

DAY FOUR PRODUCTION ASSIGNMENTS: BAKING AND PASTRY

CHEF DEMONSTRATION

Pie Dough

Challah

Ciabatta

TEAM ONE

Apple Pie

Almond Crescent Cookies

TEAM TWO

Crème Brulee

Ciabatta

TEAM THREE

Cheddar and Thyme Muffins

Challah

OPTIONAL RECIPES

Three-Berry Cobbler

Chocolate Chip Cookie

APPLE PIE

Yield: One Double-Crust 9-Inch Pie

Ingredients

Amounts

Pie Dough (recipe follows)	1x recipe
Light brown sugar, tightly packed	$\frac{3}{4}$ cup (170 g)
All-purpose flour	$\frac{1}{4}$ cup (32.5 g)
Ground cinnamon	$\frac{3}{4}$ tsp. (1.75 g)
Nutmeg, freshly grated	$\frac{1}{4}$ tsp. (1.67 g)
Apples, peeled, cored, sliced $\frac{1}{4}$ -inch thick (refer to apple chart in appendix)	7 cups (.85 kg)
Lemon juice, freshly squeezed	2 Tbsp. (28.3 g)
Butter, diced	3 Tbsp. (42.5 g)
Egg wash - optional (1 egg with 2 Tbsp. milk or water)	as needed

Method

1. Prepare the pie dough as directed. Roll out the pie dough into two rounds. Use one round to line a 9-inch pie pan and reserve the other for the top crust. Keep the dough-lined pan and other round chilled while you prepare the filling.
2. Preheat the oven to 425°F.
3. Stir together the brown sugar, flour, cinnamon, and nutmeg in a small bowl. In a large bowl, sprinkle the apples with the lemon juice. Scatter the sugar mixture evenly over the apples, and toss evenly to coat all the slices.
4. Place the apples in the dough-lined pan, distribute in a dome or even layer, depending on preference. Dot the top evenly with cubed butter pieces. If desired, brush the rim of the pie shell with egg wash.
5. Cut vents in the other dough round, then place the round over the filling. Press together the top and bottom edges to seal, trim the excess dough so that the edges of the dough are almost even with the edges of the pan, and then crimp or flute the edges. Brush the top lightly with egg wash.
6. Place the pie on a baking sheet and transfer to the oven. Bake the pie for 15 minutes. Reduce the oven temperature to 350°F and bake, rotating the pan as necessary for even browning, until the top crust is golden brown and the apples feel tender when pierced through the steam vents with a knife, about 40 to 45 minutes.
7. Remove the pie from the oven and cool on a wire rack. Let the pie rest before slicing to allow the filling to set up. Serve warm or at room temperature.

PIE DOUGH

Yield: one double-crust 9-inch Pie

Ingredients

Amounts

Pastry flour	2 ½ cups (300 g)
Salt	1 tsp. (7 g)
Butter, cubed	14 Tbsp. (200 g)
Water, cold	3 ½ fl. oz. (100 g)

Method: Dough

1. Combine the flour and salt together.
2. For *flaky pie dough*, rub the butter into the flour to form large nuggets. For *mealy pie dough*, work the butter into the flour to resemble crumb topping.
3. Add the water, 1 tablespoon at a time, just until it holds together when you press a handful of it into a ball. The dough should be evenly moist (not wet), and shaggy or rough in appearance.
4. Turn the dough out onto a lightly floured work surface. Gather and press the dough into a ball. Pat the ball into an even disk, wrap well, and allow to chill in the refrigerator for 20 minutes.
5. To roll out, unwrap the dough, place it on a lightly floured work surface, and scatter a little flour over the top. Alternative, place the dough between 2 sheets of parchment or waxed paper. Roll out the dough into an even round about 10 inches in diameter. The dough is now ready for use.

ALMOND CRESCENT COOKIES

Yield: Portions

Ingredients	Amounts
Almond paste	4 cups (910 g)
Sugar	2 ¼ cups (455 g)
Lemon zest	to taste
Egg whites	7 wt. oz. (200 g)
Almonds, sliced, crushed	8 - 10 wt. oz. (225 - 285 g)
Simple syrup	as needed
Honey	to taste
Chocolate coating, melted	as needed

Method

1. Combine the almond paste, sugar, and lemon zest in the bowl of a stand mixer fitted with the paddle attachment. Mix until the ingredients are the size of small peas.
2. Add the egg whites in 5 additions, mixing and scraping down the sides of the bowl before adding the next portion.
3. Place the crushed almonds on a sheet tray. Place the dough in a piping bag fitted with a #6 tip. Pipe 2-inch pieces of the dough onto the almonds.
4. Preheat an oven to 350°F. Line several double-sheet pans with parchment paper.
5. Transfer the cookies to the parchment lined sheet pans. Bake in the oven until light brown.
6. While the cookies are baking flavor the simple syrup with the honey.
7. Remove the cookies from the oven and glaze with the simple syrup. Allow to cool completely. Once cool dip each end in the chocolate coating. Allow to cool.

CRÈME BRÛLÉE

Yield: 12 Each

Ingredients	Amounts
Heavy cream	30 wt. oz.
Sugar, divided use	7 ½ wt. oz.
Vanilla bean	1 ea.
Egg yolks	9 ea.
 <i>Brûlée Sugar</i>	
Sugar	5 wt. oz. or as needed

Method

1. Combine the cream, half of the sugar, and vanilla bean in a saucepan and bring to a simmer over medium heat, stirring gently with a wooden spoon.
2. Meanwhile, blend the egg yolks with the remaining sugar in a large mixing bowl. Temper the mixture by gradually adding about one-third of the hot cream. Stir constantly with a wire whip, then add the remaining hot cream. Strain the mixture through a fine mesh strainer (chinois), and ladle into ramekins, filling them three-quarters full.
3. Place the ramekins into a baking pan and add enough water to come half way up the sides of the ramekins. Bake in the *water bath* at 325°F until custards are just set, about 20 to 25 minutes.
4. Remove the custards from the water bath and wipe the ramekins dry. Refrigerate until fully chilled.
5. To finish the crème brûlée, evenly coat each custard surface with a thin layer of brûlée sugar. Use a propane torch or place under a broiler/salamander to melt and caramelize the sugar.

CIABATTA

Yield: Portions

Ingredients	Amounts
Polish	
Bread flour	9 oz.
Water	9 oz.
Instant dry yeast (red)	1 pinch
Final Dough	
Polish	1 lb.
Bread flour	1 lb. 7 1/2 oz.
Water	1 lb. 1 oz.
Salt	3/4 oz.
Instant dry yeast (red)	1 1/4 tsp.

Method

1. Prepare the polish the day before you want to serve the ciabatta. Put the water in a bowl. Mix the flour and yeast together, add to the water, and mix by hand until homogenous. You will have little lumps and the polish will be wet and will not resemble a dough. Cover with plastic wrap and refrigerate for 2 hours. Then remove and place at room temperature for 10 to 12 hours before using. After this the polish will have fermented and risen, and there will be bubbles on it. It should not have collapsed in the center.
2. In a mixer, combine ingredients for the final dough and the polish. Mix on 1st speed for 4 minutes. *1 min*
3. Mix on 2nd speed for 30 seconds. *UN til / solid & picked up in center*
- 3 6 **4. Bulk ferment for 30 minutes:** Carefully transfer the dough to a lightly floured work surface using a dough scraper and fold it over in thirds, then leave it on the work surface and cover. Let the dough rest and ferment for 30 minutes, until when lightly touched the dough springs back halfway.
5. **Fold over:** Fold the dough over in thirds again, then leave it on the work surface and cover it again.
- 3 6 **6. Bulk ferment for 30 minutes:** Let the dough rest and ferment for another 30 minutes, until when lightly touched the dough springs back halfway.
7. **Fold over.**
- 1 5 **8. Bulk ferment for 15 minutes.**
9. **Scale** as per chef's instructions.
10. **Pre-shape** as per chef's instructions.
- 1 5 **11. Intermediate fermentation for 10 to 15 minutes.**
- 12. Shape** as per chef's instructions.
- 3 0 **13. Proof** for 30 minutes.
- 3 0 **14. Bake** at 475°F for 20 to 30 minutes. *make small*
15. **Cool** on wire racks.

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CHEDDAR AND THYME MUFFINS

Yield: 12 Muffins

Ingredients	Amounts
All-purpose flour	2 cups
Dry mustard	2 Tbsp.
Baking powder	1 Tbsp.
Salt	1 tsp.
Ground black pepper	$\frac{1}{4}$ tsp.
Cayenne pepper	1 pinch
Sharp cheddar cheese	1 cup
Thyme, chopped	1 Tbsp.
Milk	1 $\frac{1}{2}$ cups
Egg	1 ea.
Butter, melted	$\frac{1}{4}$ cup
Hot sauce	$\frac{1}{4}$ tsp. (or to taste)

Method

1. Preheat the oven to 350°F. Prepare the muffin tins by spraying them lightly with cooking spray or lining them with muffin liners.
2. Sift the flour, mustard, baking powder, salt, and peppers together into a mixing bowl. Add the grated cheddar and thyme; toss together until evenly distributed. Make a well in the center of the flour mixture.
3. In a separate bowl, blend the milk, egg, butter, and hot sauce. Add the milk mixture to the flour mixture and stir by hand just until the batter is evenly moistened.
4. Fill the prepared muffin tins about three-quarters full. Gently tap the filled tins to release any air bubbles. Bake until a skewer inserted into the center of a muffin comes out clean, 20 to 25 minutes.
5. Cool the muffins in the pan for about 10 minutes before removing them from the pan. The muffins can be served warm, or transfer them to a cooling rack to finish cooling before storing in an airtight container.

CHALLAH

Yield: 2 Loaves

Ingredients	Amounts
Water	1 lb. 8 oz.
Dry instant yeast (gold)	$\frac{3}{4}$ oz.
Bread flour	4 lb. 2 oz.
Sugar	6 oz.
Salt	1 oz.
Egg yolks	12 oz.
Oil	6 oz.

Method

1. Using the Straight Dough Mixing Method, mix for 12 minutes total.
2. Bulk ferment for 1 hour.
3. Divide dough.
4. Ferment for 20 minutes.
5. Divide on press. Roll pieces into strips and do a six-braid. Place on a sheet pan sprinkled with cornmeal and egg wash.
6. Pan ferment for 30 minutes
7. Bake at 380°F to 400°F for 30 minutes.
8. Cool on wire racks.

THREE-BERRY COBBLER

Yield: 6 Portions

Ingredients	Amounts
Butter (for greasing molds)	as needed
All-purpose flour	1 ½ cups
Baking soda	2 tsp.
Cream of tartar	1 tsp.
Salt	1 tsp.
Butter, softened	½ cup
Sugar (divided use)	1 cup
Egg, lightly beaten	1 ea.
Buttermilk	½ cup
Fresh berries (use any combination of blackberries, raspberries, blueberries, and/or strawberries)	1 ½ qt.

Method

1. Preheat a convection oven to 350°F (375°F for a conventional oven). Butter a 9-inch baking dish or 6 individual molds.
2. Sift the flour, baking soda, cream of tartar, and salt into a bowl; set aside.
3. In a stand mixer fitted with a paddle attachment, cream together the butter and ¾ cup of the sugar on low speed until light in texture, about 2 minutes, or by hand in a large mixing bowl.
4. Beat in the egg, mixing until smooth, about 2 minutes.
5. Incorporate the flour mixture into the butter mixture by adding the flour alternately with the buttermilk, beginning and ending with the flour mixture.
6. Combine the remaining ¼ cup of sugar with the berries in a bowl and mix lightly. Arrange the berries in the prepared baking dish.
7. Spoon the batter over the berries.
8. Bake until the crust is golden brown and a toothpick inserted in the center comes out clean, about 40 to 50 minutes.
9. Remove the cobbler from the oven and let cool on a wire rack for 10 minutes before serving.
10. Serve warm.

Note: Ice cream and whipped cream are great accompaniments!

CHOCOLATE CHIP COOKIES

Yield: 50 cookies

Ingredients	Amount
Whole butter, room temperature	2 lbs. (8 sticks)
Sugar	4 cup
Light brown sugar	4 cup
Eggs, room temperature	8 ea.
Vanilla	4 tsp.
All-purpose flour	8 cup
Salt	2 tsp.
Baking powder	4 tsp.
Baking soda	4 tsp.
Ground oatmeal	10 cups
(using regular rolled oats)	
Chocolate chips	3 lb. (9 cups)
White chocolate chunks	18 wt. oz. (2 ¼ cups)

Method

1. Preheat oven to 375°F. Line four baking sheets with parchment paper.
2. Measure rolled oats and then blend in a blender or food processor to a fine powder. Set aside.
3. In the bowl of a stand mixer, fitted with the paddle attachment, cream butter and sugars at low speed until sugars melt and the mixture is light in color, about 10 minutes.
4. Gradually add the eggs, scraping down the bowl after each addition. Add vanilla.
5. In a large bowl, sift the flour with salt, baking powder and baking soda. Add the sifted flour mixture and ground oatmeal to the butter/egg mixture all at once and mix on low speed just until combined. Scrape down the bowl as needed. Do not over mix.
6. Using a rubber spatula, fold in the chocolate chips, mixing just until combined.
7. Scoop the dough onto the prepared baking sheets using a #40 scoop (1 ½ tablespoons) placing them about 1 ½ inches apart.
8. Chill the dough for 20 minutes then bake at 375°F for approximately 10 minutes. Rotate and switch the baking sheets as necessary for even baking.
9. Allow the cookies to cool for a minute on the baking sheets then transfer, using a spatula, to a cooling rack and allow to cool completely.

Source: *Chef David Bruno*

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