

Crème Brûlée

Yield: 10 custard cups

Egg Yolks	8
Sugar	1/2 cup
Heavy or Whipping Cream, hot	1 quart
Salt	1/2 tsp.
Vanilla Extract	1 tsp. (or more to taste)
White or Brown Sugar	to cover

1. Mix together the egg yolks and granulated sugar until well combined.
2. Gradually stir in the hot cream. Add vanilla and salt. Strain the mixture.
2. Pour into custard cups or flat pyrex dish.
3. Bake in a water bath in a pre-heated 325° oven for 30 to 45 min., or until set. Remove from oven and cool. The custard may be done to this point early in the day.
4. At the time of service, cover the custard with a thin layer of white or brown sugar. Place it under a medium broiler and caramelize until melted. Watch carefully to prevent burning.

Notes:

- Spread brown sugar on a pan; dry out in a low oven. Cool, crush and sift.
- When baking, consider using a towel on the bottom of the baking pan to insulate custards from the strong heat.

Chocolate Mousse

Egg yolks	5
Granulated sugar	1/2 cup
Semi-sweet chocolate, melted	12 oz. (1 1/2 cup)
Heavy cream	24 oz. (1 1/2 pint)

1. Combine egg yolks and sugar in stainless steel bowl.
2. Over a double-boiler, whip the egg yolk mixture and cook until pale yellow and fluffy. The internal temperature should reach 165°.
3. Melt the chocolate and fold into the egg mixture.
4. Whip the cream until it forms soft peaks. Whip 1/3 of the cream into the chocolate mixture. Then fold in the remaining cream until well incorporated.
5. Chill and serve.

Bread and Butter Pudding

White bread, thin slices	1 lb.
Butter, melted	4 oz. (one stick)
Eggs	8
Sugar	1 cup
Salt	½ tsp.
Vanilla extract	1 Tbsp.
Milk	1 ¼ qt.
Cinnamon	As needed
Nutmeg	As needed

1. Cut each slice of the bread in half. Brush both sides of each piece with melted butter.
2. Arrange the bread slices so they overlap in a buttered 10 X 12 baking pan.
3. Mix together the eggs, sugar, salt, and vanilla until thoroughly combined. Add the milk.
4. Pour the egg mixture over the bread in the pan.
5. Let stand, refrigerated, for 1 hour or longer, so the bread absorbs the custard mixture. If necessary, push the bread down into the pan once or twice after the mixture has had time to stand.
6. Sprinkle the top lightly with cinnamon and nutmeg.
7. Set the pan in a larger pan containing about 1-in. hot water.
8. Place in preheated 350° oven. Bake about 1 hour until set.
9. Serve warm or cold with whipped cream or a sauce.

Crème Anglaise or (Kentucky Bourbon Sauce)

Egg yolks	6
Sugar	½ cup
Heavy cream, hot	½ qt.
Vanilla or (Kentucky bourbon)	1 Tbsp. or to taste

1. Combine the egg yolks and sugar in a stainless-steel bowl. Whip until thick and light.
2. Heat the heavy cream.
3. Very gradually pour the hot cream into the egg yolk mixture while stirring constantly with the whip.
4. Set the bowl over simmering water. Heat it, stirring constantly, until it thickens enough to coat the back of a spoon or until it reaches 185°.
5. Immediately remove the bowl from the heat and set it in a pan of cold water to stop the cooking. Stir in the vanilla (or bourbon). Stir the sauce occasionally as it cools.

Dark Chocolate Truffles

Ganache:	
Heavy cream	7 oz.
Vanilla extract	½ tsp.
Dark chocolate, chopped	1 lb.
Butter	2 oz. (1/2 stick)
Coating:	
Cocoa powder	As needed

1. Heat the cream and vanilla to a simmer.
2. Pour over the chopped chocolate in a bowl. Stir until the chocolate is completely melted and blended in. Cool the mixture until it is just slightly warm to the touch.
3. Stir in the butter until it is melted and completely blended in.
4. Let the mixture stand until it starts to thicken, then put it in a pastry bag fitted with a medium plain tip.
5. Pipe the mixture into small mounds about 2 tsp. each on sheets of parchment paper. Chill until firm.
6. One by one, roll between the palms of the hands to round the pieces of ganache; drop them into a bowl of cocoa powder.
7. Remove the truffles from the cocoa and shake in a sieve to remove excess cocoa.

Tulip Cups filled with Lemon Mascarpone Cream

Butter, melted	4 Tbsp.
White sugar	2/3 cup
Egg whites (from “large” eggs)	2
Egg	1
All-Purpose flour	1/2 cup
Vanilla	1 tsp.

Mixing:

1. Combine sugar and melted butter. Add egg and egg whites, stir well to combine.
2. Sift the flour over the mixture and mix in well.
3. Flavor with vanilla.

Makeup:

1. Line a sheet pan with a silicone mat or a sheet of parchment paper. Cut a circle 5-in. in diameter out of a cardboard cake box. Using an offset palette knife, spread the batter across the stencil, and then lift off the stencil. (Optional for Almond Tuiles: sprinkle with a few sliced almonds.)

Baking:

1. Bake in pre-heated 350° oven about 5-8 minutes depending on thickness, until lightly browned.
2. Remove the baked cookies from the baking sheet and immediately shape the cookies by molding them around the upturned bottom of a small glass or similar mold and cool.
3. (Optional for the Almond Tuiles: remove the baked cookies from the baking sheet and immediately curve over a rolling pin and cool.)

Lemon Mascarpone Cream

Heavy cream	¾ cup
Mascarpone cheese	4 oz.
Sugar	3 Tbsp.
Limoncello (lemon liqueur)	3 Tbsp.
Assorted fresh berries	4 cups
Sugar	As needed
Raspberry preserves	½ cup
Lemon peel, grated	1 Tbsp.

1. Combine heavy cream, mascarpone cheese, sugar and Limoncello in a mixing bowl.
2. Whip until soft peaks form.
3. Combine berries with sugar, preserves and lemon peel and toss gently.

4. To serve: Divide the berries among the Tulip Cups and top with a generous helping of the Lemon Cream; serve immediately.

Almond Macaroons

Yield: approximately 50

Almond paste 12 oz.
Sugar 12 oz.
Egg Whites 5 oz.
Vanilla 1 tsp.

Note: 5 oz. of egg whites will be approximately from 5 large eggs

1. With paddle attachment on a 5 qt. mixer mix almond paste and sugar on low speed.
2. Slowly add half the egg whites, continue mixing until the mixture becomes very thick. Add the rest of the egg whites to thin down the mixture. Periodically scrape down the sides.
3. Pipe out onto parchment paper with a plain tip.
4. Bake at 350° (335° in a convection oven) for approximately 15 minutes or until golden brown.
5. Cool on the trays.
6. Freeze in air tight containers to prevent the cookies from drying out.

Almond paste: 1 cup blanched almonds (ground), 1 cup confectioner sugar, 1 large egg. Process.

Lacey Oatmeal Cookies

Brown Sugar 1 cup
White Sugar 1 cup
Flour 1/2 cup
Butter, unsalted 1 cup
Salt 1 tsp.
Baking Soda 1 tsp.
Oatmeal 3 cups
Vanilla 3 tsp.
Water 1/2 cup

1. Mix all together.
2. Drop by small teaspoons onto pan lined with parchment paper. Leave plenty of room for spreading.
3. Bake at 350° until golden brown.
4. Cool on trays.
5. Store in air tight container.