



# Seasonal CONCEPTS



FALL

W E S E R V E C H E F S W O R L D W I D E

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# Seasonal CONCEPTS

## Dried Cherry Crème Brulée

Yield 25 portions

2 qt	2 ltr	Cream
18 oz	510 gr	Yolks
10 oz	280 gr	Sugar
6 sheets		Gelatin <b>018019</b>
20 oz	570 gr	Pumpkin Puree
10 oz	280 gr	Dried cherries
1 oz	30 gr	Whisky

### 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.





# Seasonal CONCEPTS

## Milk Chocolate Chestnut Cheese Cake

Yield 25 portions

### CHEESECAKE

6 lb	2720 gr	Cream cheese
9 ea	9 ea	Eggs
1 lb 8 oz	680 gr	Sugar
1 lb 4 oz	570 gr	Cream
1 lb 12 oz	800 gr	Couverture Milk <b>500012</b>
6 oz	170 gr	Chestnut puree <b>008006</b>
12 oz	340 gr	Chestnut candied

*(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

7½ oz	215 gr	Butter
7½ oz	215 gr	Sugar
9 oz	255 gr	Corn Syrup
3 oz	90 gr	Milk
1 lb 5 oz	600 gr	Bread Flour
¼ oz	6 gr	Baking Soda
¼ oz	10 gr	Cinnamon
¼ oz	6 gr	Cloves
¼ oz	6 gr	Ginger

#### 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

3 ea	3 ea	Oranges
2 ea	2 ea	Vanilla beans <b>092001</b>
2 ea	2 ea	Cinnamon sticks
8 oz	225 gr	Sugar
2 oz	60 gr	Water

#### 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 out side of the dome. Serve with the orange confit.



# Seasonal CONCEPTS

## 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 <b>008020</b>

#### 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		Phyllo Dough
3oz	85 gr	Melted Butter
3oz	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

1qt	1ltr	Apple Cider
1pc	1pc	Vanilla Bean <b>092001</b>
1pc	1pc	Cinnamon Stick
4pc	4pc	Cloves

#### Preparation

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

### ALMOND STREUSEL

4oz	110gr	Butter
4oz	110gr	Light Brown Sugar
4oz	110gr	All Purpose Flour
4oz	150gr	Ground Almonds <b>040001</b>

#### 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

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

#### Preparation

- Heat the half & half with  $\frac{1}{2}$  the sugar and vanilla beans. Mix the other  $\frac{1}{2}$  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.



# Seasonal CONCEPTS

## 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 <b>092001</b>

### 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 Purée <b>510016</b>
8 pc	8 pc	Egg yolks
1½ oz	40 gr	Corn starch
3½ oz	100 gr	Sugar
4 pc	4 pc	Gelatin Sheets <b>018019</b>
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 ready 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.





# Seasonal CONCEPTS

## Rich Chocolate Parfait with Warm Kumquat Stew and Brioche Toast

Yield 25 portions

### CHOCOLATE PARFAIT

1 lb 12oz	800 gr	Cream
1 lb 6oz	650 gr	Couverture 63% <b>500023</b>
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
1/4 oz	7 gr	Grand Marnier Concentrate <b>066001</b>

### 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.

### BRIOCHE

8 oz	225 gr	Brioche Challah Bread Concentrate <b>041001</b>
1 lb 8 oz	675 gr	High Gluten Flour
1 lb 8 oz	75 gr	Fresh Yeast
9 oz	250 gr	Water
1 1/4 oz	35 gr	Sugar
5 oz	150 gr	Egg by weight
3 1/2 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 than 400°F

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

**Steam:** no steam



# Seasonal CONCEPTS

## Plum Purse with Eggnog Parfait

Ingredients for 25 servings

### PLUMS IN BRICK DOUGH

2 bags	Plums with Balsamico Filling <b>505022</b>
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 <b>077005</b>

#### 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 <b>040001</b>
7 oz	200 gr	Powder Sugar
1 1/2 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.



# Seasonal CONCEPTS

## Warm Apple Turnover

Yield 25 portions

### APPLE TURNOVERS

1 Bag	1 Bag	Sliced Apple Pie Filling <b>505018</b>
45 oz	1200 gr	Water
1 lb 10 oz	740 gr	Butter
8 oz	220 gr	Milk
2 lb	900 gr	All Purpose Flour
2 oz	60 gr	Sugar
1 pinch	1 pinch	Salt

#### 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

1 lb 12 oz	800 gr	Milk
14 oz	400 gr	Mascarpone
9 oz	260 gr	Yolks
9 oz	260 gr	Sugar
2 pc	2 pc	Vanilla Beans <b>092001</b>

#### 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 in to 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

1 lb 8 oz	680 gr	Sugar
1 qt	1 ltr	Cream
4 oz	115 gr	Butter
3 oz	85 gr	Pecan Paste <b>512004</b>

#### 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.



# Seasonal CONCEPTS

## 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 <b>011004</b>
8 oz	230 gr	Glazed Orange Slices <b>008022</b>
1 lb 5 oz	580 gr	Caramel Paste <b>505001</b>

#### 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 <b>0011001</b>
6 oz	170 gr	Powder sugar
9 oz	255 gr	All Purpose Flour
9 oz	255 gr	Hazelnut Flour <b>040002</b>
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.



# Seasonal CONCEPTS

## 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 <b>092001</b>
1 oz	30 gr	Butter
2 oz	60 gr	Dried Fruit Apples, Prunes, Apricots
6 oz	170 gr	Sugar
1½ qt	1½ 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 <b>018018</b>
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.

