juice
10 g. gelatin, prepared

Macaron Shells:

- Set oven to 303° F and cover 3 flat baking sheets with parchment paper.
- Beat almond flour and powdered sugar in a standing mixer fitted with a paddle attachment on low speed. Once well combined, add egg whites and mix well. Transfer to a large bowl and set aside.
- Clean and dry the mixing bowl well, add the remaining egg whites, and put in the machine with a whisk attachment.
- Heat water and sugar in a small saucepan over high heat. Insert a candy thermometer and set to 113° C.
- Once the syrup temperature reaches 113° C, turn the machine on high. Reset the temperature to 121° C and continue cooking the syrup.
- Once the syrup has reached 121° C, pour into the mixer very slowly in a steady stream toward the center of the bowl.
- Continue mixing until you have reached stiff, glossy peaks and the bottom of the bowl is warm to the touch. The temperature should be in between 50-55° C.
- Remove meringue from the machine and fold half into the almond mixture with a rubber spatula. Once combined, fold in the remaining meringue. The end result should be a homogenous mixture with no streaks. Fold in food coloring until you have reached the desired color.
- Take a small dab of batter and place on the four corners of each pan to secure the parchment paper. Prepare a pastry bag with a #805 or #806 piping tip and pipe batter into 2 cm. circles, leaving space in between each circle.
- Allow macarons to sit for 20 minutes, or until a skin has formed on the top and they are dry to the touch. After resting time, bake for 13 min.

Berry Filling:

- Combine first 3 ingredients in a heavy pot and cook on medium-high heat, stirring occasionally. Insert thermometer and set to 104° C. Once it has reached 104° C, continue to cook for 3 minutes. Meanwhile, prepare the gelatin.
- Remove the filling from the heat and let cool to 80° C. Whisk in gelatin until well blended.
- Cover and keep in the refrigerator overnight.

Assembly:

- “Marry” the macarons, pairing them up according to similar size.
- Using a pastry bag fitted with a small round tip, pipe filling into half of the prepared shells.
- Top with remaining shells and enjoy!

Éclairs

Pâte à choux:

188 g. milk
 188 g. water
 165 g. butter
 8 g. sugar
 8 g. salt
 210 g. all-purpose flour
 295 g. eggs

Pastry cream:

1000 g. milk
 240 g. sugar
 80 g. cornstarch
 240 g. egg yolks
 10 g. vanilla
 100 g. butter
 200 g. dark chocolate
 (optional)

Pâte à choux:

- Preheat the oven to 400° F. Line 2 baking sheets with Silpat mats.
- Place the first 5 ingredients in a large pot with a heavy bottom and bring to a boil over medium-high heat.
- Add flour and stir with a rubber spatula until a dough has formed.
- Remove from heat and transfer dough to a stand-alone mixer. Mix on low speed until the outside of the bowl is warm to the touch.
- While mixing, add eggs two at a time and mix until well combined.
- Fit a pastry bag with desired tip and pipe into desired shape, leaving space between each éclair.
- Bake for 13-15 minutes, or until the bottoms of the éclairs are golden brown.

Pastry cream:

- Pour milk into a large pot with a heavy bottom.

- Scale out sugar in a medium size bowl and add a third to the milk. Place milk on medium-high heat.
- To the remaining sugar add cornstarch and whisk until well mixed and no lumps remain.
- Whisk in egg yolks and vanilla.
- Once the milk is hot (but not boiling) and steam begins to appear above the pot, add a third of the milk to the yolk mixture and whisk well.
- Return the pot to the stove and continue cooking until boiling. Once boiling, pour in the yolk mixture and whisk vigorously, taking extra care to whisk the bottom and sides of the pot to avoid scorching.
- Once the mixture is thick and a big bubble breaks at the surface, immediately remove the pot from the heat.
- Add in butter and whisk until combined. Whisk in chocolate, if desired.
- Transfer the pastry cream to a clean bowl and cover with plastic wrap, pressing the plastic wrap to the surface of the cream so a skin will not form. Keep overnight.

Assembly:

- Pierce the bottom of the éclairs with a small paring knife or a piping tip.
- Using a pastry bag fitted with a small round tip, pipe pastry cream into each éclair, being careful to fill the pastry. Yummy!

Citrus Tarts

Pâte sucrée:

240 g. butter, softened
 10 g. vanilla
 2 g. salt
 160 g. powdered sugar
 54 g. almond flour
 90 g. eggs
 450 g. all-purpose flour

Citrus filling:

Pâte sucrée:

- Mix first 5 ingredients in a stand-alone mixer fitted with a paddle attachment on medium speed until creamy.
- Continue mixing and add eggs down the side of the bowl slowly.
- Turn off the machine, scrape down the sides of the bowl, and add the flour. Beat on low speed until just combined (about 1 minute).
- Wrap dough tightly with plastic wrap and keep in the refrigerator overnight.

475 g. lemon juice
350 g. sugar
90 g. cornstarch
100 g. egg yolks
175 g. butter
6 g. gelatin

Italian Meringue:

90 g. water
170g. sugar
60 g. glucose
113 g. egg whites

- The next day remove dough from the refrigerator and roll out on a well-floured surface to 1/8-1/4 in. thickness.
- Cut out circles using a cookie or biscuit cutter and place in tart shell molds. Prick the bottoms of the tart shells with a fork to avoid puffing.
- Bake for 12-14 minutes, or until golden brown.

Citrus filling:

- Pour lemon juice in a medium sized heavy pot and place on medium-high heat.
- In a separate bowl, whisk together cornstarch and sugar until no lumps remain. Add egg yolks and whisk well.
- Once the lemon juice is hot and steaming, but not boiling, add a third of the juice to the yolk mixture and whisk well to temper the yolks. Return pot to the stove.
- Prepare the gelatin.
- Once the lemon juice begins to boil, add the remaining yolk mixture and whisk vigorously until the mixture begins to thicken and a big bubble breaks at the surface.
- Remove from the heat and whisk in the butter and gelatin.
- Place in a clean bowl, cover with plastic wrap and refrigerate overnight.

Italian Meringue:

- Cook water, sugar and glucose in a small saucepan over medium-high heat. Place thermometer in saucepan and set to 116° C.
- Place egg whites in a standing mixer fitted with a whisk attachment. Once the syrup has reached 116° C, turn the machine on high speed.
- Reset the thermometer to 125° C. Once the syrup is ready, slowly pour it down the side of the mixing bowl in a steady stream while continuing to mix.
- Continue mixing until you have reached stiff, glossy peaks and the bottom of the mixing bowl is warm to the touch.

Assembly:

- Fill tart shells and pipe meringue on top. Enjoy!