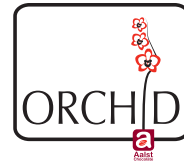




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Focus on Pastry **Techniques:** *Chocolate Amenities that WOW!*

— Chris Cwierz —



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Caramel Coffee Ganache

Yield: 200 (16g each)

Caramel Coffee Ganache

American

42.3oz

99.4oz

10.6oz

1.1oz

8.6lbs

5.3oz

3.4oz

Metric

1200g

2820g

300g

30g

3900g

150g

96 g

Ingredients

Granulated Sugar

Cream, Warm

Butter

Salt

Orchid Peru 39% Single Origin Milk Couverture (540139)

Pastry Ideale Inverted Sugar (505093)

Wolfberger Coffee Extract (539001)

Add the granulated sugar to a saucepan and make a dry caramel by slowly cooking over a medium heat until golden brown or as desired. Slowly whisk in the warmed cream, then add in the butter and salt. Pour warm caramel over milk couverture coins and emulsify, then add in inverted sugar and coffee extract.

Pecan Crunch

12.3oz

12.3oz

8.8oz

350g

350g

250g

Pecan Pieces

Granulated Sugar

Water

Add all ingredients together in a pan and cook over medium heat, stirring constantly until sugar crystallizes. Allow to cool completely.

Assembly

Chop *Pecan Crunch* finely and add to the top of the *Caramel Coffee Ganache*

Temper and Cast milk chocolate in bon bon molds allow to crystallize. Fill molds with ganache and top with pecan crunch, be sure not exceed the top of the mold as this will hinder capping and sealing the bon bon. Cap the filled molds and allow them to crystallize before unmolding.

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Chocolate Macarons

Yield: 200 (39g each)



Chocolate Macaron



American

31.7oz

35.2oz

11.3oz

4.2oz

31.7oz

8.5oz

11.3oz



Metric

900g

100g

340g

120g

900g

240g

320g



Ingredients

N.U.T. Almond Flour (204168)

Powdered Sugar


Fresh Egg Whites (1)

Des Alpes Extra Brut Cocoa Powder (679002/504047)

Granulated Sugar

Water

Fresh Egg Whites (2)



Sift together almond flour, cocoa powder and powdered sugar three times and set aside. Combine water and sugar together in a pot and cook to softball stage (234-240°F/112-116°C). When sugar reaches 230°F/110°C begin whipping first amount of egg whites in a standing mixer with the whisk attachment. Pour sugar onto whipping whites once it has reached 240°F/116°C. Allow to whip until just warm and add any desired color. Add second amount of egg whites to the dry ingredients and mix until combined. Fold the Italian meringue into the almond flour mixture till just combined. Pipe macarons about the size of a quarter using an open round tip onto a sheet pan lined with a Silkmat. Bake at 300°F/148°C for 10 minutes and allow to cool.



Honey Ganache

10.6oz

3.5oz

7.1oz

0.1oz

12.3oz

12.3oz

7.1oz

300g

100g

200g

4g

350g

350g

200g

Heavy Cream


Whole Milk

Honey

Sea Salt

Orchid 70% Single Origin Dark Couverture Coins (540170)**Orchid 39% Single Origin Milk Couverture Coins (540139)**


Unsalted Butter, Room Temperature



Heat the heavy cream, whole milk, honey and sea salt together in a saucepan and bring to a simmer. Pour the dairy mixture over the chocolate coins and cover with plastic wrap. Allow to cool to 95°F/35°C and then use an immersion blender to add in the butter until smooth.



Assembly



Pipe a small amount of the *Honey Ganache* onto to one macaron half. Top with the other macaron half to create a sandwich.



Chocolate Caramels

Yield: 100 (26g each)



American

25.4oz



0.3oz

0.4oz

28.9oz



14.3oz

12.3oz

10.6oz

Metric

720g

8g

10g

820g

405g

350g

300g

Ingredients

Heavy Cream

Frutta Prima Bourbon Vanilla Bean (660101), scraped

Sea Salt

Granulated Sugar

Pastry Ideale Glucose Syrup (505092)

Water

Orchid 70% Single Origin Dark Couverture Coins (54170)



Heat cream, scraped vanilla bean and sea salt together in a saucepan. Bring to a simmer, cover with a lid and allow to steep for 10-15 minutes. Cook sugar, glucose and water together to 293°F/145°C. Carefully strain the warm dairy mixture into the cooked sugar, along with the chocolate, while continuously stirring. Continue cooking until 293°F/115°C and pour onto frame or between metal bars. Allow to cool and cut as desired.



Assembly

Cut *Chocolate Caramels* into .5 in x .5 in squares. These can be wrapped into individual caramels or enrobed in chocolate.





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Chocolate Moon Pies

Yield: 12-15 each

Chocolate Moon Pies

American

6.0oz

4.5oz

4.0oz

1 tsp

.5 tsp

.5 tsp

7.9oz

1.6oz

2.0oz

1/2 tsp

Metric

170g

127g

114g

1 tsp

.5 tsp

.5 tsp

224g

45g

57g

1/2 tsp

Ingredients

Whole Wheat Pastry Flour

All-Purpose Flour

Light Brown Sugar

Baking Soda

Kosher Salt

Ground Cinnamon

Salted Butter, Cold

Honey

Water

Frutta Prima Vanilla Bean Paste (528002)

Combine all dry ingredients together in a mixing bowl. Grate the cold butter and place in the freezer until fully chilled. Gently cut the grated butter into the dry ingredients, allowing the butter to be fully coated in the dry. Add the water, honey and vanilla bean paste and mix until combined. Roll out the dough to 1/2 in thickness. Cut shape as desired and baked at 350°F/176°C until firm to the touch and golden in color.

Chocolate Glaze

12.0oz

1.8oz

340g

50g

Orchid 70% Single Origin Dark Couverture Coins (540170)

Roland Organic Refined Coconut Oil (888056)

Melt dark chocolate and coconut oil together until fully combined.

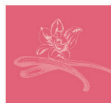
Assembly

As needed

As needed

Marshmallow Fluff

Place marshmallow fluff in between two *Chocolate Moon Pies*. Dip in chocolate glaze and place one transfer sheet if desired.





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Bourbon Rye Chocolate Chip Cookies

Yield: 1 dozen

American

6.0oz

5.0oz

3.5oz

1 ea

1 ea

1 Tbsp

1 tsp

4.2oz

3.7oz

.5 tsp

.5 tsp

6.0oz

Metric

170g

142g

99g

1 ea

1 ea

1 Tbsp

1 tsp

120g

106g

.5 tsp

.5 tsp

170g

Ingredients

Unsalted Butter

Brown Sugar

Granulated Sugar

Egg

Egg yolk

Bourbon

Frutta Prima Vanilla Extract (660104)

All-Purpose Flour

Rye Flour

Baking Soda

Sea Salt

Orchid 70% Single Origin Dark Couverture Coins (540170)

Melt butter in a saucepan and allow to brown slightly. Place in the bowl of a stand mixer with a paddle attachment. Add both sugars and beat until combined, followed by the egg, egg yolk, bourbon and vanilla extract. Combine all dry ingredients together and add to egg mixture, paddling until combined. Add dark chocolate in last. Scoop as desired and chill for at least four hours prior to baking. Sprinkle with additional sea salt and bake at 350°F/176°C for 10-14 minutes.



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Pecan Pralines - New Orleans Style

Yield: 454g

American

6.0oz

3.5oz

16.0oz

16.0oz

Metric

170g

.5 Tbsp

454g

454g

Ingredients

Water

Distilled White Vinegar

Granulated Sugar

Pecan Halves

Boil water, vinegar and sugar together in a pot until softball stage (234-240°F/112-116°C). Add pecans to sugar mixture and cook until dark in color and it reaches a temperature of 250°F/121°C. Drop in disc shapes on a Silkmat placed on top of a cool tray or marble table.





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Chocolate Cupcakes

Yield: 24 each (standard sized cupcake)

American

7.0oz

13.5oz

16.0oz

14.0oz

2.5oz

0.4oz

0.2oz

3.5oz

0.9oz

0.3oz

Metric

199g

383g

454g

397g

71g

12g

5g

99g

25g

9g

Ingredients

Vegetable Oil

Warm Water

Granulated Sugar

Bread Flour

Des Alpes Extra Brut Cocoa Powder (679002/504047)

Baking Soda

Salt

Warm Water

Distilled White Vinegar

Frutta Prima Vanilla Extract (660104)

Combine oil and the first amount of warm water in the bowl of a stand mixer using the paddle attachment. Add all unsifted dry ingredients and mix on second speed for four minutes. Scrape and mix well then mix for another four minutes on second speed. Add the second amount of warm water, vinegar and vanilla extract while mixing slowly on first speed until fully incorporated. Scoop into desired cupcake liner and bake at 350°F/176°C for 15-18 minutes or until a tester comes out clean.





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Bourbon Salted Caramel

Yield: 7-8 ounces depending on reducing

American

4.0oz

.5 ea

8.0oz

2.0oz

1 tsp

1.0oz

3 Tbsp

1 tsp

Metric

113g

.5 ea

227g

57g

1 tsp

28g

3 Tbsp

1 tsp

Ingredients

Heavy Cream

Frutta Prima Bourbon Vanilla Bean (660101), Scraped

Granulated Sugar

Cold Water

Lemon Juice

Unsalted Butter

Bourbon

Sea Salt

Bring cream and scraped vanilla bean to a simmer, set aside. Combine the granulated sugar, water and lemon juice together in a saucepan and cook until golden brown in color, being careful not to swirl until the sugar is caramelized. Deglaze and swirl with the warm heavy cream. Add butter, bourbon, and salt off heat. Allow to cool and store at room temperature for use or in a cooler for up to a week.





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Swiss Meringue Buttercream

Yield: 2 lbs

American

10.0oz

19.0oz

32.0oz

Metric

284g

539g

908g

Ingredients

Fresh Egg Whites

Granulated Sugar

Unsalted Butter, Cubed

Warm egg whites and granulated sugar together in a bowl over simmering water until warmed through and the sugar is dissolved. Transfer to the bowl of a stand mixer and whip using the whisk attachment until almost cool. Add small cubes of butter and emulsify. Use as desired.





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Best Ganache

Yield: 1.5 lbs

American

9.2oz

6.4oz

10.0oz

1.0oz

5.2oz

Metric

260g

181g

281g

27g

147g

Ingredients

Light Corn Syrup

Heavy Cream

Orchid 70% Single Origin Dark Couverture Coins (540170)

Egg Yolks

Unsalted Butter

Bring corn syrup and heavy cream to a light boil and pour over the dark chocolate. Emulsify using an immersion blender and cover with plastic wrap directly on the surface. Allow to cool to 95°F/35°C. Add in the yolks and butter with the immersion blender until fully emulsified.





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Gelatin Mold

Yield: 3 lbs

American

28.2oz

10.5oz

11.5oz

Metric

800g

298g

326g

Ingredients

Powdered Gelatin

Cold Water

Granulated Sugar

Bloom the gelatin in cold water. Then add the sugar and dissolve in a double boiler until clear and smooth. Skim any impurities from the top. Use to make desired mold.

