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### Dried Cherry Crème Brulée

**Yield 25 portions**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cream</td>
<td>2 qt</td>
<td>2 ltr</td>
</tr>
<tr>
<td>Yolks</td>
<td>18 oz</td>
<td>510 gr</td>
</tr>
<tr>
<td>Sugar</td>
<td>10 oz</td>
<td>280 gr</td>
</tr>
<tr>
<td>Gelatin</td>
<td>6 sheets</td>
<td></td>
</tr>
<tr>
<td>Pumpkin Puree</td>
<td>20 oz</td>
<td>570 gr</td>
</tr>
<tr>
<td>Dried cherries</td>
<td>10 oz</td>
<td>280 gr</td>
</tr>
<tr>
<td>Whisky</td>
<td>1 oz</td>
<td>30 gr</td>
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**Preparation**

- Soak the Cherries in simple syrup with the whisky. Heat the cream with \( \frac{1}{2} \) the sugar. Mix the yolks with the remaining sugar.
- Soften the gelatin in cold water. When the cream comes to a boil, temper in the yolks, reheat until the sauce begins to thicken. Do not pass through a sieve. Pour over the pumpkin puree add the gelatin and mix with a hand blender. Pour into bowls, prepared with the drained marinated cherries and refrigerate for 4-6 hours.
Milk Chocolate Chestnut Cheese Cake

Yield 25 portions

**Cheesecake**

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<th>Weight</th>
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<tbody>
<tr>
<td>Cream cheese</td>
<td>6 lb</td>
<td>2720 gr</td>
<td></td>
</tr>
<tr>
<td>Eggs</td>
<td>9 ea</td>
<td>9 ea</td>
<td></td>
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<tr>
<td>Sugar</td>
<td>1 lb 8 oz</td>
<td>680 gr</td>
<td>Sugar</td>
</tr>
<tr>
<td>Cream</td>
<td>1 lb 4 oz</td>
<td>570 gr</td>
<td>Cream</td>
</tr>
<tr>
<td>Couverture Milk</td>
<td>1 lb 12 oz</td>
<td>800 gr</td>
<td>Couverture Milk 500012</td>
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<tr>
<td>Chestnut puree</td>
<td>6 oz</td>
<td>170 gr</td>
<td>Chestnut puree 008006</td>
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<tr>
<td>Chestnut canned</td>
<td>12 oz</td>
<td>340 gr</td>
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(Couverture can be used in either block, tablet or coin form with the same results)

**Preparation**

- Mix cream cheese until soft.
- Add sugar.
- Add the Chestnut puree.
- Stir until smooth.
- Add the eggs one at a time.
- Blend in the cream.
- Finish by adding the melted chocolate.
- Dice the candied Chestnuts and combine them to the finished mix.
- Pour into desired pan and bake at 325°F until set.

**Ginger Bread Cookies**

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<tr>
<td>Butter</td>
<td>7 ½ oz</td>
<td>215 gr</td>
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<tr>
<td>Sugar</td>
<td>7 ½ oz</td>
<td>215 gr</td>
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</tr>
<tr>
<td>Corn Syrup</td>
<td>9 oz</td>
<td>255 gr</td>
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<tr>
<td>Milk</td>
<td>3 oz</td>
<td>90 gr</td>
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<tr>
<td>Bread Flour</td>
<td>1 lb 5 oz</td>
<td>600 gr</td>
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</tr>
<tr>
<td>Baking Soda</td>
<td>¼ oz</td>
<td>6 gr</td>
<td></td>
</tr>
<tr>
<td>Cinnamon</td>
<td>¼ oz</td>
<td>10 gr</td>
<td></td>
</tr>
<tr>
<td>Cloves</td>
<td>¼ oz</td>
<td>6 gr</td>
<td></td>
</tr>
<tr>
<td>Ginger</td>
<td>¼ oz</td>
<td>6 gr</td>
<td></td>
</tr>
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</table>

**Preparation**

- Heat first 4 ingredients.
- Sift the dry and mix into the liquid.
- Place in the refrigerator and chill for 3 hours.
- Roll out thin sheet.
- Bake in a 350°F oven until brown.
- After the cookies are cool chop them with a knife to coarse crumbs.

**Orange Confit**

<table>
<thead>
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<th>Ingredient</th>
<th>Amount</th>
<th>Weight</th>
<th>Description</th>
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<tbody>
<tr>
<td>Oranges</td>
<td>3 ea</td>
<td>3 ea</td>
<td></td>
</tr>
<tr>
<td>Vanilla beans</td>
<td>2 ea</td>
<td>2 ea</td>
<td></td>
</tr>
<tr>
<td>Cinnamon sticks</td>
<td>2 ea</td>
<td>2 ea</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>8 oz</td>
<td>225 gr</td>
<td></td>
</tr>
<tr>
<td>Water</td>
<td>2 oz</td>
<td>60 gr</td>
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</table>

**Preparation**

- Boil oranges twice changing the water each time.
- Slice in quarters and place in a pot with the vanilla bean, and the cinnamon sticks. Add half the sugar and half the water. Cook over low heat until the liquid has evaporated,
- Then add the remaining sugar and water. Cook until tender, and translucent.

**Assembly**

- Pack the ginger bread cookies on the outside of the dome. Serve with the orange confit.
Apple Quince Crisp

Yield 25 portions

BAKED APPLES

| 5 pc  | 5pc | Apples |
| 5 pc  | 5pc | Quince |
| 10 oz | 280 gr | Sugar |
| 1 oz  | 30 gr | Orange Rappé 008020 |

Preparation
- Peel, core, and slice the fruit thinly. Mix the sugar with the rappé. Begin by placing a layer of apples overlapping in a baking pan. Sprinkle with the orange sugar. Repeat with quince. Repeat until you have four layers; two of apple and layers of quince.
- Bake at 350°F for approximately 25 minutes or until tender (do not over bake).
- Baste every 10 minutes.

PHYLLO CRISP

| 6 sheets |
| 3 oz | 85 gr | Melted Butter |
| 3 oz | 85 gr | Powder Sugar |

Preparation
- Brush two sheets of dough with butter. Sift powder sugar over the butter.
- Lay a second sheet of Phyllo over each sheet, brush with butter and dust, repeat once more.
- This will give 2 separate sheets with 3 layers. Cut into squares, lay in between parchment paper, place a wire rack on top and bake 350°F until golden brown.

CIDER REDUCTION

| 1 qt  | 1 ltr | Apple Cider |
| 1 pc  | 1 pc | Vanilla Bean 092001 |
| 1 pc  | 1 pc | Cinnamon Stick |
| 4 pc  | 4 pc | Cloves |

Preparation
- Boil all the ingredients. Reduce to 8 fl oz.

ALMOND STREUSEL

| 4 oz  | 110gr | Butter |
| 4 oz  | 110gr | Light Brown Sugar |
| 4 oz  | 110gr | All Purpose Flour |
| 4 oz  | 150gr | Ground Almonds 040001 |

Preparation
- Place the dry in a mixing bowl with the paddle. Add the butter piece by piece.
- Mix until pieces the size of peas form. Put the larger pieces on a parchment lined pan and bake at 350°F until golden brown.

VANILLA ICE CREAM

| 1 qt  | 1 ltr | Half & Half |
| 7 oz  | 200 gr | Sugar |
| 12 pc | 12 pc | Yolks |
| 6 pc  | 6 pc | Vanilla Beans 092001 |
| 1 pt 8 oz | 700 gr | Cream |

Preparation
- Heat the half & half with ½ the sugar and vanilla beans. Mix the other ½ sugar with the egg yolks. Temper in the egg yolks, heat carefully until mixture begins to thicken.
- Pass through a sieve, and add the cream. Store in the refrigerator overnight.
- Freeze in an ice cream machine, add the streusel to ice cream when it comes out of the machine.

ASSEMBLY
- Cut out two squares of the baked apple quince, place each on a square of phyllo dough and stack on top of each other.
- Serve with the cider reduction and streusel ice cream.
Sautéed Winter Fruit with Plum Chiboust

Yield 25 portions

FRUIT
2 ea 2 ea Apples, Pears, Plums
4 oz 110 gr Brown sugar
4 oz 110 gr Butter
2 oz 55 gr Calvados Brandy
1 ea 1 ea Vanilla Bean 092001

Preparation
- Heat the pan and add butter. Add the brown sugar and the split and scraped vanilla bean. Add the fruit, beginning with the firmest.
- Sauté until tender, deglaze the pan with the Calvados.

PLUM CHIBOUST
17 oz 500 gr Plum Puree 510016
8 pc 8 pc Egg yolks
1½ oz 40 gr Corn starch
3½ oz 100 gr Sugar
4 pc 4 pc Gelatin Sheets 018019
8 pc 8 pc Egg whites
9 oz 250 gr Sugar
3 oz 85 gr Water

Preparation
- Combine the Plum Purée with 2 oz of sugar.
- Mix the cornstarch with 1½ oz sugar and egg yolks.

To make the meringue:
- Place the egg whites in a bowl with a whisk. Bring the sugar and water to a boil and cook to 248°F.
- The sugar syrup for the meringue and the puree for the pastry cream need to be heated at the same time as they need to be combined at the same time.
- When the puree comes to a boil temper in the yolks. Bring back to a boil and cook until the mixture thickens. Pour into a bowl and reserve.
- Add the sugar syrup to the egg whites. Mix until a firm meringue has formed.
- Mix the plum and the meringue together, when still warm. Place in forms and freeze.

ASSEMBLY
- Unmold the frozen chiboust. caramelize the top and place on top of the hot fruit.
Rich Chocolate Parfait with Warm Kumquat Stew and Brioche Toast

Yield 25 portions

**CHOCOLATE PARFAIT**

- 1lb 12oz  800 gr  Cream
- 1lb 6oz  650 gr  Couverture 63% 500023
- 8 oz  240 gr  Egg whites
- 14 oz  400 gr  Sugar

(Couverture can be used in either block, tablet or coin form with the same results)

Preparation

- Make a Swiss meringue by warming the egg whites and sugar over a bain marie, place on a mixer and beat until stiff peaks form.
- Melt the chocolate, whip the cream.
- Fold the chocolate into meringue, then the cream.
- Pipe into molds and freeze.

**KUMQUAT STEW**

- 1 lb  450 gr  Kumquats
- 4 oz  113 gr  Sugar
- 10 oz  280 gr  Orange juice
- 1 pinch  1 pinch  Ground Nutmeg
- ¼ oz  7 gr  Grand Marnier Concentrate 066001

Preparation

- Wash the Kumquats, slice thinly and remove the seeds.
- Bring the Orange juice, sugar and nutmeg to a boil.
- Reduce by half. Add the kumquats to the orange juice and cook until tender.
- Remove from heat and add the Grand Marnier Concentrate.

**BRIOCHÉ**

- 8 oz  225 gr  Brioche Challah Bread Concentrate 041001

- 1 lb 8 oz  675 gr  High Gluten Flour
- 1 lb 8 oz  75 gr  Fresh Yeast
- 9 oz  250 gr  Water
- 1½ oz  35 gr  Sugar
- 5 oz  150 gr  Egg by weight
- 3½ oz  100 gr  Butter

Preparation

- Knead all ingredients except butter to dough.
- Add soft butter and knead the dough well.
- Allow to rest for 30 minutes.

Work Off

- Mold pieces to fit into loaf tins.
- Put the Brioche to proof, let stand in a cool place and carefully spray twice with Egg wash.
- Bake at 420°F.

Dough and Baking Information:

**Ideal dough temperature:** 77°F

**Baking temperature:** 420°F, not lower then 400°F

**Baking time:** approx. 15 minutes, or until nice golden brown

**Steam:** no steam
Plum Purse with Eggnog Parfait
Ingredients for 25 servings

**PLUMS IN BRICK DOUGH**
- 2 bags Plums with Balsamico Filling 505022
- 25 sheets Brick dough
- 5 oz 140 gr Dark Rum

**Preparation**
- Soak the plums over night in the refrigerator replacing 5oz of water with Rum. Cut out a round disc of Jaconde and place it in the center of the Brick dough sheet.
- Spoon 2 oz of the Plum filling on to the sponge. Take up the sides of the dough and seal with a toothpick at the top. Bake in a 350° F oven until golden brown.

**EGGNOG PARFAIT**
- 16 pc 16 pc Yolks
- 1 lb 450 gr Sugar
- 32 oz 900 gr Cream
- 1 lb 450 gr Vodka
- 1/4 oz 7 gr Rum Concentrate 077005

**Preparation**
- Heat the egg yolks with the sugar over a water bath, stirring with a whisk until all the sugar is dissolved. Add the Vodka a little at a time. Transfer to a mixer fitted with a whisk. Mix on high speed until cool, add the Rum Concentrate.
- Whip the cream to medium peak and fold in to the cold yolk mixture.
- Pipe into molds and freeze.

**JACONDE**
- 10 oz 280 gr Eggs
- 2 oz 50 gr All Purpose Flour
- 7 oz 200 gr Almond Flour 040001
- 7 oz 200 gr Powder Sugar
- 11/2 oz 40 gr Unsalted Butter
- 3 oz 85 gr Sugar
- 13 oz 370 gr Egg Whites

**Preparation**
- Beat eggs, flour, almond flour and powder sugar.
- Fold in the melted butter.
- Beat the egg whites and the sugar until soft peak. Then fold into the other mix. Spread onto Silpat Mats and bake at 500°F until just golden brown.

**PLATING**
- Take the parfait out of the freezer and place on the plate
- Put chocolate décor around the parfait
- Place the Purse on top
- Dust with powder sugar.
Warm Apple Turnover
Yield 25 portions

APPLE TURNOVERS

<table>
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<th>Item</th>
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<td>1 Bag</td>
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<td></td>
<td>Sliced Apple Pie Filling 505018</td>
</tr>
<tr>
<td>45 oz</td>
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<td></td>
<td>Water</td>
</tr>
<tr>
<td>1 lb 10 oz</td>
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</tr>
<tr>
<td>1 pinch</td>
<td>1 pinch</td>
<td></td>
<td>Salt</td>
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Preparation
- Add water to apple filling and soak overnight.
- Mix butter, add milk slowly, sift the dry ingredients and add to the butter.
- Refrigerate for 4 hours. Roll out cut into rounds and add apple filling.
- Brush inside seam with egg wash and seal. Bake in a 350°F oven until golden brown.

MASCARPONE ICE CREAM

<table>
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<th>Item</th>
<th>Quantity</th>
<th>Unit</th>
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<td>1 lb 12 oz</td>
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<td>Milk</td>
</tr>
<tr>
<td>14 oz</td>
<td>400 gr</td>
<td></td>
<td>Mascarpone</td>
</tr>
<tr>
<td>9 oz</td>
<td>260 gr</td>
<td></td>
<td>Yolks</td>
</tr>
<tr>
<td>9 oz</td>
<td>260 gr</td>
<td></td>
<td>Sugar</td>
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<tr>
<td>2 pc</td>
<td>2 pc</td>
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<td>Vanilla Beans 092001</td>
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Preparation
- Heat the Milk with half the sugar and the split and scraped vanilla beans.
- Mix the other half sugar with the yolks. Bring the milk to a boil.
- Temper the milk into the egg yolks.
- Pour back into the pot and heat until it just begins to thicken.
- Pass through a sieve and add the Mascarpone. Refrigerate overnight.

PECAN CARAMEL SAUCE

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<td>Sugar</td>
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<td>1 qt</td>
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<td></td>
<td>Cream</td>
</tr>
<tr>
<td>4 oz</td>
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<td>Butter</td>
</tr>
<tr>
<td>3 oz</td>
<td>85 gr</td>
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<td>Pecan Paste 512004</td>
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Preparation
- Cook sugar until a dark brown.
- Add butter, heat cream in a separate pot or in the microwave and add to the caramel.
- Pass through a sieve.
- Add pecan paste.

PLATING
- Dust powder sugar over each turn over.
- Sauce the plate. Place each turn over on the plate with the ice cream.
Roasted Rhubarb with Orange Caramel Ice Cream Served with Hazelnut Short Bread
Yield 25 portions

**ROASTED RHUBARB**
- 3 lb 1360 gr Rhubarb fresh or frozen
- 12 oz 340 gr Sugar
- 12 oz 340 gr Brown sugar
- 3 pc 3 pc Lemons

Preparation
- Toss the Rhubarb with the sugar and brown sugar.
- Put in baking pan and add the juice of the lemons.
- Cover and cook at 350°F for approximately 25-35 minutes, or until tender and falling apart.

**ORANGE CARAMEL ICE CREAM**
- 1 qt 1 ltr Cream
- 1 qt 1 ltr Milk
- 5 oz 140 gr Sugar
- 12 oz 340 gr Yolks
- 7 oz 200 gr Orange Compound 011004
- 8 oz 230 gr Glazed Orange Slices 008022
- 1 lb 5 oz 580 gr Caramel Paste 505001

Preparation
- For the ice cream. Heat the milk with half the sugar.
- Mix the other half sugar with the yolks.
- Temper the yolks into the milk, heat stirring constantly until it begins to thicken.
- Pour through a sieve and add the cream and caramel paste.
- Chop the glazed orange slices into small pieces and add to the ice cream when it is coming out of the machine.

**HAZELNUT SHORT BREAD**
- 1lb 2oz 510 gr Butter
- 1/2 oz 15 gr Vanilla Compound 0011001
- 6 oz 170 gr Powder sugar
- 9 oz 255 gr All Purpose Flour
- 9 oz 255 gr Hazelnut Flour 040002
- 1 pinch 1 pinch Salt

Preparation
- Mix the butter add the vanilla extract and add the powder sugar. Mix the remaining ingredients and add to the butter. Wrap in plastic and refrigerate for 4 hours.
- Roll out cut and back in a 350°F oven until golden brown. When they come out of the oven sprinkle with granulated sugar and trim.

**PLATING**
- Place a disk of short bread in the middle of bowl.
- Spoon the rhubarb around the short bread.
- Put a scoop of ice cream on top of the short bread.
- Garnish with more shortbread.
Orange Risotto with Dried Fruit and Crystallized Pistachios

Yield 25 portions

**ORANGE RISOTTO**
- 12 oz 340 gr Arborio rice
- 2 pc 2 pc Vanilla Beans 092001
- 1 oz 30 gr Butter
- 2 oz 60 gr Dried Fruit Apples, Prunes, Apricots
- 6 oz 170 gr Sugar
- 1 1/2 qt 1 1/2 ltr Orange Juice

**Preparation**
- Melt the butter, add the rice and mix it thoroughly with the butter. Cook it, stirring until a toasted aroma develops.
- Add the orange juice in several additions, stirring the rice frequently. Cook the risotto until the rice is al dente and most of the liquid is absorbed. Add the dried fruit.
- The texture should be creamy.

**CRYSTALLIZED PISTACHIOS**
- 8 oz 225 gr Pistachios 018018
- 8 oz 225 gr Sugar
- 4 oz 110 gr Water

**Preparation**
- Place all ingredients in a pot, cook over high heat, stirring constantly. The sugar will melt and then crystallize. Remove from heat at this time. Do not let the sugar turn into caramel.
- When the nuts are crystallized pour them out on to a pan to cool.