

Profiteroles

Ingredients

- 1 quantity of Choux pastry (refer to master recipe)
- 1 quantity of Creme Patissiere (refer to master recipe)

5 mn chocolate sauce

- 200g chocolate buttons
- 1 cup thickened cream

Step 1:

Prepare the choux pastry and let them cool on a rack.

Step 2:

Prepare the Creme Patissiere and let it cool down.

Step 3:

Fill the choux with the Creme patissiere. Place them on a plate.

Step 4:

Prepare the chocolate sauce and pour over the profiteroles.

Crepe Caramel

Ingredients

For the caramel:

100g caster sugar

For the crèmes:

625 ml milk

1 tsp vanilla paste

125g caster sugar

3 eggs beaten

3 egg yolks

To make the caramel, put the sugar in a heavy-based saucepan and heat until it dissolves and starts to caramelize- tip the saucepan from side to side as the sugar cooks to keep the colour even. Remove from the heat and carefully add 2 tbsp of water to stop the cooking process. Pour into ramekins and leave to cool .

Preheat the oven to 180 degrees Celsius. Put the milk and vanilla paste in a saucepan and bring just to the boil. Mix together the sugar, eggs and egg yolks. Strain the boiling milk over the egg mixture and stir well.

Ladle into ramekins and place in a roasting tin. Pour enough hot water into the tin to come halfway up the sides of the ramekins.

Cook for 35 minutes or until firm to the touch. Remove from the tin and leave for 15mn. Unmould onto plates and pour over any leftover caramel.

Tartelettes

Fruit Tartelettes

Ingredients:

1 quantity of shortcrust pastry

Strawberries, raspberries, etc.

1 quantity of ganache (see master recipe) flavoured with chilli

1 quantity of custard

For the glaze: 1 heap tablespoon of apricot jam and 1 tbsp water

- Prepare the shortcrust pastry and “pre-cook” as directed
- Prepare ganache that you will flavour with chilli
- Prepare custard
- Decorate tartelettes and add the glaze.

Madeleines

Ingredients

100g plain flour

1 tsp baking powder

120g caster sugar

2 eggs lightly beaten

140g salted butter, melted

Zest from ½ lemon

In a mixing bowl, combine flour, baking powder and sugar and make a well in the centre. Pour the eggs into the well, and then fold them into the mixture with a wooden spoon. Stir in melted butter and zest.

Refrigerate for 2 hours

Preheat the oven to 200 degrees and grease the madeleine moulds.

Spoon the batter into the mould until half full. Reduce the oven to 180 degrees and cook the biscuits for 10 minutes, until golden brown. Unmould on a wire rack and allow them to cool.

Biscuits Bretons

Ingredients

150 g salted butter, softened

175g caster sugar

4 egg yolks

1 tsp salt

250g plain flour

1 tsp baking powder

Egg wash

In a mixing bowl, cream the butter and sugar with a wooden spoon.

Slowly add the yolks, mixing in well, then add the salt, flour and baking powder. Mix well to form a dough.

Shape the dough into a long roll about 4cm in diameter and wrap with cling film. If the dough is too long, you can split it into two rolls. Refrigerate for at least two hours.

Preheat the oven to 180 degrees and line a baking tray with greaseproof paper.

Unwrap the dough, then using a cutter, cut the roll into 1 cm thick discs. Place the discs on the baking tray leaving enough space in between them to expand.

Brush the biscuits gently with egg wash.

Then finally, lightly cross the biscuits with a fork to decorate before baking for 15- 20 minutes or until golden brown.

After baking, transfer the biscuits to a wire rack to cool completely before serving.

Lemon Tart

Ingredients

For the Pastry

250g Plain Flour

2 tbsp icing sugar sifted

125g unsalted butter

1 pinch of salt

1 egg lightly beaten

Eggwash

For the lemon curd

330ml lemon juice and zest from 4 lemons

480g caster sugar

8 eggs

240g unsalted butter melted

Raw sugar (to decorate)

Preheat the oven to 180 degrees.

Roll out the pastry on a floured surface into a circle about 32cm in diameter.

Line the 28cm diameter tart pan. Trim the edges and cover the insides and edges of the pastry of the tart pan with aluminium foil. Bake for 10 minutes, then take the tart out of the oven and gently remove the foil. Brush some egg wash over the inside of the tart. Bake for a further 10 minutes until golden brown. Remove from the oven and set aside to cool completely.

Using a fine sieve, strain the juice into a large mixing bowl and add the zest. Add the caster sugar and whisk to combine, and then add the eggs one by one, mixing well each time. Add the butter and mix well again. Transfer this mixture to a bain-marie and cook over medium-heat for about 12 mn, whisking continuously until the mixture form thick ribbons when drizzled from the whisk. Pour the lemon curd into the tart shell. Set aside to cool for about 2 hours.

Galette des Rois

Ingredients

1 sheets of frozen puff pastry thawed

Creme d'amande:

150g unsalted butter, softened

150g icing sugar, sifted

150g almond meal

2 tbsp cornflour sifted

3 egg yolks

1 tbsp Rum

and

1 quantity of pastry cream made with:

½ tsp vanilla paste

200ml milk

3 egg yolks

50 caster sugar

25g plain flour

20g unsalted butter diced

To make the crème d'amande: In an electric mixer on medium speed, mix the butter, icing sugar, almond meal and cornflour until pale and creamy.

Add the yolks one by one, mixing well each time. Stop mixing to add the liqueur and pastry cream then, using a wooden spoon, mix well to combine.

Preheat the oven to 200 degrees.

Roll out the 1 pastry sheet on a floured surface. Brush the edges with egg wash over 2cm from the edge.

Spread the almond cream on the pastry. Place the 2nd pastry sheet on the top of the cream filling, pressing over the edges lightly. Seal the edges with a fork. Make a decoration with the tip of a knife. Reduce the oven to 190 degrees and cook the galette for 35 to 40 minutes or until golden brown.

Allow the pie to cool slightly before serving.