

# Table of Contents

A Foreword.....	2
Appetizers, Noshes, and Dips.....	6
Breads, Scones, Biscuits and Muffins.....	10
Breakfast and Eggs.....	51
Cakes and Pies.....	63
Cookies and Cupcakes.....	124
Desserts.....	147
Fish and Seafood.....	161
French Pastries and Desserts.....	182
Macarons.....	215
Main Courses.....	256
Pasta, Pizza and Rice.....	309
Sauces, Gravies, and Marinades.....	331
Soups, Salads, quiches and Sandwiches.....	343
Vegetables.....	368

## *A Foreword*



## Foreword

---

February 4, 2020 (updated)

*To My beloved Children, and Grand-children.*

*I have written this recipe book for my three wonderful children, and grand-children. I am often reminded that my own mother did not have any of her recipes on paper, and there have been many occasions when I wish I could refer to some of her great recipes. Although I don't think she kept any written ones. She was an excellent cook and worked like Lisa, pretty much by her own knowledge. I just follow directions really well.*

*Cooking and baking for my family, has always been a labor of love. Although, I don't think any of you really comprehended that philosophy, until much later in your lives. To me, eating and savoring good things to eat is one of the great pleasures of life. It also shows the love you have for the people you are preparing the food for.*

*After all, I do come from a family of restaurateurs, three generations. I have always had a passion for good food. I may not have always succeeded in accomplishing perfect dishes, I did achieve a few really good ones. Those are the ones I have put down in this book, and some. These recipes might bring back some fond and fun memories of your youth, such as when your father would put peas up his nose, or crushed bonbons on the table as he said they were Martians, or mashed potatoes all over his face to make you guys laugh.*

*Over the years, your father could never understand why when I had what appeared to be a good recipe, I would change it slightly in the hope of making it even better. Sometimes it worked, sometimes it did not. I always tried to make the perfect cake or pastries, although I had difficulties in the final presentation. Cake decorating was not my forte. I even took cake decorating classes but even that did not help.*

*Just a little note on David. It absolutely broke my heart when he became a vegan. I felt I had lost my ability to show him how much I loved him through food. I realize you may think this is a little dramatic, as I feel that making great things to eat was part of a mother's responsibility. Needless to say, I was absolutely thrilled when he decided to revert back to eating like a human creature. I remember before David became a vegan, how we would enjoy baking together one of his favorite cookies: rugelachs. I had lost that pleasure. But enough with that, Dave, I have included the recipe for rugelachs just for you, and for the wonderful memories we had while baking together.*

*Now on to Jennifer. She did not like many things. For dessert, she liked flourless chocolate cake. Over the years I tried several recipes, none of them were very good, until I found the one in this book. Jennifer loves chocolate. She loves chocolate mousse, and chocolate ice cream filled profiteroles, which traditionally should be filled with vanilla ice cream. Get the drift? She hated bananas, still hates them to this day. When she was little Dad bribed her with \$100 to just take one bite. She refused.*

*Her favorite when she would come home from college was roasted chicken with fried potatoes. To this day it is still one of her favorites. She also liked my onion soup, mushroom soup and asparagus soup as well as my mother's recipe for Homard a l'Americaine, and lobster bisque. Jen must take after her Dad for her love of lobsters. She also enjoyed popovers. I do hope that over the years, she will acquire a more varied fondness of food. Maybe bring some fruit into her diet. And yes, Jennifer, you do need to put on the fire under the pot in order to boil water.*

*Lisa was a much less complicated kid to feed. She would eat just about anything within my cooking range, that is not to say that she would have eaten spinach, but whatever I made seemed to please her. Lisa did not have much interest in cooking or baking when she was younger, but look at her now, she is on her fourth restaurant. It must be in the genes.*

*I am now going to give you some little tidbits of information, which you might find helpful in the kitchen.*

*Always read your entire recipe before beginning to cook, and verify your measurements twice. More than once I messed up a recipe by not reading it at least once before beginning. It is also a very good idea to get all your ingredients ready prior to putting your recipe together. It makes it so much easier. I once made my fabulous 3-color cookies, a.k.a. rainbow or tricolore cookies, and forgot to add the flour. Needless to say, I had to start all over again. Most recipes will ask for room temperature ingredients, so a little planning ahead goes a long way.*

*You will find in this book a number of recipes which have several versions. I did that so that you have choices of recipes as there are many different versions of any one recipe, for example the Ciabatta, I have three versions of it. It will be up to you to decide which one you prefer.*

*A lot of recipes in this book are from bloggers. I show their names in the title of a recipe so that if you want to watch a video or maybe some extra information on a recipe that I did not include, you can go to the blog and check for further information.*

*NB: Another important point when you use this book, FYI the software (Cook'n) that I used has a bit of a quirk. Within the directions of the recipes, it shows the numeral amount of the different ingredients that you need. It is a good feature, as it avoids you having to go back and forth from directions to ingredients, sometimes with dirty kitchen hands. This feature works well for 98% of the recipes, but I noticed that there a few which adds a bit of confusion, so as you prepare, read and understand the recipe. I was not able to tweek this aspect even after calling their support people*

#### **EGGS**

*Whenever you are baking, always use large eggs, unless specified otherwise. The size of the eggs can make a difference in any recipe. When adding eggs, it's a good idea to break them in a separate little bowl, one at a time, to avoid adding any broken shell to your recipes.*

#### **BUTTER**

*Never use salted butter. Only sweet butter, unless the recipe specifically calls for salted butter. There are only a few recipes I have ever seen with salted butter such as the French Quatre Quart, which is a French pound cake.*

#### **BEURRE MANIÉ**

*A beurre manié is a way of thickening a sauce. The way to do this is by mixing equal part softened butter to flour. Mix these two together and when well homogenized just add to your sauce, stir and continue cooking until your sauce has thickened.*

#### **FLOUR**

*What does it mean when your recipe calls for sifted flour? Do you measure it before sifting or after? Well, here is the deal. Do not sift your flour unless specified. When you recipe calls for sifted flour, sift it before measuring. (Many brands of flour on their label say: "Pre-sifted", disregard this). When measuring flour spoon it into your measuring cup, and then level off with a knife or spatula. The best true scoop (no pun intended,) on measuring any dry or even wet ingredients is by weighing them rather than using measuring cups.*

#### **MEASURING INGREDIENTS**

*It is much more accurate to weigh any ingredient, wet or dry, on a scale. So invest in a good kitchen scale which has ingredients figured out by volume. So very accurate to the gram.*

#### **BUTTERMILK**

*When a recipe calls for buttermilk and you don't happen to have any, here is what you can do. Simply add a Tablespoon of white vinegar or lemon juice per cup of whole milk. What I do is I keep some buttermilk powder in the cupboard, and simply reconstitute it according to the directions on package.*

#### **WHIPPING CREAM**

*Always start with a well chilled bowl and beaters. I put the heavy cream along with my utensils in the freezer for 15 minutes prior to whipping. It works well. You can flavor the cream with just sugar, vanilla or some liquor of your taste. Whipped cream will only hold its shape about an hour. You can use some additives to stabilize the cream, but I find that these additives slightly change the consistency of the cream. Still a good option if you need to keep your cream for a while. Once whipped, cover, and refrigerate. You can also freeze dollops of whipped cream on a baking sheet. When you are ready to use them, just let them sit at room temperature for about 20 minutes and voila! Fresh whipped cream.*

*Whenever adding cold whipping cream to a hot recipe, always bring the cream to room temperature, so as to avoid curdling.*

#### **DRIED HERBS VS. FRESH**

*Is it okay to substitute dried herbs for fresh? Yes, because dried herbs lack the moisture of fresh herbs, their flavor is much more concentrated. The general rule is use one third the amounts of dried herbs as you would fresh. Therefore, if a recipe calls for 1 tablespoon of fresh thyme, use 1 teaspoon dried instead. In addition, when cooking with fresh herbs, it's best to add them at the end of the recipe, so the heat does not destroy their bright color and flavor. If using dried herbs, add them at the beginning. This way, their flavor has time to better infuse the dish.*

#### **PARCHMENT PAPER**

*Parchment paper is a nonstick cooking paper which can tolerate heat from 400-450 degrees F. It's great as a pan liner (allowing for easy cleanup) and for making en papillote (cooked in a paper pouch). Just keep it away from direct flame, and never use under the broiler - it will ignite.*

#### **WATER TEMPERATURE**

*What does it mean when a recipe says use hot, tepid, warm, cool. Here is the deal. When using yeast the water temperature has to be correct according to your yeast manufacturer. Some say 110-115F others say 120-130F. So just follow their instructions. Warm water is about 115 to 120 degrees. Hot water is 130-135 degrees. Tepid water is 85-105 degrees. Lukewarm water 98-105 degrees.*

*Well, here you have it.*

*This book has been a labor of love for me, to give to my children and grand-children. I do hope that you will enjoy it, make some great food, and maybe even pass it on to your children. My hope is that this book will bring you some joy and maybe a chuckle or two as we remember our past. Please disregard any typos or improper use of the English language.*

*Your Forever Loving Mom, who was gifted with a wonderful, and fabulous trio of children, then some grand-children.  
Lucky woman!!!!*



## *Appetizers, Noshes, and Dips*

## Dill Dip

Makes 6 Servings

Preparation: 15 minutes

Yield: 3 cups

Joel, Lisa, Jennifer. Summer 2013.

*This is a delicious dip. I like to buy a round bread or whole rye bread and slice the top off the bread in one swift cut to keep the top of the bread in one piece so that you can put it back on top of loaf. Then hollow out the center of the bread, saving the dough for later dipping, I then fill the center of the bread with the dip and present it this way. I then arrange the pieces removed from the center of bread so that you can eat the dough with some of the dip. My personal favorite.*



**2 cups sour cream**  
**1 1/2 cups Hellman's mayonnaise**  
**2 tablespoons fresh dill**

**3 teaspoons beau monde spice (not easy to find)**  
**2 tablespoons chopped parsley chopped**  
**2 tablespoons onions minced**

Mix all ingredients together and refrigerate until ready to use.

## Spinach Dip

---

Preparation: 15 minutes

*David and Henry, November 2019.*

*This is a really delicious dip!!!!*



**1 (10-ounce) package frozen chopped spinach,  
thawed**  
**1/2 cup scallions chopped**  
**1/2 cup parsley finely chopped**

**2 cups Hellman's mayonnaise**  
**1 teaspoon salt**  
**1 teaspoon black pepper**

Thaw spinach and squeeze out all the liquid. Mix all ingredients together. Chill 24 hours.



## Stuffed Mushrooms

Makes 8 Servings

Preparation: 30 minutes , Cook Time: 30 minutes

*Emilie around 10.*

**12 ounces mushrooms**  
**2 cloves garlic**  
**4 ounces unsalted butter 1 stick**  
**1 tablespoon parsley**

**1 tablespoon locatelli or Parmesan, or Romano cheese**  
**salt and pepper**  
**3/4 cup fresh bread crumbs**

1. Remove stems from mushrooms, discard half of them and chop the remaining half.
2. Melt butter in frying pan, garlic and stems. Slowly add cheese, bread crumbs, parsley, salt and pepper, stirring the entire time.
3. Lightly grease baking sheet with olive oil. Stuff mushrooms and place on cookie sheet. Bake at 325 degrees for about 30 minutes.

*Breads, Scones, Biscuits and Muffins*

## Blueberry Scones

Makes 8 Servings

Preparation: 30 minutes , Cook Time: 25 minutes

Yield: Makes 8 hefty scones

*David, Margot, Emilie and I, Summer 2008.*

*Several Cook's Illustrated/America's Test Kitchen recipes are the definition of "Genius" in my opinion. These scones are no exception. There is a bit of work involved relative to other scone/biscuit preparations, but they serve a purpose. Light, flaky and endlessly versatile (I've subbed in sweet ingredients such as tart cherries and chocolate and savory like ham and gruyere), its my undisputed summer brunch recipe.*



**10 tablespoons unsalted butter, frozen**  
**7 1/2 ounces blueberries (approx. 1 1/2 c.)**  
**1/2 cup whole milk, cold**  
**1/3 cup sour cream, cold**  
**10 ounces unbleached, all-purpose flour (approx. 2 c, plus more for work surface)**

**3 1/2 ounces granulated sugar (approx. 1/2 c.) + 1 t. for finishing**  
**2 teaspoons baking powder**  
**1/4 teaspoon baking soda**  
**1 teaspoon grated lemon zest**  
**1 teaspoon kosher salt**

1. Adjust oven rack to middle position and heat oven to 425F. Stash the blueberries in the freezer to firm slightly while preparing the scones. Grate 8 T. of the frozen butter on the large holes of a box grater, working quickly as to not soften it. Keep in the freezer until ready to use. Melt the remaining 2 T. of butter and set aside. Whisk together the milk and sour cream in a separate bowl and refrigerate until needed. Whisk the flour, 1/2 c, 3 1/2 oz. of the sugar, baking powder, baking soda, salt and zest in a medium bowl. Add the frozen butter and quickly toss with fingers until thoroughly coated. The butter and flour should be incorporated, but the butter should still be whole and frozen. It's a fussy procedure, but it is essential to the final "flake factor", if you will.

2. Add the chilled milk mixture to the dry ingredients and fold with clean hands until just combined. Transfer the dough to a liberally floured work surface. Lightly dust the dough with flour and with floured hands, knead 6 - 8 times until it just holds together in a ragged ball, adding flour as needed to prevent sticking. With a floured rolling pin (or a handy wine bottle), roll the dough into an approximate 12" square. Fold the dough, like a business letter, into thirds using a bench scraper to assist in releasing the dough from the work surface. Then, form an approximate 4" square by folding the ends into the middle, into thirds again. Transfer dough to a lightly floured plate (or a paper plate, like I use) and chill in the freezer for 5 minutes.

3. Transfer the dough back to your work surface, continuing to flour as needed, and roll into an approximate 12" square again. The dimensions aren't really important, but you will need enough surface area for the next step: Sprinkle the blueberries evenly over the surface of dough, then press down lightly to just merely embed them into the dough. Using a bench scraper, lift one end of the dough, beginning to roll into a tight log. Lay, seam-side down, and press the log into a 12" by 4" rectangle. Using a sharp, floured knife (or even the bench scraper you've been using), cut the rectangle lengthwise into 4 equal portions. Cut each square in half diagonally to end up with 8 triangles, transferring each to a parchment-lined sheet pan.

\*Note: After shaping and cutting, the scones can be frozen and transferred to a ziploc freezer bag for long term storage. Bake from frozen, adding 3 - 5 minutes onto the total baking time.

4. Brush each triangle top with the reserved melted butter and sprinkle evenly with the remaining tablespoon of sugar. Bake until tops and bottoms are golden brown, 18 - 25 minutes, rotating the pan halfway through. Transfer to a wire rack and allow to cool for at least 10 minutes before serving.

## Buttermilk Lemon-Apricot Scones

---

*Me about 5 years old in my grandparents garden in Sy Briac.*

*This recipe is from King Arthur Flour website.*



**3 cups all purpose flour King Arthur unbleached**  
**4 teaspoons baking powder**  
**3/4 teaspoon salt**  
**1/2 cup sugar**  
**1 zest of 1 lemon**  
**1 cup dried apricot chopped or slivered**

**1/2 cup butter unsalted 8 Tbs at room temperature**  
**1 large egg**  
**1/2 teaspoon lemon oil optional**  
**3/4 cup buttermilk or 3/4 cup water plus 3Tsp**  
**buttermik powder**

1. Preheat oven to 400 degree F
2. In a medium-sized mixing bowl, whisk together the flour, baking powder, salt, sugar, lemon zest, and dried apricots.
3. Work the butter into the dry ingredients, using your fingers, a pastry fork, or a pastry blender; you can also do this with an electric mixer. Mix until the butter is fairly well-combined with the flour, a few lumps remaining are okay.

4. Whisk together the egg, lemon oil, and buttermilk or water. Add this to the dry ingredients, stirring gently until everything is well-moistened and just combined.
5. To make drop scones: Using a scone or muffin scoop, drop 1/4-cup measures of dough onto a lightly greased or parchment-lined baking sheet, spread them about 1/2" apart.
6. To make wedged-shaped scones: Divide the dough into four pieces, and place on a well floured work surface. Pat each piece into a 4 3/4" circle about 3/4" thick. Transfer the two parchment-lined or lightly greased baking sheets, two rounds to a set. Don't divide the circle into wedges yet; you'll do that after they are baked.
7. Bake the drop scones for 15 to 18 minutes, or until golden brown. For round scones, bake 20 to 25 minutes. Cut each round into 6 pieces.
8. Store, well wrapped, on the counter for 3 days, or freeze for up to 3 months.

## Challah

Preparation: 45 minutes , Cook Time: 40 minutes

Yield: 1 loaf

*Mini Me Jen and Joel.*

*This has been a staple food in my household for many years. I got this recipe when I took a cooking class at Carol's Cuisine, on Staten Island.*



**2 1/4 teaspoons active dry yeast**  
**1 teaspoon sugar**  
**1 teaspoon salt**  
**1/8 cup honey**  
**1/3 cup hot water 105-115 degrees**  
**1.3 ounces sugar**  
**1/2 cup hot water 105-115 degrees**  
**1/4 cup vegetable or olive oil or any vegetable oil**

**2 cups all purpose flour**  
**2 eggs plus one egg yolk room temperature**  
**2 cups all purpose flour or more if needed**  
**1/2 cup raisins if desired (I don't)**  
**FOR GLAZE**  
**1 egg beaten**  
**1 teaspoon water**  
**Method**

1. In a large mixer bowl, combine yeast, 1 teaspoon sugar and 1/3cup water which should be between 120-130F, depending on your yeast mused. Check your packaging . Let mixture rest 10 to 15 minutes, or until it begins to foam. If you don't get a frothy mixture it's either your yeast was too old or water temperature was inaccurate. For this part use the flat beater of your mixer. Add the 1/2c of water 120-130F, sugar, honey, oil, eggs, salt, and about 2 cups of flour. Beat the loose dough for about 3 minutes on low speed. Add raisins, if desired. Slowly add the other 2 cups of flour to form soft, slightly sticky dough. Dough is ready when you poke two fingers in it and fingers comes out pretty dry. Keep adding small amounts of flour until this is accomplished. Cover the dough with plastic wrap and let it rest for about 5 minutes.
2. Switch to the dough hook, and beat on low speed for about 8 to 10 minutes, or until dough is smooth and satiny. Put dough in a well oiled large bowl turning dough over so that it is all coated with oil, Place some plastic wrap over bowl, and a kitchen towel over the plastic. Let dough rise for 1 to 2 hours in a draft free area. Let rise until it has doubled in size. The rise will depend on the temperature of the room.
3. Punch dough down and knead it a few minutes to remove air bubbles. Cover dough with plastic wrap and let it sit 10 minutes. Braid the dough. Place dough on a well oiled cooking sheet, and oil the top of challah, then place a sheet of wax paper, which has been oiled so that it will not stick to challah. Let sit at least an hour or until the challah has doubled in size. The challah tends to keep its shape better if you allow it to rise at room temperature rather than in a "warm" place.
4. Preheat oven to 350 degrees. Make the glaze by beating one egg and 1teaspoon of water. Pass the mixture thru a sieve so that you end up with a smooth glaze. Brush generously all over the challah so it will get a nice shiny light brown color. Bake challah anywhere from 30 to 45 minutes. This will depend on your oven. Half way thru the baking, take it out and put more glaze where the challah separated while baking. Reverse the pan from front to back of oven so

the challah will bake evenly. Continue baking until the challah has a lovely very light brown color. It should reach an internal temperature of 190F. Cool on a cooling rack. If you are not going to eat this the day it is baked, my suggestion to you is that you slice the challah in 3/4" thick slices, wrap in tin foil, place in plastic bags and freeze. This makes amazing French toasts, or if you just want a slice in the morning with either butter or jam, take out a couple of slices, let them sit 10 minutes, or in the microwave for a few seconds, and voila!!! Perfect breakfast.



## Ciabatta (Cook's Illustrated)

Preparation: 14 hours , Cook Time: 22-27 minutes

Yield: 2 loaves

*Sisters in law, Carolee and Jennifer, Dave and Carolee's wedding Mexico June, 2017.*

*For a ciabatta recipe with airy texture, tangy flavor, and perfect lift, we chose all-purpose flour, which gave the bread an open, springy texture. A sponge fermented for 12 hours gave this bread its requisite flavor. A combination of kneading and turning lent the dough just the right amount of gluten for the medium-size bubbles we were looking for in the perfect ciabatta recipe. Before making this recipe read the notes below.*



### **Biga**

**1 cup unbleached all-purpose flour (5 ounces)**

**1/8 instant or rapid-rise yeast**

**1/2 cup water (4 ounces) at room temperature**

**Dough**

**2 cups unbleached all-purpose flour (10 ounces)**

**1/2 teaspoon instant or rapid-rise yeast**

**1 1/2 teaspoons table salt**

**3/4 cup water (6 ounces) at room temperature**

**1/4 cup milk (2 ounces) at room temperature**

### Note:

Two tablespoons of nonfat milk powder can be used in place of the liquid milk; increase the amount of water in the dough to 1 cup. As you make this bread, keep in mind that the dough is wet and very sticky. The key to manipulating it is working quickly and gently; rough handling will result in flat, tough loaves. When possible, use a large rubber spatula or bowl scraper to move the dough. If you have to use your hands, make sure they are well floured. Because the dough is very sticky, it must be prepared in a stand mixer. If you don't have a baking stone, bake the bread on an overturned and preheating the baking sheet set on the lowest oven rack. The bread will keep for up to 2 days, well wrapped and stored at room temperature. To recrisp the crust, place the unwrapped bread in a 450-degree oven for 6 to 8 minutes.

The bread will keep frozen for several months wrapped in foil and placed in a large zipper-lock bag. Thaw the bread at room temperature and recrisp using the instructions above.

#### FOR THE BIGA:

1. Combine flour, yeast, and water in medium bowl and stir with wooden spoon until uniform mass forms, about 1 minute. Cover bowl tightly with plastic wrap and let stand at room temperature (about 70 degrees) overnight (at least 8 hours and up to 24 hours).

#### FOR THE DOUGH:

2. Place biga and dough ingredients in bowl of stand mixer fitted with paddle attachment. Mix on lowest speed until roughly combined and shaggy dough forms, about 1 minute; scrape down sides of bowl as necessary. Continue mixing on medium-low speed until dough becomes uniform mass that collects on paddle and pulls away from sides of bowl, 4 to 6 minutes. Change to dough hook and knead bread on medium speed until smooth and shiny (dough will be very sticky), about 10 minutes. Transfer dough to large bowl and cover tightly with plastic wrap. Let dough rise at room temperature until doubled in volume, about 1 hour.

3. Spray rubber spatula or bowl scraper with nonstick cooking spray; fold partially risen dough over itself by gently lifting and folding edge of dough toward middle. Turn bowl 90 degrees; fold again. Turn bowl and fold dough six more times (total of eight turns). Cover with plastic wrap and let rise for 30 minutes. Repeat folding, replace plastic wrap, and let rise until doubled in volume, about 30 minutes longer. Meanwhile, adjust oven rack to lower-middle position, place baking stone on rack, and heat oven to 450 degrees at least 30 minutes before baking.

4. Cut two 12- by 6-inch pieces of parchment paper and liberally dust with flour. Transfer dough to liberally floured counter, being careful not to deflate completely. Liberally flour top of dough and divide in half. Turn 1 piece of dough so cut side is facing up and dust with flour. With well-floured hands, press dough into rough 12- by 6- inch shape. Fold shorter sides of dough toward center, overlapping them like business letter to form 7- by 4-inch loaf. Repeat with second dough piece. Gently transfer each loaf seam-side down to parchment sheets, dust with flour, and cover with plastic wrap. Let loaves sit at room temperature for 30 minutes (surfaces of loaves will develop small bubbles).

5. Slide parchment with loaves onto inverted, rimmed baking sheet or pizza peel. Using floured fingertips, evenly poke entire surface of each loaf to form 10- by 6-inch rectangle; spray loaves lightly with water. Carefully slide parchment with loaves onto baking stone using jerking motion. Bake, spraying loaves with water twice more during first 5 minutes of baking time, until crust is deep golden brown and instant-read thermometer inserted into centers of loaves registers 210 degrees, 22 to 27 minutes. Transfer to wire rack, discard parchment paper, and cool loaves to room temperature, about 1 hour, before slicing and serving.

## Ciabatta (Leite's Culinaria)

---

*Joel and David. January 2020.*

*This is a delicious bread. It is easy to make. Don't forget the salt, right David? The Biga Which is also known as starter or sponge, has to be prepared the day before.*



### **BIGA**

**1 cup + 1 Tbsp water (75 to 80 degrees)**

**1/4 ounce dry yeast**

**16 3/4 ounces bread flour**

### **DOUGH**

**8 ounces water (75 to 80 degrees)**

**pinch dry yeast**

**4 1/4 ounces semolina flour**

**1 1/4 ounces Italian bread enhancer**

**2 1/2 teaspoons salt**

### **BIGA**

Place 1 cup + 1 Tbsp of water in food processor. Add 1/4 ounce of yeast. Let that rest for approximately 8 minutes. Then add the first 5 ounces of flour to processor bowl, and mix a couple of minutes. Add the second 5 ounces of flour, and mix again, until it forms a ball. Then add the 6 1/2 ounces of flour left. Mix a minute or two. The mixture will appear very mealy, but gather it into a bowl and form a ball. Cover with plastic wrap and refrigerate overnight.

### **DOUGH**

Pull biga apart in small walnut size balls. It will appear dry. Add water, yeast and the semolina flour and Italian bread enhancer. Using one hand squeeze these ingredients together for 2 minutes. It will be very wet. Then work dough 4 minutes by scooping sections from side of bowl and pressing into center, blending into very soft, shaggy mass. Using spatula, scrape dough from sides of bowl into center. Let dough rest 10 minutes in bowl uncovered. Sprinkle salt over dough. Using one hand, knead dough by rotating bowl 1/4 turn at a time, scooping dough from sides and folding down

into center until dough starts to pull away from the sides of bowl. about 5 minutes. Cover bowl with towel and let dough rest 20 minutes rotating bowl 1/4 turn at a time, fold dough over onto itself 6 times, turn dough over in bowl. Cover bowl with towel and again rest 20 minutes. Preheat oven to 425 degrees. Sprinkle work surface with additional semolina. Turn dough out onto semolina. Using a pastry scraper or large knife, cut dough in half. Keep halves separated. Let stand uncovered 20 minutes. Sprinkle 2 large baking sheets with additional semolina. Transfer each dough half, semolina side up, to 1 baking sheet. Stretch dough out to form a 16x4" rectangle. Press fingertips into dough in several places to dimple surface (characteristics of this bread). Bake until golden brown, about 25 minutes. Cool. (Can be prepared 2 weeks ahead. Double-wrap in aluminum foil to freeze)

## Ciabatta (New York Times)

Preparation: 18 hours , Cook Time: 20 minutes

Yield: 2 loaves

*ENGAGED!!!! Matt and Jenn, November 22, 2018. Banner Elk, Tennessee. Notice Scarf knitted by Mom.*

*This is a New York Times cooking recipe.*



### FOR THE STARTER

1/4 teaspoon active dry yeast  
1/4 cup warm water (110 degrees F/45 degrees C)  
3/4 cup tepid water  
2 1/2 cups all purpose flour

### FOR THE DOUGH

1 teaspoon active dry yeast  
5 tablespoons warm water (110 degrees F/45 degrees

C) .

1 tablespoon olive oil  
1 cup + 3Tbspn tepid water  
3 3/4 cups unbleached flour more for dusting work surfaces  
1 tablespoon salt  
cornmeal

### STARTER;

1. In a small bowl stir together 1/4 teaspoon of the yeast and the warm water and let stand 10 minutes, or until creamy.
2. Stir in tepid water. Then add the flour, a cup at a time.
3. Beat in bowl of standing mixer, or a food processor, to form a sticky dough. Place in a lightly oiled bowl, cover with plastic wrap and set aside in a cool place to rise until tripled in size, 6 to 24 hours. Starter can be made in advance and refrigerated until ready to use.

### MAKING THE DOUGH

4. Mix yeast (1tsp) with warm water in the bowl of a standing mixer. Set aside 10 minutes.
5. Add oil, the prepared starter and a little of the tepid water. Start mixing at very low speed, adding the rest of the tepid water gradually until these ingredients are well blended. Mix flour and salt, add them, and mix for 2 to 3 minutes.
6. Attach dough hook to the mixer and mix 2 minutes at slow speed, then 2 minutes at medium speed. Scoop the dough onto a floured work surface and knead briefly. The dough should be very moist and elastic.
7. Place dough in a lightly oiled bowl, cover with plastic wrap and set aside to rise until doubled, 1 1/2 to 2 hours. The dough should be sticky but full of air bubbles.
8. Place dough on a well-floured work surface and cut into 4 equal portions. Roll out each cylinder, , then stretch the cylinders into rectangles about 4 by 10 inches.

9. If you can bake the bread on stones, generously flour four pieces of parchment paper and place each shaped loaf on a sheet of the paper, seam side up. Otherwise, oil a baking sheet, dust it with flour and cornmeal and place the loaves on the baking sheet, seam side down. Cover loosely with damp towels and allow to rise about 2 hours, until doubled.
10. Preheat oven to 425F with a baking stone in it if you have one. Dust the stone with cornmeal. Gently roll the breads from the parchment onto the stone so the seam is down and the floured side is up. Otherwise, simply place the baking sheet with the breads in the oven. Bake until golden brown, spraying them with water a few times within the first 10 minutes of baking. Cool on racks.
10. Once cooled, slice bread and wrap in tin foil and place in freezer bag and freeze. When needed just microwave a few seconds, then toast. It's delicious.

**Classic Bran Muffins, Quick and Easy**

Makes 12 Servings

Preparation: 20 m , Cook Time: 20 m

Yield: 12

*Wedding of Christiane and Jacques. Christiane was my mother's sister. Jacques was from Portugal. She was mother to Martine and Philippe, my cousins. Circa 1939. The little girl on the right is my sister, Claude . Please note the attitude of that little girl on left front of picture. That is me!!! I guess I did not want to be there.*

*This is a quick and easy version but so delicious. For Jen, I make half the recipe without nuts, then once hers are added to baking pan, I add a bunch of walnuts, the more the better, for Dad.*

*Allrecipes website.*



**1 1/2 cups wheat bran**  
**1 cup buttermilk**  
**1/3 cup vegetable oil**  
**1 egg**  
**2/3 cup brown sugar**  
**1/2 teaspoon vanilla extract**

**1 cup all-purpose flour**  
**1 teaspoon baking soda**  
**1 teaspoon baking powder**  
**1/2 teaspoon salt**  
**1/2 cup raisins or walnuts**

Preheat oven to 375F (190 degrees C). Grease muffin cups or line with paper muffin liners.

Mix together wheat bran and buttermilk; let stand for 10 minutes.

Beat together oil, egg, sugar and vanilla and add to buttermilk/bran mixture. Sift together flour, baking soda, baking powder and salt. Stir flour mixture into buttermilk mixture, until just blended. Fold in raisins or walnuts and spoon batter into prepared muffin tins.

Bake for 15 to 20 minutes, or until a toothpick inserted into the center of a muffin comes out clean. Cool and enjoy!



## Corn Muffins

Makes 12 Servings

Preparation: 20 minutes , Cook Time: 18 minutes

Yield: 12 muffins

*Your Dad as a brand new cop, 1967.*

*To get a corn muffin recipe that wouldn't set off sugar alarms, with a moist, tender crumb and a crunchy, craggy, golden muffin top, we chose a whole-grain cornmeal in a fine grind for wholesome and complex corn. Whole-grain cornmeal has a fuller flavor than regular cornmeal milled from degerminated corn. To determine what kind of cornmeal a package contains, look closely at the label. Cook's Illustrated)*



<b>2 cups unbleached all-purpose flour (10 ounces)</b>	<b>3/4 cup sour cream</b>
<b>2 large eggs</b>	<b>1/2 cup milk</b>
<b>3/4 cup granulated sugar (5 1/4 ounces)</b>	<b>5 1/2 teaspoons baking powder</b>
<b>8 tablespoons unsalted butter (1 stick) melted</b>	<b>1 teaspoon baking soda</b>
<b>1 cup fine-ground whole-grain yellow cornmeal (4 1/2 ounces)</b>	<b>1/2 teaspoon table salt</b>

1. Adjust oven rack to middle position and heat oven to 400 degrees. Spray standard muffin tin with nonstick cooking spray.
2. Whisk flour, cornmeal, baking powder, baking soda, and salt in medium bowl to combine; set aside. Whisk eggs in second medium bowl until well combined and light-colored, about 20 seconds. Add sugar to eggs; whisk vigorously until thick and homogenous, about 30 seconds; add melted butter in 3 additions, whisking to combine after each addition. Add half the sour cream and half the milk and whisk to combine; whisk in remaining sour cream and milk until combined. Add wet ingredients to dry ingredients; mix gently with rubber spatula until batter is just combined and

evenly moistened. Do not over-mix. Using an ice cream scoop or large spoon, divide batter evenly among muffin cups, dropping it to form mound. Do not level or flatten surface of mounds.

3. Bake until muffins are light golden brown and skewer inserted into center of muffins comes out clean, about 18 minutes, rotating muffin tin from front to back halfway through baking time. Cool muffins in tin 5 minutes; invert muffins onto wire rack, stand muffins upright, cool 5 minutes longer, and serve warm.

## Cornbread Muffins

Makes 8 Servings

Preparation: 20 minutes , Cook Time: 25-30 minutes

Yield: 12 muffins

*Dave's Headshot for work. 2019.*

*These tender cornbread muffins are the perfect side to any Southern or Southwestern dish. You can whip up the batter in no time!*



**1 1/4 cups all-purpose flour spooned into  
measuring cup and leveled-off  
3/4 cup yellow cornmeal  
1/4 cup plus 2 tablespoons sugar**

**1 tablespoon baking powder  
1 teaspoon salt  
2 large eggs  
2 tablespoons honey**

1. Preheat the oven to 350F degrees. Line a muffin pan with paper liners or spray with non-stick cooking spray. (I prefer to use non-stick cooking spray so the muffins get nice and crisp on the edges.)
2. In a medium bowl, break up the eggs with a whisk. Whisk in the honey, and then the milk. Set aside.
3. In a large bowl, whisk together the flour, cornmeal, sugar, baking powder, and salt. Add the milk mixture and the melted butter to the dry ingredients. Whisk until just blended. Do not overmix; it's okay if there are a few lumps. Spoon

the batter evenly into the prepared muffin pan, filling each cup about 3/4 full. Bake for 17 to 20 minutes, or until the tops are set and golden. (Note that the muffins will not dome.) Cool the muffins for a few minutes in the pan, then serve warm.

Note: If you'd prefer to make this as cornbread rather than muffins, spray an 8-inch square pan with non-stick cooking spray and bake at 350 degrees for 25 to 30 minutes.

## Cranberry-Pistachio Biscottis

*Dad and I, Lisa, and my parents, in Brittany, 1975.*

*This recipe for cranberry-pistachio is adapted from "Martha Stewart's Baking Handbook".*



**1 cup dried cranberries**  
**1 cup boiling water**  
**3 cups all-purpose flour plus more for dusting**  
**2 teaspoons baking powder**  
**1 teaspoon salt**  
**4 tablespoons unsalted butter, melted and cooled**

**slightly room temperature**  
**1 cup sugar plus more for sprinkling**  
**3 large eggs plus 1 large egg lightly beaten**  
**2 teaspoons pure vanilla extract**  
**1/2 cup (2 1/2 ounces) unsalted pistachios coarsely chopped**

1. Preheat oven to 375 degrees. Line a large baking sheet with parchment paper; set aside. Place cranberries in a small bowl; add boiling water. Let stand until plump, about 15 minutes. Drain, and set aside. Sift together flour, baking powder, and salt into a medium bowl; set aside.
2. In the bowl of an electric mixer fitted with the paddle attachment, beat butter and sugar on medium speed until light and fluffy, about 2 minutes. Add 3 eggs, one at a time, beating to incorporate after each addition and scraping down sides of bowl as needed. Beat in vanilla. Add flour mixture, and mix on low speed until combined. Mix in cranberries and pistachios.
3. Turn out dough onto a lightly floured surface; divide in half. Shape each piece into a 16-by-2-inch log, and transfer to prepared baking sheet, about 3 inches apart. With the palm of your hand, flatten logs slightly. Brush beaten egg over surface of the dough logs, and sprinkle generously with sugar.
4. Bake, rotating sheet halfway through until logs are slightly firm to touch, about 25 minutes. Transfer log on parchment paper on a wire rack to cool slightly. , about 20 minutes. Reduce oven temperature to 300F.

5. Place logs on a cutting board. Using a serrated knife, cut logs crosswise on the diagonal into 1/2 thick slices. Place a wire rack on a baking sheet. Arrange slices, cut sides down on rack. Bake until firm to touch, about 30 minutes. Remove pan from oven, let biscottis cool completely on rack. Biscottis can be kept in an airtight container at room temperature for up to 1 week.

## French Baguette.

Makes 3 Servings

Preparation: 6 Hours , Cook Time: 25 Minutes

Yield: 3 baguettes

*My Mom, making coffee at restaurant in Paris, she was around 16.*

*A delicious Crusty baguette Everyone loves it!*

*There is a lot of technique to making this amazing baguette, so I strongly suggest you watch the video on The Joy of Baking, French baguettes. I have been making these now for several years, but I still refer to the video to help me along. Your first baguette may not look beautiful but it will be delicious. Mine still come out a bit misshapen, so don't be too hard on yourself. Make sure you weight your ingredients with a scale, as it is much more accurate.*

*All this work and effort are well worth it!!!!*



**3 2/3 cups, (475g)s unbleached, bread flour**  
**1/2 cup, (65 grams) unbleached, all purpose flour**  
**1/2 teaspoon, (2 grams) SAF red or gold instant dry yeast**

**1 teaspoon, (3 grams) dry malt diastatic powder**  
**2 1/2 teaspoon, (10 grams)s kosher salt**  
**1 1/2 cups (380 grams)s filtered water**

1. In a large bowl, combine the flours, yeast, and malt powder. Then stir in the salt. Make a well in the center of the dry ingredients and pour the water, (between 74-77F.). With a bench scraper or wooden spoon, gradually work the flour into the liquid. Then using your bench scraper cut a piece of the dough from the edge and then place it on top of dough, stacking. Keep turning your dough, and cutting off chunks of dough, stacking it on top, until all the flour has been moistened. (The object is just to moisten all the flour. You don't want to knead the dough.). Make sure you cut through the dough and avoid stretching.
2. Then slightly oil a large bowl. Place the dough into the bowl and then flip it over so the top of dough has a light coating of oil. Cover with plastic wrap and let it sit (ferment or proof) at room temperature for 3 hours. every 45 minutes you need to stretch the dough to equalize the temperature. Make sure you keep track of how many turns you have made. Including this first one, there should be another 3 turns.
3. To stretch the dough, gently take one edge and stretch it and then fold it into the top of the dough. Turn your bowl 180 degrees and stretch the dough in the same way. Then turn the bowl 90 degrees and stretch the dough in the same manner, then turn the bowl 180 degrees and repeat the process. After all your turns are completed, flip dough so the bottom is on the top. Repeat this process in 45 minutes, and again in 45 minutes. (So this step needs to be done a total of 3 times over 3 hours.)
4. If you are baking your baguettes on a pizza stone, turn your oven at 475F 1 1/2 hours prior to baking in order to get the stone really hot. I use a baguette pan so I turn on my stove as I start the last phase of the process, about 40 minutes before. Also, place a cast iron pan on floor of your oven. (You will be placing ice cubes in the frying pan to create steam.)

5. Once the dough has fermented for three hours, it's time to pre-shape our baguettes. Turn out your dough on a lightly floured surface. You want the top of the dough now to be on the bottom. Lightly flour the top of the dough and with the palms of your hands flatten the dough slightly to break any large air bubbles. Then divide into 3 equal parts (about 310 grams each). When you divide the dough, use a pastry or knife and cut, don't pull or stretch the dough.
6. Take one piece of dough, and on a lightly floured surface, pat into a 6x4 inches rectangle. Fold over the top third of dough (like you are folding a letter) and gently seal (this also increases the surface tension of the dough.). Then take the top of the dough and fold it to the bottom edge of the dough and seal. Place the top of your hands on the top of the dough and gently roll it back and forth to seal the dough and create tension. Place the log of dough (seam side down) on lightly floured baking sheet. Repeat the process with the other two pieces of dough. Then cover with plastic wrap and let proof (ferment) (and to relax the dough) for about 30 minutes at room temperature.
7. Place the three logs of dough (top side down) onto a lightly floured surface. One at a time, gently pat the dough into a rectangle, breaking any large air bubbles. Fold over the top third of dough and gently seal. Turn the dough 180 degrees and again fold over the top of the dough and gently seal it to the bottom edge of the dough and seal. With the palms of your hands, gently roll the dough back and forth (also creates tension which makes the scoring of the baguettes easier) until it's about 14" long. Place the baguette (seam side up) on a lightly floured cloth, separating the baguettes by making a crease in fabric. (I use a couche, but it can be a tea towel, just not terry cloth). Cover with a plastic sheet and let proof 30-60 minutes at room temperature (the baguettes should be plump and when you gently press with your finger into the baguette it should leave a slight indentation.)
8. Have a pizza paddle that has been slightly sprinkled with fine cornmeal or semolina ready. Gently transfer the baguettes to the pizza paddle, placing them seam side down. Then with a razor or sharp knife, held at an angle, score the top center of each baguette with 3-2" slashes (slightly overlap the slashes). Transfer the baguettes a few inches apart. Into your oven. Quickly add 2 cups of ice cubes into the hot cast iron pan and close the oven door as quickly as you can. This will create steam. Bake the baguettes for 20 to 25 minutes or until golden brown (rotate the baguettes after 10 minutes of baking if you find that they brown unevenly. I use a baguette loaf pan which works really well. I do not find the need to switch them around. You also don't need pizza stones when using the baguettes pan. Once the baguettes are removed from oven, let sit on a wire rack to cool. We usually eat one loaf the day of baking, and the rest gets sliced and frozen for later use.



## Garlic Bread

Makes 8 Servings

Preparation: 20 minutes , Cook Time: 10 minutes

Yield: 8 servings

***BUFFY!!!!!!!!!!!!***

*Ever wonder how to make garlic bread? This homemade garlic bread is the answer! Minced fresh garlic is key to these flavor-packed crusty slices.*



**1/2 cup butter, melted**  
**3 to 4 garlic cloves, minced**

**1 loaf (1 pound) french bread, halved lengthwise**  
**2 tablespoons minced fresh parsley**

In a small bowl, combine butter and garlic. Brush over cut sides of bread; sprinkle with parsley. Place, cut side up, on a baking sheet.

Bake at 350° for 8 minutes. Broil 4-6 in. from the heat for 2 minutes or until golden brown. Cut into 2-in. slices. Serve warm.

**Homemade Garlic Knots**

Makes 16 Servings

Preparation: 3 hours 25 minutes , Cook Time: 20 minutes

Yield: 16 knots

*Dave and Jen 1984**Follow these in-depth instructions for super soft and flavorful homemade garlic knots.**This is from Sally's Baking Addiction***HOME MADE DOUGH**

1 1/3 cups (320ml) water (between 100-110F  
38-43C)

2 teaspoons and 1/4 Platinum yeast by Red Star (1  
standard packet)

1 Tablespoon (13g) granulated sugar

2 Tablespoons (30ml) olive oil

3/4 teaspoon salt

3 cups and 1/2 (440g) all-purpose flour (spoon &  
leveled) plus more for hands and work surface

**TOPPING**

5 Tablespoons (70g) unsalted butter melted

5 Tablespoons (70g) unsalted butter melted  
3 cloves garlic minced Or 1/2 teaspoon garlic

powder

1 teaspoon Italian Seasoning\*

1/4 teaspoon salt

optional after baking: 1/4 canned or freshly grated  
Parmesan cheese

optional after baking: 2 Tablespoons chopped fresh  
parsley

1 1/3 cups (475 grams)s 100-110F water according  
to manufacturers instructions

#### 1. PREPARE THE DOUGH:

Whisk the warm water, yeast, and granulated sugar together in the bowl of your stand mixer fitted with a dough hook or paddle attachment. Cover and allow to rest for 5 minutes.

2. Add the olive oil, salt, and half of the flour. Beat for 15 seconds, then add the remaining flour. Beat on loW speed for 2 minutes. Turn the dough out onto a lightly floured surface. With lightly floured hands, knead the dough for 3-4 minutes (for a visual, watch me do it in the video above!). The dough can be a little too heavy for a mixer to knead it, but you can certainly use the mixer on low speed instead. After kneading, the dough should still feel a little soft. Poke it with your finger if it slowly bounces back, your dough is ready to rise. If not, keep kneading.

3. Lightly grease a large bowl with oil or nonstick spray- just use the same bowl you used for the dough. Place the dough in the bowl, turning it to coat all sides in the oil. Cover the bowl with aluminum foil, plastic wrap, or a clean kitchen towel. Allow the dough to rise at room temperature for 1-2 hours or until double in size. (Tip: For the warm environment on a particularly cold day, heat your oven to 150F (66C). Turn the oven off, place the dough inside, and keep the door slightly ajar. This will be a warm environment for your dough to rise. After about 30 minutes, close the oven door to trap the air inside with the rising dough. When it's doubled in size, remove from the oven.)

4. Shape the dough: Use the video tutorial and step-by-step photos above as your guide for this step. When the dough is ready, punch it down to release the air. Using floured hands on a lightly floured work surface, shape the dough into a 16x5 inch log. (5 inch width really isn't as important as the 16 inch length here, not need to be exact.) Using a very sharp knife, pizza cutter, or bench scraper, slice into 16 1/2 inch strips. Roll each strip into 8 inch ropes. Tie each into knots. You can tuck the two ends of the knots underneath the knot or leave them out, that's up to you. Arrange the knots on the baking sheets.

5. Lightly cover the shaped knots and let them rest for 30-45 minutes. They will slightly rise during this time, producing softer rolls.

6. Towards the end of the rise time, preheat oven to 400F (204C). Line two large baking sheets with parchment paper or silicone baking mats.

#### TOPPING:

7. Stir the melted butter, garlic, Italian seasoning, and salt together. Brush on the knots. Reserve some of the topping for when the knots come out of the oven

8. Bake for about 18-23 minutes or until golden brown on top. Remove from the oven and brush the warm knots with remaining garlic butter. Sprinkle with parmesan cheese and/or parsley, if using.

9. Serve plain or with marinara sauce for dipping.

10. Cover and store leftover knots at room temperature for up to 2 days or in the refrigerator for up to 1 week. Freeze baked and cooled knots for up to 3 months. Thaw on the counter, then reheat as desired. (I usually just microwave them for a few seconds.)

## Irish Soda Bread

Preparation: 30 minutes , Cook Time: 45 to 55 minutes

*Carolee and Dave, in Mexico, wedding June 2017.*



**4 cups all-purpose flour plus extra for currants**  
**4 tablespoons sugar**  
**1 teaspoon baking soda**  
**1 1/2 teaspoons kosher salt**  
**4 tablespoons (1/2 stick) cold unsalted butter cut**

**into 1/2-inch dice**  
**1 3/4 cups cold buttermilk shaken**  
**1 extra-large egg lightly beaten**  
**1 teaspoon grated orange zest**  
**1 cup dried currants**

1. Preheat the oven to 375 degrees F. Line a sheet pan with parchment paper.
2. Combine the flour, sugar, baking soda, and salt, in the bowl of an electric mixer fitted with the paddle attachment. Add the butter and mix on low speed until the butter is mixed into the flour.
3. With a fork, lightly beat the buttermilk, egg, and orange zest together in a measuring cup. With the mixer on low speed, slowly add the buttermilk mixture to the flour mixture. Combine the currants with 1 tablespoon of flour and mix into the dough. It will be very wet.
4. Dump the dough onto a well-floured board and knead it a few times into a round loaf. Place the loaf on the prepared sheet pan and lightly cut an X into the top of the bread with a serrated knife. Bake for 45 to 55 minutes, or until a cake tester comes out clean. When you tap the loaf, it will have a hollow sound.
5. Cool on a baking rack. Serve warm or at room temperature.



## Lightest Scones, Ever!!!!

Preparation: 20 minutes , Cook Time: 13-15 minutes

---

*Henry, about 18 months old. 2019.*



**10 ounces all purpose flour**  
**4 teaspoons baking powder**  
**1/2 teaspoon salt**  
**1/4 cup sugar**

**6 tablespoons unsalted butter room temperature**  
**2/3 cup whole milk**  
**1 large egg**

1. Preheat one to 425 degrees F
2. In a food processor, pulse the flour, sugar, baking powder, salt, and sugar a couple times to combine.

3. Add the butter and pulse 7-10 times until the butter is completely distributed. You shouldn't see any chunks of butter, and the mixture should have a sandy texture to it. Transfer to a large mixing bowl. In a small bowl, whisk to combine milk and egg. Keep 2 tablespoons of it for the egg wash later, and pour the rest into the mixing bowl with the dry ingredients.
5. Stir to combine with a spatula, until rough dough forms.
6. Transfer to a lightly floured countertop and knead about 10 times until the dough comes together into a relatively smooth ball. Take care not to knead too much, or the dough will be tougher and not rise as high.
7. Roll the dough about an inch thick and use a 2.5" cutter to cut about 7 circles. Reroll the scraps and cut out additional scones.
8. Place the scones onto a parchment or silicone mat lined baking sheet and brush the tops with the reserved egg wash.
9. Bake the scones for 13-15 minutes, until about tripled in height, and golden brown on the tops and bottoms.

## Morning Glory Muffins

Makes 8 Servings

Preparation: 30 minutes , Cook Time: 24 minutes

Yield: 14 regular size muffins

*Margot while attending Louisville KY University, 2019.*

*Filled with healthy ingredients like whole wheat flour, flax, apples, carrots, raisins, applesauce, and honey, these cinnamon-spiced morning glory muffins taste like apple cake, spice cake, and moist carrot cake combined. (And for breakfast!) There's plenty of substitution you can make yourself so you can truly make them your own.*

*Recipe from Sally's Baking Addiction Blog.*



<b>2 cups (260g) whole wheat flour (spoon &amp; leveled)</b>	<b>1/3 cup (60g) unsweetened smooth applesauce</b>
<b>2 teaspoons baking soda</b>	<b>1 teaspoon orange zest (optional)</b>
<b>2 teaspoons ground cinnamon</b>	<b>1/3 cup (80ml) orange juice or</b>
<b>1/2 teaspoon ground ginger</b>	<b>1 teaspoon orange zest (optional)</b>
<b>1/2 teaspoon salt</b>	<b>1/3 cup (80ml) orange juice or pineapple juice</b>
<b>1/3 cup (35g) ground flax (optional)</b>	<b>1 teaspoon pure vanilla extract</b>
<b>3 large eggs</b>	<b>2 cups (260g) shredded carrots (about 4 large)</b>
<b>1/2 cup (100g) packed light or dark brown sugar</b>	<b>1 cup (140g) shredded/grated apple (about 1 large)</b>
<b>1/4 cup (85g) honey</b>	<b>1/2 cup (75g) raisins</b>
<b>1/3 cup (80ml) vegetable canola oil or melted Coconut Oil</b>	<b>1/2 cup (64g) unsalted chopped pecans</b>

1. Preheat oven to 425F (218C). Spray a 12-count pan with nonstick spray or use greased/sprayed cupcake liners. This recipe yields 14-16 muffins, so prepare a second muffin pan in the same manner or bake in batches and reserve leftover batter at room temperature for when the first batch is done.
2. Whisk the flour, baking soda, cinnamon, ginger, salt, and flax together in a large bowl. In a medium bowl, whisk the eggs, brown sugar, honey, oil, applesauce, orange zest, orange juice, and vanilla together until combined. Whisk in the carrots and apples. Pour these wet ingredients into the dry ingredients, stir a few times with a wooden spoon or rubber spatula, then add the raisins and pecans. Fold everything together just until combined and no pockets of flour remain.
3. Spoon the batter into liners, filling them all the way to the top. Bake for 5 minutes at 425 then, keeping the muffins in the oven, reduce the oven temperature to 350F (177C). Bake for an additional 18 minutes or until a toothpick inserted in



the center comes out clean. The total time these muffins take in the oven is about 23-24 minutes. Allow the muffins to cool for 10 minutes in the muffin sheet, then transfer to a wire rack to cool until ready to eat.

## No Knead Bread

Preparation: 18 hours , Cook Time: 45-60 minutes

*ENGAGED!!!! Hollywood, CA, March 2017.*

*This recipe is from the New York Times. The creator is Jim Lahey from Sullivan Street Bakery, Manhattan. The Times claim that this is the most published recipe in their archives of recipes. It is very simple. It just takes planning as it is done over 2 days, but requires very little attention.*



**1/4 cup rye flour**  
**1/2 cup White whole wheat flour**  
**2 1/2 cups bread flour**  
**1 1/2 cups water**

**3 teaspoons gluten**  
**1/4 cup seeds**  
**1 1/4 teaspoons salt**  
**1/4 teaspoon red star instant yeast**

1. Mix all ingredients in one large bowl. Mix by hand or with wooden spoon. when well mixed. Dough will be shaggy and sticky. Cover bowl with plastic wrap. Let dough rest at least 12 hours, preferably 18, at warm room temperature, about 70 degrees.
2. Dough is ready when its surface is dotted with bubbles. Lightly flour a work surface and place dough on it. Sprinkle with a little more flour and fold over on itself four times. Cover loosely with plastic wrap and let it rest while you preheat your baking pan.
3. Place your baking pan in oven and preheat it to 500 degrees. (My oven will only go to 450 degrees, it works out fine.) When ready, very carefully place your dough upside down in pan. Put lid on pan and bake 30 minutes.

Remove lid and bake another 15 to 30 minutes. You want a nice caramel color on the top of your bread. When done remove and let cool.

## Popovers

Preparation: 15 minutes , Cook Time: 35-40 minutes

Makes 6 Servings

Yield: 6 popovers

*David's PhD Graduation from MIT, May 2008.*



**1 cup all-purpose flour**  
**1/4 teaspoon salt**  
**3 eggs**

**1 cup milk**  
**1 tablespoon unsalted butter melted**  
**2 tablespoons unsalted butter chilled**

1. Preheat oven to 425 degrees F (220 degrees C).
2. Spray a popover pan with nonstick cooking spray. Place pan on center rack of oven and preheat for 2 minutes.
3. Blend flour, salt, eggs, milk, and melted butter until it looks like heavy cream, about 1 to 2 minutes.
4. Cut chilled butter into 6 even pieces. Place 1 piece of butter in each cup and place pan back in oven until butter is bubbly (about 1 minute). Fill each cup half full with batter and bake 20 minutes. Reduce heat to 325 F (165C) and bake for another 15 to 20 minutes.

## Savory Corn Muffins

Preparation: 20 minutes , Cook Time: 13-17 minutes

Yield: 12 muffins

*Dad on a boat in Brittany, July 2012.*

*This recipe comes from "The Splendid Table".*

*For this recipe do not use stone-ground or white cornmeal.*



**2 cup (10ounces)s cornmeal NOT stone-ground or white cornmeal**  
**1 cup (5 ounces) all purpose flour**  
**1 1/2 teaspoons baking powder**  
**1 teaspoon baking soda**  
**1 1/4 teaspoons salt**

**1 1/2 cups whole milk**  
**1 cup sour cream**  
**8 tablespoons unsalted butter, melted and cooled slightly**  
**3 tablespoons sugar**  
**2 egg, large, beaten**

1. 1. Adjust oven rack to upper-middle position and heat oven to 425F. Grease 12-cup muffin tin. Whisk 1 1/2 cups cornmeal, flour, baking powder, baking soda and salt together in medium size bowl.
2. Combine milk and remaining 1/2 cup cornmeal in large bowl. Microwave milk-cornmeal mixture for 90 seconds. Whisk thoroughly and continue to microwave, whisking every 30 seconds, until thickened to batter-like consistency (whisk will leave channels at bottom of bowl that slowly fills in), 1 to 3 minutes longer. Whisk in sour cream, melted butter, and sugar until combined. Whisk in eggs until combined. Fold in flour mixture until thoroughly combined. Using portion scoop or large spoon put about 1/2 cup batter per cup.
3. Bake until tops are golden brown and toothpick inserted in center comes out clean, 13 to 17 minutes, rotating muffin tin halfway through baking. Let muffins cool in muffin tin on wire rack for 5 minutes. Remove muffins from muffin tin and let cool 5 minutes longer. Serve warm.

## The Best Homemade Cinnamon Rolls (Lauren's Latest)

Makes 15 Servings

Preparation: 6 hours , Cook Time: 17 minutes

Yield: 15 rolls

*David and Jen, upon her return from Afghanistan, September 2012.*

*These Cinnamon Rolls are the ultimate Cinnabon clone. Chewy, soft, and homemade, you'll never need another Cinnamon Roll Recipe again! So there you have it! The Best Homemade Cinnamon Rolls! Hopefully, you'll find a few hours to make these! They are TOTALLY worth the wait! Have a great day! It seems everyone loves them.*



### for the dough

3/4 cup warm water (as per your yeast manufacturer instructions)  
 3 1/2 teaspoons yeast (rapid rise) or more if needed (see note below)  
 1/2 cup granulated sugar  
 1 teaspoon salt  
 1/4 cup buttermilk, at room temperature  
 1 egg  
 1/3 cup canola, or vegetable oil  
 4 1/2 to 5 cups, (475g)s all purpose unbleached flour

### for the filling

1/2 cup butter, softened  
 1 1/4 cups light brown sugar  
 2 1/2 tablespoons cinnamon  
 2 tablespoons cornstarch  
**for the frosting**  
 2 ounces cream cheese, room temperature  
 1/4 cup butter, softened  
 1 teaspoon pure vanilla extract  
 1 1/2 teaspoons corn syrup  
 1 teaspoon fresh lemon juice  
 1 1/4 cups powdered sugar

### Make the Dough-

1. In the bowl of a stand mixer fitted with a dough hook, pour in water, yeast and 1 tablespoon of the granulated sugar. Stir and proof 5 minutes.
2. Once the mixture looks bubbly and frothy, pour in remaining sugar. Stir on low for 15-20 seconds. In a small bowl, measure buttermilk, oil, and egg. Whisk ingredients together until egg is incorporated to other two ingredients. Pour contents into the water and yeast mixture. Stir another 20 seconds in the mixer.
3. Pour 2 cups of flour and salt into mixer and stir on low until incorporated. Sprinkle flour in by 1/4 cup increments until dough cleans the sides and bottom of the bowl. **\*\*You may not use the entire amount of flour to get to this stage. THAT'S OK!** When the dough is tacky but not sticky enough to stick to your hands when touched, it's perfect. Once it has reached this stage, knead for 5 minutes.
4. Remove dough from bowl, grease and replace into same mixing bowl {since it's practically clean anyways.} Cover with plastic wrap and a dish towel. Rise 1-2 hours or until the dough has doubled in size.

### Filling and Cutting Rolls-

1. In a medium-size bowl, stir brown sugar, cinnamon, and cornstarch together until combined. Set aside.

2. Punch down dough. Flour a large clean table liberally with flour. Lightly flour dough as well. Roll dough out to be a 20x30 rectangle {or as close to that as possible} while moving dough around to ensure it's not sticking to your work surface. If it's a little short or uneven, feel free to cut off the edges to even it all out.
3. Spread softened butter over dough, being sure to go right to the edges leaving a 1-inch strip untouched on one of the longer sides of dough. Dump brown sugar mixture onto the middle of the dough and spread with your hands, creating an even layer over top of the butter, still leaving that 1-inch strip of dough untouched. If you have any filling that falls off the sides of the dough, use a bench scraper to replace. Lightly press the sugar mixture into the butter using a rolling pin.
4. Roll the dough up into a tight log, finishing with the plain dough on the bottom to seal the entire thing together. Cut off the uneven ends to even out the log. Score log every 2 inches and then slice your rolls using those marks. Place onto parchment paper lined, butter greased pans. 12 into a 9x13, 3 remaining into a loaf pan, or 8x8 with the small ends. Cover pans with plastic wrap and dish towels.
5. Let rolls rise another 1-2 hours or until they are touching and have risen almost double. If you are not using quick rise yeast, have added too much flour or are working in a chilly kitchen, it may take 3-4 hours for your rolls to rise. My rolls always spread out more than up, so just be aware that they will most likely spread out more than up. Bake in a preheated 350 degree for 17-20 minutes, or until tops start to brown. Watch them carefully!!

#### Cinnamon Roll Icing-

1. While the rolls are baking, whip cream cheese and butter together. Stir in vanilla, corn syrup and lemon juice. Scrape sides and mix again. Pour in powdered sugar and stir slowly until it starts to incorporate. Then mix on high for 5 minutes or until frosting starts to lighten in color. Scrape sides and mix again briefly.
2. Once rolls have been removed from the oven, frost using half the amount made. Then after they have cooled a few more minutes, frost again with remaining frosting. The first frosting will melt down into the rolls and the second layer should stay put. Serve warm.

#### Recipe Notes

- \*I use Red Star Platinum Yeast (rapid rise kind). Feel free to double the yeast in this recipe to ensure a good rise, especially if you're working in a drafty kitchen.
- If your frosting isn't quite ready after you pull the rolls out of the oven, cover with foil so the tops don't dry out and get crispy.
- more yeast. Because this is such an enriched dough (sugar, oil, eggs, etc.) the yeast has a harder time rising as fast as we would like. Of course, adding in too much flour can prevent dough from rising too. If this is a concern to you, add in an extra teaspoon or two of rapid rise yeast. It'll work wonders!

**Ultra-Buttery Irish Scones**

Makes 8 Servings

Preparation: 30 minutes , Cook Time: 25-30 minutes

Yield: 8 scones

*Emilie playing golf, Summer 2015.*

**1 cup cold whole milk**  
**1/4 cup granulated sugar**  
**1 teaspoon kosher salt**  
**3 cups all-purpose flour plus more for dusting**  
**2 1/2 teaspoons baking powder**

**1 cup (2 sticks) cold unsalted butter divided**  
**1 cup dried currants**  
**Demerara or turbinado sugar (for sprinkling)**  
**Flaky sea salt (for sprinkling)**

1. Preheat oven to 375. Line a rimmed baking sheet with parchment paper.
2. Whisk milk, granulated sugar, and kosher salt in a medium bowl until sugar and salt dissolve. Whisk flour and baking powder in a large bowl. Cut 10 Tbsp. butter into 1/2" cubes, add to flour mixture, and blend with a pastry cutter or your fingertips until pea-size pieces form with some larger chunks remaining. Add milk mixture and stir with a fork until large clumps form. Gently knead in the bowl until dough just comes together. Transfer to a lightly floured work surface.
3. With a lightly floured rolling pin, roll out dough to a 14x8" rectangle, with long side facing you. Heat 2 Tbsp. butter in a small, microwave- proof bowl in the until softened but not melted, about 20 seconds. Spread evenly over dough with fingertips, then sprinkle currants evenly on top and press to adhere. Fold up bottom third of dough over center, then fold down top third to meet bottom edge, as if folding a letter. Fold in half crosswise, then, using a rolling pin, gently flatten into an 8x4" rectangle.
4. Cut dough in half lengthwise and in quarters crosswise to form 8 even squares. Transfer to prepared pan, spacing 2" apart. Sprinkle tops generously with Turbinado sugar and lightly with flaky sea salt.
5. Bake until scones are golden brown, 25-30 minutes. Meanwhile, melt remaining 4 Tbsp. butter in a small saucepan over medium-low heat. When butter bubbles, remove from heat and skim off foam from surface. As soon as the scones come out of the oven, lightly brush tops with clarified butter, leaving behind white solids in bottom of saucepan. Cool scones on sheet on a wire rack and serve hot, warm, or at room temperature.

**Wold's Best Bran muffin**

Makes 12 Servings

Preparation: 30 minutes , Cook Time: 18 minutes

Yield: 12 large muffins

*Jennifer, Afghanistan, Summer 2012. She is the little woman on right side of picture!!!!**This is not a title to be taken lightly. Once you taste these, you'll call them by no other name! You will want to eat them for breakfast, lunch and dinner!*

**2 1/4 cups All-Bran cereal**  
**1/2 cup raisinis dried cherries (I don't use them)**  
**1 cup all-purpose flour 5 ounces**  
**3/4 cup whole-wheat flour 93 grams**  
**1/2 cup packed light brown sugar 120 grams**  
**pepper**  
**2 teaspoons baking soda**  
**1/2 teaspoon salt**

**6 tablespoons unsalted butter melted**  
**2 large eggs**  
**3 1/4 cups low-fat plain yogurt**  
**1/4 cup unsulfured molasses**  
**2 teaspoons vanilla extract**  
**Raw sugar crystals optional**  
**walnuts to your taste**

1. Heat oven to 400F. In a food processor, finely grind half the cereal. Add raisins (if using); and blend until finely chopped. Transfer mixture to a bowl with remaining cereal, flour, whole-wheat flour, sugar, baking soda and salt; set aside.
2. Combine butter, eggs, yogurt, molasses and vanilla. Stir together wet and dry ingredients until just combined. Do not overmix.
3. Line muffin tin with baking cups; fill each cup just no more than halfway. Sprinkle generously with sugar crystals, if desired. Bake until muffins spring back when touched, about 18 min. Remove from the tin and allow to cool slightly.
4. You can store remaining batter in an airtight container in the refrigerator for up to 2 weeks.



## World's Best Scones! From Scotland to the Savoy to the USA

Preparation: 30 minutes , Cook Time: 10-15 minutes

Makes 8 Servings

Yield: 8 scones

*Lisa and Dad, Summer 2019.*



**1 3/4 cups all-purpose flour**  
**4 teaspoons baking powder**  
**1/4 cup white sugar**  
**1/8 teaspoon salt**  
**5 tablespoons unsalted butter**

**1/2 cup dried currants or raisins**  
**1/2 cup milk**  
**1/4 cup sour cream**  
**1 egg**  
**1 tablespoon milk**

1. Preheat the oven to 400F (200C).
2. Sift the flour, baking powder, sugar and salt into a large bowl. Cut in butter using a pastry blender or rubbing between your fingers until it is in pea sized lumps. Stir in the currants or raisins.
3. Mix together 1/2 cup milk and sour cream in a measuring cup. Pour all at once into the dry ingredients, and stir gently until well blended. Overworking the dough results in terrible scones!
4. With floured hands, pat scone dough into balls 2 to 3 inches across, depending on what size you want. Place onto a greased baking sheet, and flatten lightly. Let the scones barely touch each other. Whisk together the egg and 1 tablespoon of milk. Brush the tops of the scones with the egg wash. Let them rest for about 10 minutes.

5. Bake for 10 to 15 minutes in the preheated oven, until the tops are golden brown, not deep brown. Break each scone apart, or slice in half. Serve with butter or clotted cream and a selection of jams - or even plain.

## *Breakfast and Eggs*

## Belgian Yeast Waffles

Makes 4 Servings

Preparation: 15 minutes , Cook Time: 5 minutes

Yield: 4

*Me. Dont know when*

*This recipe requires to be prepared the evening before.*



**12 ounces milk**  
**3 ounces butter unsalted**  
**3 tablespoons maple syrup**  
**3/4 teaspoon salt**

**1 teaspoon vanilla**  
**2 large eggs**  
**2 cups all purpose flour**  
**1 1/2 teaspoons instant yeast**

1. Heat the milk until it's very hot. Place in a large mixing bowl (you'll need lots of room for expansion), and add the butter, maple syrup, salt, and vanilla. Stir until the butter melts and the mixture has cooled to lukewarm,. Add the eggs, flour and yeast, stirring to combine; it's okay if the mixture isn't perfectly smooth.

2. Cover with plastic wrap, and let rest at room temperature for 1 hour; the mixture will begin to bubble. You can cook the waffles at this point, or refrigerate the batter overnight to cook waffles the next day. (Make sure it's in a bowl large enough for it to at least double in size).
3. Preheat the waffle iron. Spray with non-stick vegetable oil spray, and pour 2/3 to 3/4 cup batter, (or the amount recommended by the manufacturer) onto the center of the iron. Close the lid and bake for the recommended amount of time, until the waffle is golden brown. Serve immediately, or keep warm in a 200 degrees F. oven. Serve with berries and whipped cream, if desired, or just plain old maple syrup.

## Best Buttermilk Pancakes

Makes 4 Servings

Preparation: 15 minutes

*Dave and Dad in Boston, October 2014.*

*Over the years, I have tried many buttermilk pancakes recipes to find the best one. Well, after many years, while in Scottsdale visiting Jen in 2016, I accidentally found this recipe. In my opinion, it is the very best. This recipe can easily be halved, or doubled. Also, it calls for whole milk, but I used skim milk and it worked out fine. There is another issue. If you can find full fat buttermilk, which I can't on Staten Island, the full fat does make for a better pancake. While in France that is all they sell, but I have come up with a solution. Instead of using milk in the recipe, substitute it with heavy cream.*

*Jennifer loved it. My toughest critic. Dad says he has never tasted anything as good, and the rest of the family agrees. So the verdict is in. This is the one!!!*



**2 1/2 cups flour unbleached all purpose 300 grams**  
**2 tablespoons sugar white**  
**1 1/2 teaspoons fine salt**  
**1 teaspoon baking powder**  
**1 teaspoon baking soda**  
**2 eggs large separated**

**2 cups buttermilk for extra fluffy pancakes, try to find full fat buttermilk**  
**1/2 cup whole milk or skim**  
**6 tablespoons butter unsalted 90 grams**  
**butter for cooking**

1. In a large bowl whisk the flour, sugar, salt, baking powder, and baking soda together. Separate the eggs. Set whites aside. In a smaller bowl whisk the yolks, buttermilk and milk. Add the cooled melted butter and whisk until well combined.
2. Pour the yolks and milk mixture in the flour mixture and stir mixture with a whisk until barely combined. Using a wooden spoon, add egg whites and stir just until a thick batter is formed. Set aside for 5 minutes.
3. On a griddle or a frying pan, over medium-high heat, add butter. when skillet or griddle is shimmering about 30 seconds, but not smoking, lower the heat to medium-low and use a ladle to drop batter on pan. Cook for about 2 1/2 minutes per side. Be careful the heat is not too high. When bubbles form on edges of pancakes, look dry and airy, use a thin spatula to gently lift one side and look underneath. If the pancake is golden brown, flip and cook on the other side for 2 to 2 1/2 minutes, or until the bottom of the pancake is golden brown.
4. Serve with Maple syrup. Butter is not necessary as there is plenty of it in the recipe. And voila, the best buttermilk pancakes, ever!!!!

**Breakfast Casserole wit Hash Browns, Sausage or Bacon**

Makes 6 Servings

Preparation: 15 minutes , Cook Time: 45 minutes

*December 2019, Fort Lauderdale, Florida, Auntie Jenn and Henry.**Easy to make Breakfast Casserole with shredded potato hash browns, sausage or bacon and mozzarella cheese! Loaded with green bell peppers, Roma tomatoes and onions, breakfast casserole is so easy to make!*

tablespoon 1 olive oil  
 1 pound (500 g) diced bacon  
 10 large eggs  
 1 cup milk (half and half or heavy cream)  
 1/2 cup heavy cream (or thickened cream)  
 1 teaspoon garlic powder  
 salt to season

Fresh cracked black pepper  
 2 Roma tomatoes seeded and chopped  
 1 onion diced  
 1 green bell pepper seeded and chopped  
 1 cup shredded white Cheddar  
 28 ounces (800 g) shredded hash browns frozen  
 1/2 cup shredded mozzarella cheese

1. Preheat oven to 350F (175C). Lightly grease an 8x12-inch baking dish with nonstick oil spray.
2. Heat the oil in a large skillet or pan over medium heat. Add the bacon or sausage meat and cook until crispy or browned (about 8 minutes -- if using sausage, break up the meat with the tip of a wooden spoon). Add the onion and cook until soft (about 3 minutes).
3. In a large bowl, whisk together eggs, milk, cream and garlic powder in a large bowl. Season generously with salt and pepper. Mix in the bacon (or sausages) and onions, tomatoes, bell peppers and cheddar cheese.

4. Add a layer of hash browns to the base of the dish. Pour the egg mixture over the hash browns. Top with the mozzarella. Bake until eggs are cooked through (about 45 to 50 minutes).
5. Serve warm with an easy to make hollandaise sauce! Or not.

**TO MAKE AHEAD:** Assemble the breakfast casserole as instructed in the recipe, then cover with foil and refrigerate overnight. When ready to bake, let sit at room temperature for 30 minutes before cooking.



## Christmas Morning French Toast

Makes 6 Servings

Preparation: 12 hours , Cook Time: 35-40 minutes

*Lisa and I, in St Briac, summer 2007.*

*The last thing you need to worry about is breakfast. With this deep-dish brioche French toast, you assemble it the day before, let it sit in the fridge overnight, and tomorrow slide it in the oven. By the time gifts are open, breakfast will be on the table. This make-ahead brioche French toast recipe offers big rewards while letting you sleep in on Christmas morning. Perhaps the only thing better than waking up to brioche French toast for breakfast? Waking up to brioche French toast that doesn't require any stand-at-the-stove effort on your part. That's where this recipe comes in handy. It's the French toast you already know and go weak in the knees over but it's assembled in a baking dish the night before and stashed in the fridge. The only thing left for you to do in the morning is slide it in the oven and have an relaxing cup of coffee. Well, that and accept accolades.*



**butter for greasing pan**  
**loaf One 24-ounce brioche cut into 1-inch cubes**  
**package One 8-ounce cream cheese cut into 18 cubes**  
**3/4 cup chopped pecans or walnuts**  
**1/2 cup raisins**  
**8 large eggs**  
**2 cups whole milk**  
**1/2 cup dark brown sugar, firmly packed**

**2 teaspoons vanilla extract**  
**1 teaspoon ground cinnamon**  
**Pinch of grated nutmeg**  
**clove Pinch of ground**  
**4 tablespoons (2 ounces) melted butter**  
**To serve**  
**confectioners' sugar**  
**Pure maple syrup warmed**

To make the Brioche French Toast:

1. Generously butter a 9-by-13-inch baking dish. Place half the bread in a single layer, filling in all the gaps. Evenly scatter the cream cheese cubes, nuts, and raisins on top. Cover completely with the remaining bread.
2. In a large bowl, whisk together the eggs, milk, brown sugar, vanilla, cinnamon, nutmeg, and cloves. Evenly pour the egg mixture over the bread. Gently press down on the bread with your palms to encourage the top layer to absorb the liquid. Cover with plastic wrap and refrigerate for at least 4 hours and up to overnight.
3. Heat the oven to 350F (175C).
4. Remove the dish from the refrigerator and let sit 20 minutes at room temperature. Remove the plastic wrap and replace it with aluminum foil. Bake the French toast for 20 minutes, then uncover and bake for 15 to 20 minutes longer, or until the bread is nicely toasted and there's no liquid puddling on the bottom.
5. Transfer the dish to a wire rack and drizzle the melted butter on top. Run a knife around the edge of the pan to release the French toast. Let sit for 5 minutes before you cut it into squares, arrange on individual plates, and sprinkle with confectioners' sugar. Serve along with the warmed maple syrup.

**Crème Brûlée French Toast**

Makes 6 Servings

Preparation: 12 hours , Cook Time: 30-40 minutes

*Jennifer in Miami Xmas 2019.*

**2 cups unsalted butter**  
**1 cup dark brown sugar, packed**  
**2 tablespoons corn syrup**  
**6 slices (1-inch thick) French bread**  
**5 eggs**

**1 1/2 cups half-and-half cream**  
**1 teaspoon vanilla extract**  
**1 teaspoon brandy-based orange liqueur such as Grand Marnier, I don't use**  
**1/4 salt**

1. Melt butter in a small saucepan over medium heat. Mix in brown sugar and corn syrup, stirring until sugar is dissolved. Pour into a 9x13 inch baking dish.
2. Remove crusts from bread, and arrange in the baking dish in a single layer. In a small bowl, whisk together eggs, half and half, vanilla extract, orange brandy, and salt. Pour over the bread. Cover, and chill at least 8 hours, or overnight.
3. Preheat oven to 350F (175C). Remove the dish from the refrigerator, and bring to room temperature, about one hour.
4. Bake uncovered 35 to 40 minutes in the preheated oven, until puffed and lightly golden brown.
5. Serve with a fruit compote or some maple syrup. Yummmmm!!!!

## Eggs Benedict

Makes 4 Servings

Preparation: 10 minutes , Cook Time: 35 minutes

*My little clown, Jenn.*

**4 English muffins**  
**8 large eggs**  
**8 slices Canadian bacon**  
**Distilled white vinegar just a splash**  
**For the Hollandaise sauce:**  
**8 Tablespoons butter**  
**8 eggs yolks**

**3 Tablespoons lemon juice**  
**2 Tablespoon heavy whipping cream**  
**A splash of hot sauce**  
**salt and pepper (to taste)**  
**Softened butter either salted or unsalted to spread**  
**on toasted muffins**

For the Hollandaise sauce:

1. Melt the butter in a small saucepan. In a separate small bowl, beat the egg yolks. Mix in lemon juice, whipping cream, hot sauce, and salt and pepper.
2. Add a small spoonful of the hot melted butter to the egg mixture and stir well. Repeat this process adding a spoonful at a time of hot butter to the egg mixture.( Adding the butter slowly, a spoonful at a time, will temper the eggs and ensure they don't curdle).
3. Once the butter has been incorporated, pour the mixture back into the saucepan. Cook on low heat, stirring constantly, for just 20-30 seconds. Remove from heat and set aside.

To poach the eggs:

1. Fill a medium size pot with about 3 inches of water. Bring the water to a boil and then reduce heat until it reaches a simmer. You should see small bubbles coming to the surface but not rolling.
2. Add a little splash of distilled white vinegar to the water (this is optional, but it helps the egg white to stay together once it is in the water).
3. Crack one egg into a small cup (I use a measuring cup). Lower the egg into the simmer water, gently easing it out of the cup.
4. Cook the egg in simmering water for 3-5 minutes, depending on how soft you want your egg yolk. Remove the poached egg with a slotted spoon.
5. \*\*It is not abnormal for a white foam to form on top of the water when poaching an egg. You can simple skim the foam off of the water with a spoon.
6. While the egg is cooking, place the slices of Canadian bacon in a large pan and cook on medium-high heat for about 1 minute on each side.

To Assemble:

1. Place English muffins 4 to 6 inches from your broiler and toast to your taste. Spread some soft butter on the muffins, top each toasted side with a slice or two of Canadian bacon, and then a poached egg. Top with hollandaise sauce. And Voila!!!!!!

## Freezer Breakfast Burritos

Makes 8 Servings

Preparation: 30 minutes , Cook Time: 30 minutes

*Me, NYC , June 2000.*

*Meal prep over the weekend for the best burritos during the week. Loaded with tater tots, eggs, beans and cheese, of course!! Now you guys really don't have an excuse to skip breakfast. I mean it. Put down the instant oatmeal. Because the best breakfast burrito is coming your way.*



**2 cups frozen tater tots**  
**2 tablespoons olive oil**  
**8 links breakfast sausages, casing removed**  
**8 large eggs, lightly beaten**  
**1/3 cup half and half \***  
**kosher salt to taste**  
**freshly ground black pepper to taste**

**1 (16-ounce) can refried beans**  
**8 (8-inch) flour tortillas**  
**1 cup shredded Cheddar cheese**  
**1 cup shredded Monterey Jack cheese**  
**2 roma tomatoes, diced**  
**1/4 cup chopped fresh cilantro leaves**

1. Preheat oven to 400 F. Lightly oil a baking sheet or coat with nonstick spray.
2. Cook tater tots according to package instructions; set aside.
3. Heat olive oil in a large skillet over medium high heat. Add sausage and cook until browned, about 3-5 minutes, making sure to crumble the sausage as they cook; drain excess fat, reserving 1 tablespoon in the skillet.

4. Add eggs to the skillet and cook, whisking, until they just begin to set. Gently whisk in half and half; season with salt and pepper, to taste. Continue cooking until thickened and no visible liquid egg remains, about 3-5 minutes; set aside.

5. Spread beans down centers of tortillas; top with tater tots, sausage, eggs, cheeses, tomatoes and cilantro. Fold in opposite sides of each tortilla, then roll up, burrito-style.\* Place, seam-sides down, onto preparing baking sheet; cover.

6. Place into oven and bake until heated through, about 12-15 minutes.

7. At this point you

8. If you chose to freeze them, wrap them individually in aluminum foil and place in freezer bags. They will keep up to a month in freezer. When ready, take them out as you need them and reheat, either by microwave on high 4-6 minutes, or in a 400F oven for 30 to 40 minutes.

6. Place into oven and bake until heated through, about 12-15 minutes.

7. Serve immediately.

\*You can omit any ingredient you don't like, switch them up. I prefer bacon so I would cook the bacon and chop it into small pieces and not use any beans.

#### NOTES:

\*Half and half is equal parts of whole milk and cream. For 1 cup half and half, you can substitute 3/4 cup whole milk + 1/4 cup heavy cream or 2/3 cup skim or low-fat milk + 1/3 cup heavy cream.

\*TO FREEZE: Cover each burrito tightly with plastic wrap or aluminum foil. Freeze up to 1 month. To reheat, (1) microwave for 4-6 minutes, turning halfway, or (2) bake at 400 degrees F for 30-40 minutes, or until completely cooked through.

Source: damndelicious.net

## *Cakes and Pies*

## Apple Pie

Makes 8 Servings

Preparation: 20 minutes , Cook Time: 45 minutes

*Cutie pie, David.***1/2 cup sugar****6 cups to 7 thinly sliced peeled tart apples****1/2 cup packed brown sugar****3 tablespoons all-purpose flour****1 tablespoon lemon juice****Pastry for double-crust pie****1 teaspoon ground cinnamon****1 tablespoon butter****1/4 teaspoon ground ginger****1/4 teaspoon ground nutmeg****1 large egg white****Additional sugar**

1. In a small bowl, combine the sugars, flour and spices; set aside. In a large bowl, toss apples with lemon juice. Add sugar mixture; toss to coat.
2. Line a 9-in. pie plate with bottom crust; trim even with edge. Fill with apple mixture; dot with butter. Roll remaining crust to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in crust.
3. Beat egg white until foamy; brush over crust. Sprinkle with sugar. Cover edges loosely with foil.
4. Bake at 375 for 25 minutes. Remove foil and bake until crust is golden brown and filling is bubbly, 20-25 minutes longer. Cool on a wire rack.



**Autumn Apple Turnovers**

Makes 8 Servings

Preparation: 40 minutes , Cook Time: 20-30 minutes

Yield: 8

*Carolee, David and Henry. NYC, October 2019.***For crust**

1 cup Round Table Unbleached Pastry flour  
 1 cup King Arthur Unbleached All-Purpose flour  
 1/2 teaspoon salt  
 10 tablespoons cold unsalted butter  
 4 to 5 tablespoons ice water

**Filling**

3 1/2 cups cored peeled sliced apples

1/4 cup sugar

1/2 teaspoon apple pie spice  
 1 tablespoon boiled cider  
 1 1/2 tablespoons pie filling Enhancer  
 pinch of salt  
 1 tablespoon lemon juice  
 1 tablespoon egg white beaten with 1 water for glaze  
 sparkling white sugar for topping

**Crust:**

1. In a medium-sized mixing bowl, whisk together the flours and salt, then cut in the butter until the mixture forms coarse crumbs. Drizzle water onto the crumbs until you can gather them into a cohesive dough. Shape the dough into a flattened ball, wrap it, and chill it for 30 minutes or more, while you prepare the filling.

**Filling:**

2. Gently mix together all of the filling ingredients until well- combined.

**Assembly:**

3. Divide the dough into 10 pieces; work with one piece at a time, keeping the others refrigerated. Roll the dough out on a lightly floured surface into a 6-inch round. Trim the edges so they're fairly smooth. Spoon a scant 1/4 cup of filling onto one half of the round, then fold the other half over. Pinch the edges of the half- moon-shaped turnover, and place it on an ungreased baking sheet. Repeat with the remaining pieces of dough. Brush each turnover with the egg white glaze, sprinkle with sparkling sugar, and bake in a preheated 400F oven for 20 to 30 minutes, or until golden brown. Remove the turnovers from the oven, and cool them on a wire rack.

## Barefoot Contessa Pie Crust

Preparation: 20 minutes plus 30 minutes for resting

Yield: 2 10" crusts

*Margot winning Grand Prix at Dinard Golf, August 2017.*



**12 tablespoons very cold unsalted butter**  
**3 cups all-purpose flour**  
**1 teaspoon kosher salt**  
**1 tablespoon sugar**

**1/3 cup very cold vegetable shortening (Crisco preferred)**  
**6 - 8 tablespoons ice water**

1. Dice the butter and return to the refrigerator while you prepare the flour mixture. Place the flour, salt, and sugar in the bowl of a food processor fitted with a steel blade and pulse a few times to mix. Add the butter and shortening. Pulse 10 to 12 times, until the butter is the size of peas. With the machine running, pour the ice water down the feed tube and pulse until the dough begins to form a ball. Dump out on a well floured board. Wrap in plastic and refrigerate for 30 minutes.
2. Cut the dough in half. Roll each piece on a well-floured board into a circle, rolling from the center to the edge, turning and flouring the dough to make sure it doesn't stick to the board. Fold the dough in half, place in a pie pan, and unfold to fit pan. Repeat with the top crust.

## Chewy Fudgy Homemade Brownies

---

*My Dad Renè, submariner man in French Navy 1935.*

*Chewy fudgy homemade brownies made completely from scratch. Try them with chocolate frosting and sprinkles on top! or just plain. You will never make a box mix again, trust me.*



**1/2 cup (115g) salted or unsalted butter\***  
**bar two 4-ounce (228g) semi-sweet chocolate**  
**coarsely**  
**chopped\***  
**3/4 cup (150g) granulated sugar**  
**1/4 cup (50g) packed light or dark brown sugar**  
**3 large eggs**  
**1 teaspoon pure vanilla extract**

**1/2 cup + 2 Tablespoons (80g) all-purpose flour**  
**2 Tablespoons (11g) unsweetened natural or**  
**dutch-process cocoa powder**  
**1/4 teaspoon salt**  
**1 cup (180g) semi-sweet chocolate chips**  
**optional: chocolate buttercream**

1. Melt the butter and chopped chocolate in a medium saucepan on medium heat, stirring constantly. Or melt in a large microwave safe bowl in 20 second increments, stirring after each. Remove from the heat, pour in a large mixing bowl, then allow to slightly cool for 10 minutes.

2. Adjust the oven rack to the lower third position and preheat oven to 350F (177C). Line the bottom and sides of a 9x9 inch square baking pan with aluminum foil or parchment, leaving an overhang on all sides.
3. Whisk the granulated and brown sugars into the cooled chocolate/butter mixture. Add the eggs, one at a time, whisking until smooth after each addition. Whisk in the vanilla. Gently whisk in the flour, cocoa powder, and salt. Once combined, fold in the chocolate chips.
4. Pour/spoon batter into the prepared baking pan and bake for 35-36 minutes or until the brownies begin to pull away from the edges of the pan. A toothpick inserted in the center should come out with only a few moist crumbs when the brownies are done. All ovens are different, so keep an eye on them after 30 minutes and use the toothpick test to see when yours are finished.
5. Allow the brownies to cool completely in the pan set on a wire rack. Once cooled, lift the foil out of the pan using the overhang on the sides. Frost with chocolate buttercream, if desired. Cut into squares. For neat squares, I use a very sharp knife, and wipe it clean with a paper towel after each cut.
6. Unfrosted brownies stay fresh in an airtight container at room temperature for 1 week. Frosted brownies stay fresh in an airtight container at room temperature for 2 days or in the refrigerator for up to 1 week.

## Chocolate Ganache

Preparation: 15 minutes

*Henry, Thanksgiving, 2019*



**1/2 cup heavy cream**  
**1 tablespoon unsalted butter**

**8 ounces semi-sweet chocolate broken into 1/2 ounce pieces**

1. Heat 1/2 cup heavy cream and 1 tablespoons butter in a small heavy saucepan over medium high heat. Bring to a boil. Place the chocolate in a stainless steel bowl. Pour the boiling cream over the chocolate and allow to stand for 5 minutes. Stir until smooth. Keep a room temperature until needed.

## Chocolate Ganache Cake

Makes 8 Servings

Preparation: 30 minutes , Cook Time: 30-35 minutes

*dad and I, in Tucson, AZ, February, 2010.*

*This is one of the winning chocolate cake recipe. To make this cake nice and tall use 7-inch pan or use 8-inch one if you prefer. Lindt or Ghirardelli are the best chocolate to use for this cake. Assembled cake keeps covered and chilled at least 3 days.*



### FOR CAKE LAYERS

3/4 cup boiling water  
1/2 cup unsweetened cocoa powder not Dutch processed  
1 teaspoon espresso powder  
1/2 cup milk  
1 teaspoon vanilla  
2 cups all purpose flour  
1/2 teaspoon baking soda

1/4 teaspoon salt

1 cup unsalted butter 2 sticks  
2 cups dark brown sugar packed  
4 large eggs

### FOR GANACHE FILLING AND GLAZE

2 1/2 cups heavy cream  
20 ounces bittersweet chocolate finely grated in food processor

### MAKE CAKE LAYERS:

1. Preheat oven to 350F. Butter cake pans and line bottoms with rounds of wax or parchment paper. Butter paper and dust pans with flour, knocking out excess.
2. Whisk together water, cocoa and espresso powder until smooth, then whisk in milk and vanilla.
3. Sift together flour, baking soda, and salt.
4. Beat together butter, brown sugar in a large bowl with an electric mixer at high speed until fluffy, then add eggs one at a time, beating well after each addition. Add flour mixture in batches, beginning and ending with flour and mixing at low speed until just combined.
5. Divide batter among pans (about 2 1/3 cups per pan), smoothing tops, using a spatula. Bake in middle of oven until a cake tester comes out clean, 30 to 35 minutes for 7" pan, 20-25 minutes for 8" pan. Cool in pan on rack 30 minutes, then invert onto racks, remove paper and cool completely.

### MAKE GANACHE WHILE CAKE BAKES:

6. Bring cream to a simmer in a 3 to 4 quart saucepan and remove from heat. Whisk in chocolate until smooth. Transfer ganache to a bowl and chill, covered, stirring occasionally, until thickened but spreadable, about 4 hours. (If ganache becomes too thick, let stand at room temperature until slightly softened.)

### ASSEMBLE THE CAKE:

7. Arrange one layer on a cake stand or plate and spread 2/3 cup of ganache evenly over it. Top with another layer and 2/3 cup ganache, spreading evenly, then third cake layer. (Chill ganache if necessary to keep at a spreadable consistency.) Chill cake until ganache filling is firm about 1 hour. Keep remaining ganache at a spreadable consistency, chilling when necessary. Spread a thin layer of ganache over top and sides of cake to seal in crumbs. Chill 30 minutes. Spread remaining ganache evenly over top and sides of cake. Keep the cake covered and refrigerated. Serve with fresh whipped cream, and a raspberry coulis, if you wish.

## Chocolate Icing

---

*Emilie and Baptiste, 2019.*



**3 1/4 cups whipping cream**  
**3/4 cup unsalted butter**  
**6 tablespoons unsweetened cocoa powder**  
**4 1/2 tablespoons light corn syrup**

**16 ounces bittersweet (not unsweetened) or semisweet chocolate chopped**  
**1 1/2 teaspoons vanilla extract**  
**1/2 teaspoon (scant) almond extract**

1. Whisk first 4 ingredients in medium saucepan over medium heat until butter melts and mixture comes to simmer. Remove saucepan from heat. Add chocolate and both extracts. Whisk until chocolate is melted and smooth.
2. Refrigerate frosting until slightly thickened but still spreadable, stirring occasionally, about 45 minutes.

## Creamy Blueberry Pie Recipe

Makes 8 Servings

Preparation: 2 hours 25 m , Cook Time: 55 m

Yield: 8

*Your Dad's great-grandparents on his mother's side, circa 1875?*

*If you love blueberries, not too sweet, good hot or cold, with or without ice cream, this is the one. Plus, it's easy to make.*



**3 cups fresh blueberries**  
**1 (9 inch) deep dish pie crust**  
**for the custard:**  
**1 cup white sugar**  
**1/3 cup all-purpose flour**  
**1/8 teaspoon salt**

**2 eggs, beaten**  
**1/2 cup sour cream**  
**for the streusel:**  
**1/2 cup white sugar**  
**1/2 cup all-purpose flour**  
**1/4 cup butter**

Preheat oven to 350 degrees F (175 degrees C). Place the blueberries in the pastry shell and set aside.



Combine 1 cup sugar, 1/3 cup flour, and salt. Add eggs and sour cream, stirring until blended. Pour the sour cream custard over the blueberries.

In another bowl, combine 1/2 cup sugar and 1/2 cup flour. Cut in the butter with pastry blender until the mixture resembles coarse meal. Sprinkle the topping over the sour cream mixture and berries in the pie shell.

Bake in the preheated oven for 50 to 55 minutes, or until lightly browned. Cool on wire rack.

Source: [allrecipes.com](http://allrecipes.com)

## crumb Crust for Cheesecake

---

Preparation: 15 minutes

Yield: Base for one New York Style Cheesecake

*Me around 1948.*

*I prefer using vanilla wafers than graham crackers, but both work well.*



**5 ounces Vanilla wafers or graham crackers**  
**5 ounces unsalted butter melted**

**1/3 cup sugar**  
**1/8 teaspoon salt**

1. Grind the cookies to a fine powder in food processor. You don't want any lumps in the mixture. Make sure you grind the cookies long enough to a fine powder. Once ground put them in a medium size bowl and add the rest of the ingredients, then press mixture onto bottom and one inch up side of a 23 cm springform pan.
2. Fill with cream cheese mixture immediately and bake as directed in New York Style Cheesecake recipe.

## Deep-Dish Apple Pie

*That picture says it all. Poor Carolee, she could almost not take this crapping bout. Henry in Hollywood, making his debut, February 2018.*

*Precooking the apples allowed us to cram twice as many apples in our deep-dish apple pie recipe than in our standard pie. Why didn't they fall apart when precooked and then cooked again inside the pie? When the apples are gently heated, their pectin is converted to a heat-stable form that keeps them from becoming mushy when cooked further in the oven.*

*\* Use a combination of tart and sweet apples for this pie. Good choices for tart are Granny Smiths, Empires, or Cortlands; for sweet, we recommend Golden Delicious, Jonagolds, or Braeburn.*

*Recipe from Cook's Illustrated*



### All-Butter Pie Pastry

2 1/2 cups unbleached all- purpose flour (12 1/2 ounces) plus additional flour for work surface  
 1 teaspoon table salt  
 1 tablespoon sugar  
 16 tablespoons unsalted butter (2 sticks) cold cut into 1/2-inch cubes and frozen for 10 minutes  
 3 tablespoons sour cream  
 1/3 cup iced water or more if needed  
**apple Filling**  
 1/2 cup granulated sugar (3 1/2 ounces) plus 1

### teaspoon

1/4 cup packed light brown sugar (1 3/4 ounces)  
 1/4 teaspoon table salt  
 1 tablespoon lemon juice  
 1/2 teaspoon grated lemon zest  
 1/8 teaspoon ground cinnamon  
 2.5 pounds tart apples (firm) about 5 medium peeled and cut into 1/4- inch-thick slices  
 2.5 pounds sweet apples (firm) peeled and cut into 1/4 inch-thick slices

#### For Pastry:

1. Process flour, salt, and sugar together in food processor until combined, about 3 seconds. Add butter and pulse until butter is size of large peas, about ten 1-second pulses. 3 tablespoons sour cream
2. Using fork, mix sour cream and 1/3 cup ice water in small bowl until combined. Add half of sour cream mixture to flour mixture; pulse for three 1-second pulses. Repeat with remaining sour cream mixture. Pinch dough with fingers; if dough is floury, dry, and does not hold together, add 1 to 2 tablespoons ice water and process until dough forms large clumps and no dry flour remains, three to five 1-second pulses.
3. Turn dough out onto work surface. Divide dough into 2 balls and flatten each into 4-inch disk; wrap each disk in plastic and refrigerate until firm but not hard, 1 to 2 hours, before rolling. (Dough can be refrigerated for up to 24 hours. Let thoroughly chilled dough stand at room temperature for 15 minutes before rolling.)

#### Apple Filling

4. For Pie: Mix 1/2 cup granulated sugar, brown sugar, salt, zest, and cinnamon in large bowl; add apples and toss to combine. Transfer apples to Dutch oven (do not wash bowl) and cook, covered, over medium heat, stirring frequently, until apples are tender when poked with fork but still hold their shape, 15 to 20 minutes. (Apples and juices should gently simmer during cooking.) Transfer apples and juices to rimmed baking sheet and cool to room temperature, about 30 minutes. While apples cool, adjust oven rack to lowest position, place empty rimmed baking sheet on rack, and heat oven to 425 degrees.
5. Remove 1 disk of dough from refrigerator and roll out between 2 large sheets of parchment paper or plastic wrap to 12-inch circle, about 1/8 inch thick. (If dough becomes soft and/or sticky, return to refrigerator until firm.) Remove parchment from one side of dough and flip onto 9-inch pie plate; peel off second layer of parchment. Working around circumference, ease dough into plate by gently lifting edge of dough with one hand while pressing into plate bottom with other hand. Leave dough that overhangs plate in place; refrigerate until dough is firm, about 30 minutes.
6. Meanwhile, roll second disk of dough between a large sheets of parchment paper or plastic wrap to 12-inch circle, about 1/8 inch thick, Refrigerate, leaving dough between parchment sheets, until firm, about 30 minutes. Set large colander over now-empty bowl; transfer cooled apples to colander, Shake colander to drain off as much juice as possible (cooked apples should measure about 8 cups); discard juice. Transfer apples to dough-lined pie plate; sprinkle with lemon juice..
7. Remove parchment from one side of remaining dough and flip dough onto apples; peel off second piece of parchment. Pinch edges of top and bottom dough rounds firmly together. Following illustrations 1 through 4, trim and seal edges of dough, then cut four 2-inch slits in top of dough. Brush surface with beaten egg white and sprinkle evenly with remaining teaspoon sugar.
8. Set pie on preheated baking sheet; bake until crust is dark golden brown, 45 to 55 minutes. Transfer pie to wire rack and cool at least 1 1/2 hours. Cut into wedges and serve.

## Ermine Icing

Preparation: 25 minutes

*Carolee and David on the day of their civil wedding in Beverly Hills, June 2017.*

*This recipe goes well with the Red Velvet cake listed in this book. Try it instead of a cream cheese based frosting.*



**5 tablespoons flour**  
**1 cup whole milk**  
**1 teaspoon vanilla extract**

**Pinch of salt**  
**1 cup unsalted butter**  
**1 cup granulated sugar**

- 1 Over medium heat, whisk flour and milk in a small saucepan and heat to a simmer, stirring frequently until it becomes very thick and almost pudding like.
2. Remove from heat, whisk in vanilla and salt. Pour into a bowl to allow it to cool completely. Put plastic wrap on the surface to keep a skin from forming.
3. Use a mixer to cream together butter and sugar until light and fluffy, scraping the sides of the bowl occasionally, about 5 minutes. With the mixer on medium, add the cooled flour mixture a little bit at a time. Continue to beat until the mixture becomes light and fluffy and resembles whipped cream.

## Flaky Pie Dough (French style Apple Tart)

---

Preparation: 20 minutes

*David and Jenn.*

*I use this recipe when I make my French style apple tart. Dad loves this recipe for tarte aux pommes.*



**1/2 tablespoon kosher salt**

**3 ounces unsalted butter cut into small pieces, very cold**

**5 1/2 ounces vegetable shortening crisco chilled**

**1/2 cup ice water**

1. Mix the flour and salt together in a large bowl. Add the butter and using a pastry blender or your fingers, if you prefer. Cut it into the flour until the mixture looks like coarse crumbs. Be patient, this takes a while. Break up the shortening and add it in bits to the bowl. Still working with the pastry blender (or your fingers), cut in the shortening until the mixture has small clumps and curds.
2. Switch to a wooden spoon and add the ice water, stirring to incorporate. Turn the dough out onto a work surface and fold it over onto itself a few times. Don't get carried away. The dough will be soft but it will firm sufficiently in the refrigerator.
3. Wrap dough in plastic wrap and chill at least 30 minutes.

## Flourless Chocolate Cake

Makes 10 Servings

Preparation: 10 minutes , Cook Time: 45-50 minutes

*Dad, David and I, in the Grand Bahamas for fly fishing. A trip Dave bought us. December 2014.*

*This fancy restaurant dessert is seldom made at home. But I found this version on America's Test Kitchen, and it only takes just 10 minutes of active time to put together.*



### **Cake**

**12 ounces bittersweet chocolate broken into 1-inch pieces**

**16 tablespoons unsalted butter**

**6 large eggs**

**1 cup (7 ounces) sugar**

**1/2 cup water**

**1 tablespoon cornstarch**

**1 tablespoon vanilla extract**

**1 teaspoon instant espresso powder**

**1/2 teaspoon salt**

**whipped cream**

**1/2 cup heavy cream, chilled**

**2 teaspoons sugar**

**1/2 teaspoon vanilla extract**

### **BEFORE YOU BEGIN**

Plan ahead: This cake needs to chill for at least 6 hours, so we recommend making it the day before serving. An accurate oven thermometer is essential here. Our preferred bittersweet chocolate is Ghirardelli 60% Cacao Bittersweet Chocolate Premium Baking Bar. Top the cake with chocolate shavings, if desired; to make shavings, simply shave bittersweet bar chocolate with a vegetable peeler.

**FOR THE CAKE:**

1. Adjust oven rack to middle position and heat oven to 275 degrees. Spray 9-inch springform pan with vegetable oil spray. Microwave chocolate and butter in bowl at 50 percent power, stirring occasionally with rubber spatula, until melted, about 4 minutes. Let chocolate mixture cool for 5 minutes.
2. Whisk eggs, sugar, water, cornstarch, vanilla, espresso powder, and salt together in large bowl until thoroughly combined, about 30 seconds. Whisk in chocolate mixture until smooth and slightly thickened, about 45 seconds. Strain batter through fine-mesh strainer into prepared pan, pressing against strainer with rubber spatula or back of ladle to help batter pass through.
3. Gently tap pan on counter to release air bubbles; then let sit on counter for 10 minutes to allow air bubbles to rise to top. Use tines of fork to gently pop any air bubbles that have risen to surface. Bake until edges are set and center jiggles slightly when cake is shaken gently, 45 to 50 minutes. Let cake cool for 5 minutes, then run paring knife between cake and sides of pan.
4. Let cake cool in pan on wire rack until barely warm, about 30 minutes. Cover cake tightly with plastic wrap, poke small hole in top, and refrigerate until cold and firmly set, at least 6 hours.

**FOR THE WHIPPED CREAM:**

5. Using stand mixer fitted with whisk, whip cream, sugar, and vanilla on medium-low speed until foamy, about 1 minute. Increase speed to high and whip until stiff peaks form, 1 to 3 minutes.
6. To unmold cake, remove sides of pan and slide thin metal spatula between cake bottom and pan bottom to loosen, then slide cake onto serving platter. Let cake stand at room temperature for 30 minutes. Slice with warm, dry knife. Top slices with whipped cream and serve.



**Flourless Chocolate Cake With Mocha Whipped Frosting**

Makes 8 Servings

Preparation: 15 minutes , Cook Time: 30 minutes

Yield: 8

*Three generations in St Briac, March 2000. Visit to new baby, Margot.**A 1 bowl recipe, this naturally gluten free flourless chocolate cake is indulgently rich, moist, and fudge-like. For best taste, texture, and so you don't waste your time (and money!), I do not recommend any ingredient substitutions.***CAKE BATTER**

**1/2 cup (115g; 1 stick) unsalted butter**  
**6 ounces (170g) high quality semi-sweet chocolate finely chopped\***  
**2/3 cup (135g) granulated sugar**  
**2 teaspoons espresso powder**  
**1 teaspoon and 1/2 pure vanilla extract**  
**4 large eggs at room temperature**  
**1/3 cup (28g) unsweetened natural or dutch-process cocoa powder**  
**1/8 teaspoon salt**

**1/2 teaspoon baking powder\***

**MOCHA WHIPPED CREAM**

**1 teaspoon espresso powder**  
**1 teaspoon warm water**  
**1 cup (240ml) cold heavy cream or heavy whipping cream**  
**3 Tablespoons (229) confectioners' sugar (see note)**  
**1 Tablespoon (69) unsweetened natural or dutch-process cocoa powder**  
**optional: raspberries and a dusting of confectioners' sugar**

**CAKE BATTER**

1. Preheat oven to 350F (177C). Make sure you have a bottom oven rack and a center oven rack in place for step 5. Grease an 8-inch round cake pan, line with a parchment paper round, then grease the parchment paper. Parchment paper helps the cake seamlessly release from the pan. The cake WILL stick unless it's lined and generously greased. (Trust me!)
2. Cut the butter into pieces so it melts evenly. Place in a large heat-proof bowl. Add chopped chocolate. Melt in 20 second increments in the microwave, stirring after each increment until completely melted and smooth. Let cool for 2-3 minutes. You can use a double boiler for this step if desired.
3. Whisk the sugar, espresso powder, and vanilla extract into the chocolate mixture. Whisk in the eggs until smooth. The mixture will be heavy and tacky, like brownie batter. Whisk in the cocoa powder, salt, and baking powder (if using).
4. Pour and spread batter into prepared cake pan.
5. Prepare the steamy oven: Place a large roasting pan or baking dish on the bottom oven rack. Pour boiling water about 2 inches up the sides of the pan. (I just boil a kettle of water.) Quickly place the cake on the or rack and shut the oven door, trapping steam inside. The steamy oven helps guarantee an extra moist cake.
6. Bake for 30 minutes until the edges are set. The cake is done when a toothpick inserted into the center of the cake comes out clean OR comes out with just a few moist crumbs. It's important to not over-bake this cake, which dries it

out. Begin checking it at 25 minutes. Don't be alarmed if the cake rises extra tall around some of the edges and slightly cracks, this is normal (it's the eggs expanding) and will flatten out as it cools.

7. Remove from the oven, place cake on a cooling rack, and cool for only 10 minutes in the cake pan. Run a sharp knife around the edges to help release the warm cake, then quickly invert it onto a serving plate or cake stand. (If it cools completely in the pan, it's very difficult to release from the pan.) Cake will be a little crumbly on the edges. Cool completely. I usually stick it in the refrigerator for 1-2 hours.

8. Once the cake is cool, top with your choice of toppings. My suggestions are listed above this recipe. I love it with my mocha whipped cream.

#### MOCHA WHIPPED CREAM

9. Mocha Whipped Cream: Using a fork, mix the espresso powder and warm water together in a very small bowl. Cool down for a few minutes. Using a hand mixer or a stand mixer fitted with a whisk attachment, whip the heavy cream, sugar, cocoa powder, and espresso mixture on medium-high speed until medium peaks form, about 3-4 minutes. Medium peaks are between soft/loose peaks and stiff peaks and are the perfect consistency for topping and piping on desserts. Serve cake with whipped cream or pipe it on top. I used Ateco 849 piping tip. Decorate with raspberries and a dusting of confectioners' sugar, if desired.

10. Cover and store leftover cake in the refrigerator for up to 5 days.

**German Black Forest Cake**

Makes 12 Servings

Preparation: 45 minutes + cooling time , Cook Time: 30 minutes + cooling time

*On cruise ship for my 50th birthday.*

**1 cup whole milk**  
**3 large eggs**  
**1/2 cup canola oil**  
**3 teaspoons vanilla extract**  
**2 cups plus 2 tablespoons all-purpose flour**  
**2 cups sugar**  
**3/4 cup baking cocoa**  
**1 1/2 teaspoons baking powder**  
**3/4 teaspoon baking soda**  
**3/4 teaspoon salt**

**1**  
**2 cans (14-1/2 ounces each) pitted tart**  
**1 cup sugar**  
**1/4 cup cornstarch**  
**3 tablespoons cherry brandy or 2 teaspoons vanilla extract**  
**1 CREAM:**  
**3 cups heavy whipping cream**  
**1/3 cup confectioners' sugar**

1. Preheat oven to 350. Line bottoms of two greased 9-in. round baking pans; grease paper.
2. In a large bowl, beat milk, eggs, oil and vanilla until well blended. In another bowl, whisk flour, sugar, cocoa, baking powder, baking soda and salt; gradually beat into milk mixture.
3. Transfer to prepared pans. Bake 30-35 minutes or until a toothpick inserted in center comes out clean. Cool in pans 10 minutes before removing to wire racks; remove paper. Cool completely.
4. Meanwhile, for filling, drain cherries, reserving 1/2 cup juice. In a small saucepan, whisk sugar cornstarch and reserved juice; add cherries. Cook and stir over low heat 10-12 minutes or until thickened and bubbly. Remove from heat; stir in brandy. Cool completely.

5. In a large bowl, beat cream until it begins to thicken. Add confectioners' sugar; beat until stiff peaks form.
6. Using a long serrated knife, cut each cake horizontally in half. Place one cake layer on a serving plate. Top with 1-1/2 cups whipped cream. Spread 3/4 cup filling to within 1 in. of edge. Repeat twice. Top with remaining cake layer. Frost top and sides of cake with remaining whipped cream, reserving some to pipe decorations, if desired. Spoon remaining filling onto top of cake. Refrigerate until serving.

## Honey Lemon Meringue Pie

Makes 8 Servings

Preparation: 20 minutes , Cook Time: 30 minutes +

*Dad's parents , Sam and claire with claire's parents, Ida and David.*

*This recipe is from a Taste of Home*



**1 tablespoon honey**  
**3 tablespoons butter melted, divided**  
**1 9-inch graham cracker crust (about 6 ounces)**  
**1 can (14 ounces) sweetened condensed milk**  
**1/2 cup lemon juice**  
**1/4 cup sugar**

**3 large eggs separated room temperature**  
**MERINGUE**  
**1/4 teaspoon cream of tartar**  
**1/2 teaspoon vanilla extract**  
**6 tablespoons sugar**

1. Drizzle honey and 1 tablespoon melted butter in bottom of graham cracker crust.
2. In a medium bowl, beat sweetened condensed milk, lemon juice, sugar, egg yolks and remaining butter until blended. Pour into pie crust; bake at 350 for 20 minutes.
3. Meanwhile, in a small bowl, beat egg whites and cream of tartar until frothy. Add vanilla; gradually beat in sugar 1 tablespoon at a time, on high until stiff glossy peaks form and sugar is dissolved. Spread evenly

over hot filling, sealing edges to crust. Bake until meringue is golden brown, about 15 minutes. Cool on a wire rack for 1 hour. Refrigerate at least 3 hours before serving. Refrigerate leftovers.

**La Bête Noire (The Black Beast)**

Makes 12 Servings

Preparation: 30 minutes , Cook Time: 55 minutes

Yield: 12

*Jen and Dave around 7 and 6 years of age, respectively.**This phenomenal take on a classic flourless chocolate cake lives up to its translation, "The Black Beast."*

**1 cup water**  
**3/4 cup sugar**  
**9 tablespoons (1 stick plus 1 tablespoon) unsalted butter diced**  
**18 ounces bittersweet (not unsweetened) or semisweet chocolate chopped**

**6 large eggs**  
**1 cup heavy whipping cream**  
**8 ounces bittersweet (not unsweetened) or semisweet chocolate chopped**  
**Lightly sweetened whipped cream, for serving**

**FOR CAKE**

1. Preheat oven to 350F. Butter a 10-inch diameter springform pan. Line bottom of pan with parchment paper. Butter parchment cut into a round to fit pan. Wrap a triple layer of heavy duty tin foil outside of pan, bringing foil to top of rim.
2. Combine 1 cup water and sugar in small saucepan. Bring to boil over medium heat, stirring until sugar dissolves. Simmer 5 minutes. Remove from heat.
3. Melt butter in large saucepan over low heat. Add chocolate and whisk until smooth. Whisk sugar syrup into chocolate, cool slightly. Add eggs to chocolate mixture and whisk until well blended. Pour batter into prepared pan. Place cake pan in large roasting pan. Add enough hot water to roasting pan to come halfway up sides of cake pan.

4. Bake cake until center no longer moves when gently shaken, about 50 minutes. Remove pan from water bath. Transfer to cooling rack. Cool completely in pan.

FOR GANACHE

5. Bring whipping cream to simmer in small saucepan over medium heat. Remove from heat and add chocolate and whisk until smooth. Pour over top of cake still in pan. Gently shake pan to distribute ganache evenly over top of cake. Refrigerate cake in pan until ganache is set, about 2 hours.

6. Run knife around pan sides to loosen cake; release sides. Cut cake into wedges and serve with whipped cream or ice cream.



## Lemon Blueberry Layer Cake

---

*Our beautiful Lisa.*

*Sunshine-sweet lemon layer cake dotted with juicy blueberries and topped with lush cream cheese frosting. You can use either fresh or frozen blueberries in this cake. If using frozen, no need to thaw.*

*Recipe by Sally's Baking Addiction*



**cup 1 (230g) unsalted butter softened to room temperature**  
**cup 1 and 1/4 (250g) granulated sugar**  
**1/2 cup (100g) packed light brown sugar**  
**4 large egg at room temperature\***  
**1 Tablespoon pure vanilla extract**  
**cup 3 (345g) sifted all-purpose flour (spoon & leveled)\***  
**1 Tablespoon baking powder**  
**1/2 teaspoon salt**  
**cup 1 (240ml) buttermilk**  
**2 Tablespoons lemon zest**  
**1/2 cup lemon juice (3 medium lemons)**

**1 cup and 1/2 blueberries fresh (258g) or frozen (do not thaw 275g)**  
**1 Tablespoon all-purpose flour**  
**cream cheese frosting**  
**ounce 8 (224g) full-fat brick style cream cheese softened to room temperature\***  
**1/2 cup (115g) unsalted butter softened to room temperature**  
**cup 3 and 1/2 (420g) confectioners' sugar**  
**1 2 Tablespoons (15-30ml) heavy cream\***  
**teaspoon 1 pure vanilla extract**  
**pinch salt**

1. Preheat oven to 350F (177C). Grease three 9-inch cake pans, line with parchment paper, then grease the parchment paper. Parchment paper helps the cakes seamlessly release from the pans.
2. Make the cake: Using a handheld or stand mixer with a paddle attachment, beat the butter on high until creamy about 1 minute. Add granulated and brown sugars and beat on medium-high speed until creamed, about 2-3 minutes. Add eggs and vanilla. Beat on medium speed until everything is completely combined, about 2 full minutes. Scrape down the sides and bottom of the bowl as needed.

3. In a large bowl, whisk together the flour, baking powder, and salt. Slowly add the dry ingredients to the wet ingredients. Beat on low speed for 5 seconds, then beat in the milk, lemon zest, and lemon juice \*just\* until combined. Toss the blueberries with 1 Tablespoon of flour and gently fold into the batter. Batter is extremely thick. Do not over-mix. Over-mixing will lead to a tough, dense textured crumb

4. Spoon batter evenly into 3 prepared cake pans. If only using 2 cake pans, your bake time will be longer. Bake the three layers for about 21-25 minutes or until a toothpick inserted in the center comes out clean. Remove from the oven and allow to cool completely before frosting.

Make the frosting:

5. Using a handheld or stand mixer with a paddle attachment, beat cream cheese and butter together on medium speed until no lumps remain, about 3 full minutes. Add confectioners' sugar, 1 Tablespoon cream, vanilla extract, and salt with the mixer running on low. Increase to high speed and beat for 3 minutes. Add 1 more Tablespoon of cream to thin out, if desired.

Assemble and frost:

6. First, using a large serrated knife, trim the tops off the cake layers to create a flat surface. Place 1 layer on your cake stand. Evenly cover the top with cream cheese frosting. Top with 2nd layer, more frosting, then the third layer. Top with frosting and spread around the sides. The recipe does not make a ton of frosting, just enough for a light frost. Top with blueberries or lemon garnish if desired. Refrigerate for at least 45 minutes before cutting or else the cake may fall apart as you cut.

## Lemon Bread

Yield: Makes 1 loaf

*Dad and I at Greenwich Village tranvestite Show, 1968. about, we were young.*

*This recipe carries a double dose of lemon: grated zest in the batter and lemon syrup poured over the bread after baking. For a heavenly dessert, bake it in 2 miniature loaf pans, then top the slices with berries and whipped cream.*



**1 1/4 cups all-purpose flour**  
**1 teaspoon baking powder**  
**1/2 teaspoon salt**  
**8 tablespoons (1 stick) unsalted butter, softened at room temperature**  
**1 cup sugar**  
**2 eggs**

**1/2 cup milk**  
**1 tablespoon finely grated lemon zest**  
**1/2 cup chopped pecans**  
**For the lemon syrup**  
**1/4 cup sugar**  
**3 tablespoons fresh lemon juice**

1. Preheat an oven to 350F. Grease and flour a 1-lb. loaf pan.
2. In a medium bowl, stir and toss together the flour, baking powder and salt. Set aside.
3. In the bowl of an electric mixer fitted with the flat beater, beat the butter and sugar on medium speed until blended, 2 to 3 minutes. Add the eggs one at a time, beating well after each addition. Reduce the speed to low and add the flour mixture along with the milk and lemon zest. Beat until blended and smooth, stopping the mixer occasionally to scrape down the sides of the bowl. Stir in the pecans.
4. Spoon the batter into the prepared pan and bake until a toothpick inserted into the center of the loaf comes out clean, 50 to 60 minutes.
5. Meanwhile, make the lemon syrup: In a small bowl, combine the sugar and lemon juice. Set aside, stirring occasionally; don't worry if the sugar does not dissolve completely.
6. Remove the bread from the oven and transfer the pan to a wire rack. Using a fork, gently poke the top in several places. Stir the syrup, then slowly drizzle it over the hot bread. Cool the bread in the pan for 15 minutes, then turn the loaf out onto the rack to cool completely.

## Lemon Cheesecake

Makes 12 Servings

Preparation: 30 minutes , Cook Time: 40-45 minutes

Yield: 9" Cheesecake

*This is Sam's mother. Your great grandmother. Her name was Yetta.*

*Rich and creamy yet bright and zesty, this cheesecake has it all. Thanks to almond flour, the crust is extra tender and a perfect match for the delicately lemon-flavored filling. Impressive results.*



### CRUST

**3/4 cup (85g) King Arthur Unbleached All-Purpose flour**

**1 cup (96g) almond flour**

**1 cup (71g) confectioners' sugar**

**3/8 salt**

**grated rind (zest) of 1 lemon**

**6 tablespoons (85g) soft unsalted butter**

### FILLING

**3 8-ounce (680g) cream cheese at room temperature**

**1 1/4 cups (248g) granulated sugar**

**2 tablespoons (14g) King Arthur Unbleached All-Purpose flour**

**grated zest of 1 lemon**

**1/4 teaspoon salt**

**1 teaspoon lemon Paste**

**4 large eggs**

**1/4 (57g) sour cream**

**2 tablespoons (18g) lemon juice Powder**

To make the crust:

1. Whisk together the flour, Almond Flour, confectioners' sugar, salt, and lemon zest. Mix in the butter until evenly crumbly.

2. Press into a 9" springform pan, pushing firmly up the sides about 1". Prick the bottom of the crust all over with a fork. Chill in the freezer, uncovered, for 15 minutes or so, while you preheat the oven to 350F.
3. Remove the crust from the freezer and bake it for 12 to 15 minutes, until it's just barely golden at the edges. Set it aside to cool while you make the filling.

To make the filling:

4. Place the cream cheese, sugar, and flour in the bowl of a stand mixer fitted with a paddle attachment. With the mixer on low speed, mix the ingredients until no lumps remain, 2 to 4 minutes. Scrape the bowl and mix in the lemon zest, salt, Lemon Paste, and 1 egg. Scrape the bowl and add the remaining eggs one at a time, waiting until each egg is fully incorporated before adding the next. Mix in the sour cream and lemon juice powder.
5. Pour the filling over the crust and reduce the oven heat to 325F.
6. Bake the cheesecake for 40 to 50 minutes, until the cake is set 1" in from the edge. The middle should still jiggle when you give the pan a nudge; a digital thermometer inserted in the center will read 150F.
7. Take the cheesecake out of the oven, cool to room temperature, and refrigerated until ready to serve.

## Lemon Layer Cake

Makes 12 Servings

Preparation: 35 minutes , Cook Time: 24-28 minutes

Yield: 12 slices

*My 50th Birthday celebration on a cruise, 1993.*

*This citrusy cake with a luscious cream cheese frosting will garner plenty of raves. The flavor, a duet of sweet and tangy notes, really sings.*

*Recipe from Taste of Home.*



### CAKE BATTER

1 cup butter, softened  
 1 1/2 cups sugar  
 2 large eggs room temperature  
 3 large eggs yolks, room temperature  
 1 tablespoon grated lemon zest  
 2 tablespoons lemon juice  
 3/4 cup sour cream  
 1/4 cup 2% milk  
 2 1/2 cups all-purpose flour  
 1 teaspoon salt  
 1 teaspoon baking powder

1/2 teaspoon baking soda

### SYRUP

1/2 teaspoon baking soda  
 1/2 cup lemon juice

### FROSTING

2 packages (8 ounces each) cream cheese softened  
 1 cup butter softened  
 4 cups confectioners' sugar  
 1 1/2 teaspoons lemon juice  
 1/8 teaspoon salt  
 slice Optional: lemon or edible flowers

1. Preheat oven to 350. Line bottoms of 2 greased 9-in. round baking pans with parchment; grease parchment.
2. Cream butter and sugar until light and fluffy. Add eggs and egg yolks, 1 at a time, beating well after each addition. Beat in lemon zest and juice. In a small bowl, mix sour cream and milk. In another bowl, whisk together flour, salt, baking powder and baking soda; add to creamed mixture alternately with sour cream mixture.
3. Transfer to prepared pans. Bake until a toothpick inserted in center comes out clean, 24-28 minutes. Cool in pans 10 minutes before removing to wire racks; remove parchment. Cool slightly.
4. For syrup, in a small saucepan, combine sugar and lemon juice. Bring to a boil; cook until liquid is reduced by half. Cool completely.
5. For frosting, beat cream cheese and butter until smooth; beat in confectioners' sugar, lemon juice and salt until blended.
6. Using a long serrated knife, cut each cake horizontally in half. Brush layers with warm syrup; cool completely.
7. Place 1 cake layer on a serving plate; spread with 1 cup frosting. Repeat layers twice. Top with remaining cake layer. Frost top and sides with remaining frosting. If desired, top with lemon slices or edible flowers. Refrigerate leftovers.



**Mile High Lemon Meringue Pie**

Makes 10 Servings

Preparation: 40 minutes , Cook Time: 30 minutes

Yield: 10

*Henry, December 2019.**This pie is amazing.***1 Flaky Pastry Crust (recipe in book)**

**1 cup granulated sugar**  
**3 tablespoons corn starch**  
**2 tablespoons unbleached all-purpose flour**  
**3/4 cup water**  
**5 large eggs yolks, lightly beaten**  
**3 tablespoons unsalted butter**  
**12 cups fresh lemon juice**  
**lemon zest of 2 lemons, finely chopped**

**Meringue Topping**

**1 tablespoon cornstarch dissolved in 1/4 cup boiling water**  
**6 large egg whites**  
**3/4 cup + 2 Tbspn granulated sugar**  
**2 tablespoons water**  
**1 teaspoon cream of tartar**  
**1/8 teaspoon salt**  
**1 teaspoon vanilla extract**

1. Preheat oven to 325F. Have the pre-baked flaky pastry crust ready to fill. When making Lemon Meringue Pie, it is important that the filling be hot when topped with meringue before baking to prevent the meringue from shrinking. Have a saucepan ready with 1 inch of simmering water. The pan should be able to accommodate the mixing bowl of your standing mixer to touch the water.

2. To make the lemon filling, place the granulated sugar, cornstarch and flour in a 2 1/2 quart saucepan and stir. While stirring, add the water and stir until smooth. Place over medium heat and cook until slightly thickened, about 2 minutes. Whisking constantly, add about one half of the hot mixture to the egg yolks, Stir the tempered egg yolks into the rest of



the liquid and place over medium heat, cooking until thickened and just beginning to bubble, about 3 to 4 minutes. Add the butter and stir until blended. Stir in lemon juice and zest. Stir until completely blended. Cover until ready to fill pie.

3. To make the meringue, stir the cornstarch into the boiling water and reserve. Place the egg whites, 2 tablespoons of the granulated sugar the 2 tablespoons water, and the cream of tartar in your mixing bowl and stir until smooth. Place over the pan of simmering water and stir constantly with a spotlessly clean rubber spatula until the mixture registers 140F on an instant-read thermometer - start checking the temperature after about a minute of stirring. When the egg white mixture registers 160F, dry off the bottom of the bowl and place on the stand mixer. Insert the whisk attachment. Stir the cornstarch mixture. Whisk the egg white mixture on speed 3 for 1 minute while slowly adding the cornstarch mixture. Increase to speed 10 and slowly add the remaining 3/4 cup granulated sugar. Add the salt and vanilla and whip until the egg whites form stiff peaks, about 4 minutes.
4. Spread the hot lemon filling in the prepared pie shell. Top the filling with the meringue, taking care to spread the meringue to touch the crust all the way around. Make decorative curls and peaks on the meringue as desired. This makes a generous, high meringue topping - if you prefer, use less
5. Bake in the preheated 325F oven for about 30 minutes until lightly browned. Cool at room temperature for about an hour, then refrigerate, uncovered, until chilled for several hours. Mile High Lemon Pie is best served the day it is made.

**Moist and Tender Devil's Food Cake**

Makes 10 Servings

Preparation: 30 minutes , Cook Time: 15-20 minutes

Yield: 10

*Your buffed up Dad. September 1965, after Marine Corps and enrolling in Dartmouth. Oh sorry, it was Canaan College in New Hampshire.*

*Why this recipe works: To develop a devil's food cake recipe very moist, velvety texture, we used a combination of unsweetened chocolate and Dutch-process cocoa powder (which is less acidic than regular cocoa and therefore enhances browning) and mixed it with hot water rather than milk, since milk tends to dull the flavor of the chocolate. A mixture of cake and all purpose-flour provided both structure and delicacy. Sour cream deepened the flavor of the cake in our devils food cake recipe and made the texture more substantial. Regular, or natural, cocoa like Hershey's can be used with good results, though the cake will bake up a bit drier, redder, and with slightly less chocolate flavor.*



**4 ounces unsweetened chocolate chopped**  
**1/4 cup Dutch-processed cocoa powder**  
**1 1/4 cups water boiling**  
**3/4 cup all purpose flour**  
**3/4 cup cake flour**  
**1 teaspoon bakind soda**  
**1/4 teaspoon salt**

**8 ounces unsalted butter 2 sticks softened plus extra for greasing pans**  
**1 1/2 cups dark brown sugar packed**  
**3 large eggs at room temperature**  
**1/2 cup sour cream**  
**1 teaspoon vanilla extract**

1. Adjust oven rack to upper and lower middle positions; heat oven to 350 degrees. Meanwhile, grease 3 8-inch cake pans with butter and line bottom of each pan with parchment paper round. Combine chocolate and cocoa in medium bowl; pour boiling water over and whisk until smooth. Sift together flours, baking soda, and salt into large sheet parchment or waxed paper, set aside.
2. Place butter in bowl of standing mixer and beat at medium-high speed until creamy, about 1 minute. Add brown sugar and beat on high until light and fluffy, about 3 minutes. Stop mixer and scrape down bowl with rubber spatula. Increase speed to medium-high and add eggs one at a time, beating 30 seconds after each addition. Reduce speed to medium; add sour cream and vanilla and beat until combined, about 10 seconds. Stop mixer and scrape down side of bowl. With mixer on low, add about one third of the flour mixture, followed by about one half of the chocolate mixture. Repeat, ending with flour mixture; beat until just combined, about 15 seconds. Do not overbeat. Remove from mixer, scrape bottom and sides of bowl with rubber spatula and mix gently to thoroughly combine.
3. Divide batter evenly among cake pans, smooth batter to edges of pan with rubber spatula. If baking 3 8" cakes place two pans on lower-middle rack and one on upper-middle rack. Bake until skewer inserted in center comes out clean, 20 to 23 minutes for 8-inch pan. Cool on wire rack 15 to 20 minutes. Run knife around perimeter to loosen. Invert cakes onto large plate; peel off parchment and invert only lightly greased rack. Cool completely before icing.



**Molten Chocolate Cakes**

Makes 6 Servings

Preparation: 15 minutes , Cook Time: 7-9 minutes

Yield: 6

*Matt and Jen in Dominican Republic, 2019.**Here is a can't-fail version of the chef Jean-Georges Vongerichten's warm, soft chocolate cake. More than a thousand of these cakes are made in his restaurant every day. The ingredient list is short - butter, chocolate, eggs, sugar and flour.*

**1/2 cup unsalted butter plus more for buttering the molds**  
**4 ounces bittersweet or semisweet chocolate chopped into small pieces**

**4 large eggs**  
**1/4 cup sugar**  
**2 teaspoons flour plus more for dusting the molds**

1. Put the butter in a medium bowl and melt it in the microwave. Add the chocolate to the hot butter until melted.
2. Crack 2 eggs into a bowl, and add 2 more yolks (discard the extra whites). Add the sugar, and beat or whisk until light and thick, about 1 minute. Add egg mixture and 2 teaspoons flour to the melted chocolate; beat until combined.
3. Butter and lightly flour four 4-ounce molds or ramekins (make sure not to miss any spots, or the cakes will stick). Tap out the excess flour. Divide the batter among the molds. (At this point you can refrigerate them for up to 3 hours; just bring them back to room temperature before baking.)

4. When you're ready to bake, heat the oven to 450F. Put the molds on a rimmed baking sheet and bake until the cakes have puffed up a bit, the tops are barely set and the cakes still jiggle slightly when shaken, 7 to 9 minutes (better underbaked than overbaked). Let sit for 1 minute.

Step 5. Put a plate on top of the ramekin and (with a potholder to protect your hand) carefully invert the cake onto the plate. Let it sit for 10 seconds, then lift up the ramekin. Serve immediately, with ice cream, sorbet or whipped cream.

**New Work Style Cheesecake**

Makes 16 Servings

Preparation: 30 minutes , Cook Time: 1:15 hour

Yield: 16

*Carolee, David, Henry in Hollywood, CA, March 2018.**Make sure that as soon as you take cheesecake out of the oven, immediately run a knife around to separate cake from pan, so that when it cools it will not stick to pan. This cheesecake will keep covered and chilled for up to two weeks.***Crumb-crust recipe in this book****5- 8 oz Philadelphia cream cheese, not whipped****1 3/4 cups sugar****3 tablespoons all purpose flour****zest of 1 orange finely grated****zest of 1 lemon finely grated****5 large eggs****2 eggs yolks****1/2 teaspoon vanilla****a few drop lemon juice oil**

1. Make crumb crust as directed in separate recipe. Preheat oven to 450F.
2. Beat together cream cheese, sugar, flour, and zests in a standing mixer until smooth. Add eggs and yolks, one at a time, then vanilla, and lemon oil, beating on low speed until well incorporated, beating on low speed until each ingredient is incorporated and scraping down side of bowl between additions.
3. Put springform pan in a deep baking dish. Pour filling into crust. Springform pan will be full, and place in baking pan. Then, very carefully add some hot water about half way up to the springform pan. Bake for about 12 minutes at 450F. Reduce temperature to 200F and continue baking for about 1 hour. Cook till cake is mostly firm but center will be slightly wobbly.

4. As soon as you take out cake, run a knife all around the cake to loosen, then cool completely in springform on rack. Chill cake, loosely covered, at least 6 hours. Remove side of pan and transfer cake to a serving plate. Bring to room temperature before serving. You can add fruits on top. I serve it plain.

**Pate Brisée (Flaky Pie Crust)**

Makes 10 Servings

Preparation: 15 minutes

Yield: 10

*Hands, David, Carolee and Henry, Hollywood, CA, February 2018.**This is a really nice recipe for a general crust. This is enough for a double crust pie, or a deep dish pie as required for a quiche. This is the recipe I use for the Quiche Lorraine recipe you can find in this book.*

**1 1/2 cups all purpose flour**  
**1/2 teaspoon salt**  
**1/2 tablespoon sugar**

**5 ounces unsalted butter cut into 1/2" cubes**  
**1 egg yolk**  
**3 1/2 tablespoons ice cold water more if needed**

1. If you use a food processor only mix until dough forms into a ball. Add the butter, pulse just until mixture resembles cornmeal.
- 2 Whisk the egg yolk and water together and add to the flour mixture. Mix with the paddle or a heavy wooden spoon, or blade only until the dough begins to come together.
3. Turn out the dough onto a lightly floured surface and knead by pushing small pieces of dough away from the rest with the heel of your hand. This will form a second mass of dough pieces. Pull these pieces together and repeat the process, which is French is called "Fraisage". This will yield an evenly mixed for a flaky dough. Gather the pieces together and form them into 2 7-inch disks, 1 inch thick, or into one disc for a single pie crust. Wrap individually in plastic and refrigerate for at least 1 hour or up to 1 week. The disks may also be frozen up to 1 month. Thaw in refrigerator overnight before rolling out of dough.



## Perfect Swiss Meringue Buttercream

---

Henry, December 2019.

*This is vanilla Swiss Meringue Buttercream perfection. It's the ideal balance of sweet and creamy, without being as cloyingly sugary as American buttercream. (This is a far cry from how sweet that is!) Thick, sturdy, and perfectly pipeable. This in-depth recipe sets you up for success on your 1st try.*



**6 large egg whites (240g)**  
**2 cups (400g) granulated sugar**  
**1 cup and 1/2 (3 sticks; 350g) unsalted butter,**

**softened but still cool and cut into Tbsp size pieces**  
**2 teaspoons pure vanilla extract**  
**1/8 teaspoon salt**

1. Watch the video tutorial, on [Sally'sbakingaddiction.com](http://Sally'sbakingaddiction.com), review the troubleshooting tips, and read the recipe in full before beginning. Make sure all the tools you are using are completely clean, dried, and grease-free. A quick wipe with a little lemon juice or white vinegar is very helpful.
2. Separate the eggs: If you haven't done so yet, separate the eggs first. Separate 1 egg white in a small bowl, then place the egg white in your heatproof mixing bowl. Repeat with the remaining egg whites. This way, if a yolk breaks in one of them, you don't waste the whole batch.
3. Whisk sugar into the egg whites, then set the bowl over a saucepan filled with just two inches of simmering water over medium heat. Do not let the bottom of the egg whites bowl touch the water. Whisk the whites and sugar constantly until sugar is dissolved and mixture has thinned out, about 4 minutes. The mixture will be thick and tacky at first, then thin out and be frothy white on top. To test that it's ready, you can use your finger or an instant read thermometer. Lightly and quickly . Lightly and quickly dip your finger (it's very hot, be careful) and rub the mixture between your

thumb and finger. You shouldn't feel any sugar granules. If using a thermometer, the temperature should read 160F (71C).

4. No need to let it cool down to start this next step, it's important to begin mixing while it is still warm. Transfer mixture to the bowl of a stand mixer fitted with a whisk attachment (if you aren't already using the metal bowl that comes with it). You can use a hand mixer instead, but this step takes awhile and your arm tires quickly. On medium-high speed, beat the mixture until stiff glossy peaks form and the meringue is no longer warm to the touch, at least 10-15 minutes. On particularly humid days, this has taken me up to 17-18 minutes. If it's still not reaching stiff peaks, stop the mixer, place the bowl-uncovered in the refrigerator for 10 minutes, then return to the mixer and continue beating until stiff peaks form. (This has always worked for me when it's taking forever to reach stiff peaks.)
5. If the bowl and meringue still feel warm, wait until both cool to room temperature before adding the butter in the next step. Feel free to place it in the refrigerator. A warm bowl and meringue will melt the butter.
6. Switch the stand mixer to the paddle attachment. On medium-high speed, add the butter 1 Tablespoon at a time. Wait for the butter to fully mix in before adding the next Tablespoon. After all the butter has been added, turn the mixer down to medium speed and fully beat in the vanilla and salt, about 30 seconds.
7. Your Swiss meringue buttercream should be thick, creamy, and silky smooth and is ready to use on any cake, cupcake, or other confection.
8. Too Thick or Too Thin: If your meringue has separated, curdled, or is too thick at any point after you mix in all of the butter, place the mixture in your heat-proof bowl back over a pot of 2 inches of simmering water. Without stirring, let the edges of the meringue warm up and become liquid (the center of the meringue will still be solid), about 1-2 minutes. Remove from heat and return to the mixer. Beat meringue on low speed for 30 seconds, then switch to medium-high speed and beat until smooth, about 2 minutes. Works every time. If your mixture has become too thin and soupy after you add the butter, place the entire bowl in the refrigerator (covered or uncovered, doesn't matter) for 20 minutes to cool down, then return it to the mixer and beat on medium-high speed until thickened. Any longer than this will solidify the butter, so only refrigerate in 20 minute spurts. If it's still soupy, place back in the refrigerator for longer before rewhipping again.

Yield: This recipe yields about 5 cups of frosting, which is enough to fill and frost a two layer 9-inch cake with a generous amount, to fill and frost a three layer 9-inch cake with just enough frosting, to lightly frost 2 dozen cupcakes, to heavily frost 1 dozen cupcakes (I had just enough for the huge swirls on 12 of the pictured cupcakes), or a 9x13 inch sheet cake (with some frosting leftover).

Egg Whites: For best success, I recommend using fresh eggs instead of carton egg whites. Here are all my recipes using leftover egg yolks. Eggs separate much easier when they're cold. Separate the egg whites one at a time and place the egg white into a large heat-proof mixing bowl (or a double boiler or the metal mixing bowl from your stand mixer) before separating the next. This way if a volk breaks in one of them you don't waste the whole batch heavily frost 1 dozen cupcakes (I had just enough for the huge swirls on 12 of the pictured cupcakes), or a 9x13 inch sheet cake (with some frosting leftover).

## Red Velvet Cake with Cheesecake Frosting (Sally's Baking Addiction)

Makes 12 Servings

Preparation: 30 minutes , Cook Time: 30 minutes

Yield: 12

*Dave, California, September 2019. Thank you, Dr Delgado for those teeth!!!!*

*Red velvet cake is much more than vanilla cake tinted red. This recipe produces the best red velvet cake with superior buttery, vanilla, and cocoa flavors, as well as a delicious tang from buttermilk. My trick is to whip the egg whites, which guarantees a smooth velvet crumb.*

*Recipe from Sally's Baking Addiction.*



**3 cups (15ounces) cake flour (spoon & leveled)**  
**1 teaspoon baking soda**  
**2 Tablespoons (10g) unsweetened natural cocoa powder**  
**1/2 cup unsalted butter, softened to room temperature**  
**1/2 teaspoon salt**  
**2 cups (400g) granulated sugar**  
**1 cup (240ml) canola or vegetable oil**  
**4 large eggs, room temperature and separated**  
**1 Tablespoon pure vanilla extract**  
**1 teaspoon distilled white vinegar**

**liquid or gel red food coloring**  
**1 cup (240ml) buttermilk at room temperature**  
**cream cheese frosting**  
**16 ounces (450g) full-fat block cream cheese, softened to room temperature**  
**1/2 cup (115g) unsalted butter softened, to room temperature**  
**4 cups and 1/2 (540g) confectioners' sugar**  
**1 Tablespoon (15ml) heavy cream or milk**  
**1 teaspoon and 1/2 pure vanilla extract**  
**pinch of salt to taste**

1. Preheat oven to 350F (177C). Grease two 9-inch cake pans, line with parchment paper, then grease the parchment paper. Parchment paper helps the cakes seamlessly release from the pans.
2. Make the cake: Whisk the flour, baking soda, cocoa powder, and salt together in a large bowl. Set aside.
3. Using a handheld or stand mixer fitted with a paddle attachment, beat the butter and sugar together on medium-high speed until combined, about 1 minute. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. Add the oil, egg yolks, vanilla extract, and vinegar and beat on high for 2 minutes. (Set the egg whites aside.) Scrape down the sides and up the bottom of the bowl with a spatula as needed.
4. With the mixer on low speed, add the dry ingredients in 2-3 additions alternating with the buttermilk. Beat in your desired amount of food coloring just until combined. I use 1-2 teaspoons gel food coloring. Vigorously whisk or beat the 4 egg whites on high speed until fluffy peaks form as pictured above, about 3 minutes. Gently fold into cake batter. The batter will be silky and slightly thick.
5. Divide batter between cake pans. Bake for 30-32 minutes or until the tops of the cakes spring back when gently touched and a toothpick inserted in the center comes out clean. If the cakes need a little longer as determined by wet crumbs on the toothpick, bake for longer. However, careful not to overbake as the cakes may dry out. Remove cakes from the oven and cool completely in the pans set on a wire rack. The cakes must be completely cool before frosting and assembling.
- 6 Make the frosting: In a large bowl using a handheld or stand mixer fitted with a whisk or paddle attachment, beat the cream cheese and butter together on medium-high speed until smooth, about 2 minutes. Add the confectioners' sugar, cream/milk, vanilla extract, and a pinch of salt. Beat on low speed for 30 seconds, then increase to high speed and beat for 3 minutes until completely combined and creamy. Add more confectioners' sugar if frosting is too thin, more milk if frosting is too thick, or an extra pinch of salt if frosting is too sweet. Frosting should be soft, but not runny.
7. Assemble and frost: Using a large serrated knife, slice a thin layer off the tops of the cakes to create a flat surface. Discard or crumble over finished cake. Place 1 cake layer on your cake stand or serving plate. Evenly cover the top with frosting. Top with 2nd layer and spread remaining frosting all over the top and sides. I always use an icing spatula and bench scraper for the frosting. I used Wilton piping tip #12 for decoration around the top.
8. Refrigerate cake for at least 30-60 minutes before slicing. This helps the cake hold its shape when cutting.
9. Cover leftover cake tightly and store in the refrigerator for 5 days. Frosted cake or unfrosted cake layers can be frozen up to 2-3 months. Thaw overnight in the refrigerator and bring to room temperature before decorating/serving

## Sally's Perfect Buttercream Chocolate Frosting

Preparation: 5 minutes

Yield: 2.5 cups

*Carolee, West St, NYC, October 2019*

*This is my favorite chocolate buttercream recipe. It's incredibly rich, creamy, silky, smooth, and easy to work with for decorating cakes and cupcakes!*

*1 cup (230g) unsalted butter, softened to room temperature  
3 and 1/2 cups (420g) confectioners' sugar  
1/2 cup (45g) unsweetened natural or dutch-process cocoa powder  
3 Tablespoons (45ml) heavy cream or milk  
1/4 teaspoon salt  
2 teaspoons pure vanilla extract*



**1 cup (230g) unsalted butter, softened to room temperature**  
**3 and 1/2 cup, (420g)s confectioners' sugar**  
**1/2 cups (45g) natural or Dutch Processed**

**unsweetened cocoa**  
**3 tablespoons (45ml)s heavy cream or milk**  
**1/4 teaspoon salt**  
**2 teaspoons pure vanilla extract**

1. With a handheld or stand mixer fitted with a paddle or whisk attachment, beat the butter on medium speed until creamy - about 2 minutes. Add confectioners' sugar, cocoa powder, heavy cream, salt, and vanilla extract. Beat on low speed for 30 seconds, then increase to high speed and beat for 1 full minute. Add 1/4 cup more confectioners' sugar or cocoa powder if frosting is too thin or another Tablespoon of cream if frosting is too thick.
2. Cover tightly and store for up to 1 week in the refrigerator or up to 3 months in the freezer. After freezing or refrigerating, thaw in the refrigerator, bring to room temperature then beat the frosting for a few seconds so it's creamy again. You may need to add a little milk if it's still too stiff.

Notes:

This recipe is enough to frost 12-16 cupcakes or one 9x13 quarter sheet cake. Follow these ratios for a 2 layer cake.

## Seriously Fudgy Homemade Brownies

---

*Lisa and Emilie.*

*These are the richest, most decadent homemade brownies you'll ever try. You only need a few basic ingredients, 1 bowl, and they're done baking in 30 minutes!*



**3/4 cup (12 Tbsp; 175g) unsalted butter**  
**ounce one 4 (113g) semi-sweet chocolate bar**  
**coarsely chopped\***  
**2 cups (400g) granulated sugar\***  
**3 large eggs, at room temperature**  
**2 teaspoons pure vanilla extract**

**1 cup (85g) unsweetened natural or dutch-process**  
**cocoa powder**  
**1 cup (125g) all-purpose flour (spoon & leveled)**  
**1 teaspoon salt**  
**cup optional: 1 and 1/4 (225g) semi-sweet chocolate**  
**chips**

1. Preheat the oven to 350F (177C) and grease a 9x13 inch pan or line with aluminum foil or parchment paper, leaving an overhang on the sides to lift the finished brownies out (makes cutting easier!). Set aside.
2. In a microwave-safe bowl, combine the butter and 2 ounces of chopped chocolate. Melt in 30 second increments, whisking after each, until completely smooth. Whisk in the sugar until completely combined, then whisk in the eggs and vanilla. The batter will be light brown and a little dull looking.
3. Add the cocoa powder, flour, salt, remaining 2 ounces of chopped chocolate and the chocolate chips. Fold it all together with a rubber spatula or wooden spoon. Batter will be very thick. Spread evenly into prepared pan.

4. Bake for 30 minutes, then test the brownies with a toothpick. Insert it into the center of the pan. If it comes out with wet batter, the brownies are not done. If there are only a few moist crumbs, the brownies are done. Keep checking every 2 minutes until you have moist crumbs. My brownies take 31-32 minutes.
- 5.. Remove from the oven and place on a wire rack to cool completely in the pan before cutting into squares.
- 6 Cover and store leftover brownies at room temperature for up to 1 week.

**Strawberry Shortcake Old- fashioned Style**

Makes 8 Servings

Preparation: 1:45 minutes , Cook Time: 15-17 minutes

Yield: 8 biscuits

*Henry on West Street, NYC, December 2019***6 cups fresh strawberries sliced****1/4 cup sugar****3 cups chilled whipping cream****4 cups all-purpose flour****1/2 cup sugar plus plus 2 tablespoons sugar****2 tablespoons baking powder****1/4 teaspoon salt****1/2 cup cold butter cut into pieces****1 egg beaten****1 teaspoon almond extract (optional)****1 1/4 cups half-and-half cream**

1. Wash and hull the strawberries; drain. Place the berries in a large bowl, and sprinkle with sugar, cover and refrigerate (1 hour preferably).
2. Prepare the shortcake. Set oven to 375F.
3. Grease 2 large baking sheets. In a large bowl, combine the flour, sugar (if you prefer your shortcake less sweet, just use 1/2 cup sugar), baking powder and salt. With a pastry blender or two knives, cut in the cold butter until particles are the size of small peas. Stir in egg, milk and extract (if using); mix Only to combine (same method as for making biscuits).
4. On a lightly floured surface, gather up 1/2 cup dough per biscuit. Pat dough into 8 (4-inch) rounds. Bake for 15-17 minutes, or until golden brown; cool slightly (can fill with the whipped cream and strawberries when cake is still warm (it is actually the best this way!)).



4. In a bowl, beat the whipping cream (can use more than the 3 cups of whipping cream if desired, just increase the sugar a little) with 4 tbsp sugar until stiffpeaks form. To serve, split the baked shortcakes into halves. Ladle strawberries in the middle and on top of the shortcake. Top with whipped cream. Delicious!

## The Best Cheese Cake Recipe

Makes 12 Servings

Preparation: 9 1/2 hours-total time 10 hours 45 minutes , Cook Time: 1:15 minutes

*My father's father on right, my grandmother standing between boy and my mom, with cousins. Notice the lady on left, sister to my grandfather, wearing a Brittany headdress. Don't know who the boy is. Picture taken at my grandparents house in St Briac.*

*This is literally the best cheesecake recipe ever. Seven simple ingredients. No water bath. No cracking ever. It is the only recipe you'll ever need for classic, jaw-dropping, super creamy cheesecake. Follow my directions and it is simply fail proof!*

*Recipe from Lauren's Latest*



### **CRUST Crust:**

**1 1/4 cups graham cracker crumbs**

**4 tablespoons granulated sugar**

**5 tablespoons melted butter**

### **MIXTURE Filling**

**40 ounces cream cheese at room temperature (5-8 oz.**

**packages; 2 1/2 lbs total)**

**1 1/4 cups granulated sugar**

**1 1/2 cups sour cream at room temperature**

**2 teaspoons vanilla extract**

**4 large eggs at room temperature**

**any desired cheesecake toppings**

1. Place oven racks in the center of the oven. Preheat oven to 350 degrees.
2. In a medium sized bowl, stir graham cracker crumbs together with sugar and melted butter until well incorporated and mixture looks like damp sand. Using the bottom of a measuring cup, press crust into the bottom and half way up the sides of a 9-inch springform pan. Bake 7 minutes. Remove from oven and set aside.
3. Reduce oven temperature to 325 degrees.
4. In a large bowl or bowl of a stand mixer, mix cream cheese 30 seconds 'til smooth. Scrape sides and bottom of the bowl and add in granulated sugar, sour cream and vanilla. Mix again until incorporated. Scrape the sides and bottom of the bowl and mix again briefly.
5. Crack eggs into a liquid measuring cup and using a fork, beat until well scrambled. With the mixer on low, slowly pour in the eggs into the cream cheese mixture and stop stirring once egg has been incorporated. Remove bowl from mixer and scrape the sides and bottom again, ensuring the entire mixture is smooth. If there are a few small lumps, try to fold in using the rubber scraper.
6. Once the batter is completely smooth and ready, tap the bowl on the counter for 30-45 seconds to remove as many air bubbles as possible. You should see them popping on the surface as you tap the bowl. Pour filling into the center of the graham cracker crust and gently smooth the top. Will be very full!
7. Bake for 30 minutes at 325 degrees. Reduce temperature to 250 degrees and continue cooking for 45 minutes more. Once this time has elapsed, turn oven off and keep cheesecake inside for another 30 minutes for some carryover cooking without opening the oven door. Crack oven door to let cheesecake cool slowly for one hour before removing. At this

point, cheesecake should be slightly warm. Bring cheesecake to room temperature on the counter (3-4 hours) before covering with plastic wrap and transferring to the fridge

8. Refrigerate until chilled completely (6 hours to overnight). To serve, open springform pan and the remove collar. Decorate as desired. Dip a sharp knife into hot water, wipe off any excess water and slice. I like to dip my knife in water between each slice to get really clean-looking pieces.

#### Recipe Notes

If you would like a thicker graham cracker crust, use 1 3/4 cups graham cracker crumbs, 5 tablespoons granulated sugar and 6 tablespoons melted butter. Press into the pan and bake for 8 minutes.

## The Best Mocha Whipped Cream Frosting

Preparation: 10 minutes

Yield: 2.5 cups

*Jennifer 2012 in Afghanistan with Afghan legal team.*

*The Best Mocha Whipped Cream Frosting is the perfect blend of coffee, chocolate and whipped cream. Perfect for when you need a frosting lighter than buttercream that still has that delicious Mocha taste.*



**cup 2 (1 pint) whipping cream**  
**1/8 cup of Hershey's unsweetened cocoa Powder**  
**packet 1 of Starbuck's French Roast Coffee**

**1 Small Box (3.3 oz.) white chocolate Instant Pudding Mix**  
**1/3 cup of powdered sugar**

1. Add one packet of Instant Coffee to Whipping Cream.
2. Add Cocoa to Whipping Cream.
3. Stir Whipping Cream until Instant Coffee and Cocoa Powder have completely dissolved.
4. Add Whipping Cream mixture to a chilled mixing bowl.
5. Turn mixer on high. Mix until soft peaks form. Add Powdered Sugar. Mix at high speed.
6. Just before you get to stiff peaks add White Chocolate Instant Pudding Mix.
7. On slow speed, mix whipping cream and pudding. When it starts to come together, stop mixer and scrape down sides.
8. Check to make sure the pudding hasn't clumped on the bottom. Fold mixture a couple of times with a spoon. Turn mixer back on for just a few revolutions.
9. DO NOT OVERMIX.

## Thin Butter Crust

---

*Carolee and Dave, 2019.*



**2 cups pastry flour**  
**1/2 teaspoon salt**

**12 tablespoons (1 1/2 sticks) unsalted butter cold**  
**tablespoon about 7 water ice cold**

1. Mix together the flour and salt. Cut the butter into pieces the size of a walnut (about 1 1/2 tablespoons). Mix the flour and butter together in a large bowl, using only your hands, until the butter begins to break up.
2. When the flour has just begun to pick up a little color from the butter, add the water, a bit at a time, and mix until the dough starts to come together. Since the exact amount of water needed will always vary, you have to develop a feel for how much to use.
3. Remove the dough from the bowl to a floured surface and knead briefly, just until the dough begins to smooth out. Wrap in waxed paper or plastic wrap and refrigerate immediately. Allow the dough to rest for at least 30 minutes.
4. When ready to roll out the dough, divide it in half. Place one half on a floured surface; return the other half to the refrigerator. To roll out the dough, form each half into a flat circle and quickly roll it out in the shape required. Always roll the dough very thin (about 1/4 inch). Line the pie pan with one half and set aside the second half for the upper crust. Refrigerate until ready to use.
5. When assembling the pie, wet the edges where the two crusts join, to form a seal. Using your thumb and index finger, crimp them together. Make vents for the steam to escape.
6. Roll out the dough in one piece and cut out circles 1 1/2 to 2 inches in diameter larger than the tartlet forms. Place the circles in the forms and line with parchment paper or aluminum foil. Add beans, rice or pie beads. Prebake blind at 350 degrees. Cooking time is determined by final usage of crust.

## Triple Chocolate Layer Cake

*Please note on saucer. There appears to be a ring. March 2017, Hollywood, CA.*

*This is my favorite homemade chocolate cake recipe. With a super moist crumb and fudgy, yet light texture, this chocolate cake recipe will be your favorite too. Top with chocolate buttercream and chocolate chips for 3x the chocolate flavor. You can also prepare this chocolate layer cake as a sheet cake, or cupcakes.*



**1 cup and 3/4 (220g) all-purpose flour (spoon & leveled)**  
**3/4 cup (65g) unsweetened natural cocoa powder\***  
**1 cup and 3/4 (350g) granulated sugar**  
**2 teaspoons baking soda**  
**1 teaspoon baking powder**  
**teaspoon 1 salt**  
**teaspoon 2 espresso powder (optional)\***  
**1/2 cup (120ml) vegetable oil (or canola oil or melted coconut oil)**  
**2 large egg at room temperature\***  
**teaspoon 1 and 1/2 pure vanilla extract**  
**cup 1 (240ml) buttermilk\***

**cup 1 (240ml) freshly brewed strong hot coffee\***  
**chocolate Buttercream**  
**cup 1.25 (2.5 sticks or 290g) unsalted butter softened to room temperature**  
**cup 3-4 (360-480g) confectioners' sugar**  
**3/4 cup (65g) unsweetened cocoa powder (natural or dutch process)\***  
**3-5 Tablespoons (45-75ml) heavy cream (or half-and-half or milk)**  
**1/4 teaspoon salt**  
**teaspoon 1 pure vanilla extract**  
**optional for decoration: semi-sweet chocolate chips**

1. Preheat oven to 350F (177C). Grease two 9-inch cake pans, line with parchment paper, then grease the parchment paper. Parchment paper helps the cakes seamlessly release from the pans.

2. **MAKE THE CAKE:** Whisk the flour, cocoa powder, sugar, baking soda, baking powder, salt, and espresso powder (if using) together in a large bowl. Set aside. Using a handheld or stand mixer fitted with a whisk attachment (or you can use a whisk) mix the oil, eggs, and vanilla together on medium-high speed until combined. Add the buttermilk and mix until combined. Pour the wet ingredients into the dry ingredients, add the hot water/coffee, and whisk or beat on low speed until the batter is completely combined. Batter is thin.
3. Divide batter evenly between pans. Bake for 23-26 minutes or until a toothpick inserted in the center comes out clean. Baking times vary, so keep an eye on yours. The cakes are done when a toothpick inserted in the center comes out clean.
4. Remove the cakes from the oven and set on a wire rack. Allow to cool completely in the pan.
5. **MAKE THE FROSTING:** With a handheld or stand mixer fitted with a paddle or whisk attachment, beat the butter on medium speed until creamy - about 2 minutes. Add confectioners' sugar, cocoa powder, heavy cream, salt, and vanilla extract. Beat on low speed for 30 seconds, then increase to high speed and beat for 1 full minute. Do not over- whip. Add 1/4 cup more confectioners' sugar or cocoa powder if frosting is too thin or another Tablespoon of cream if frosting is too thick. Taste. Add more salt if needed. (I usually add another pinch.)
6. **ASSEMBLE AND FROST:** If cooled cakes are domed on top, use a large serrated knife to slice a thin layer off the tops to create a flat surface. This is called "leveling" the cakes. Discard or crumble over finished cake. Place 1 cake layer on your cake stand or serving plate. Evenly cover the top with frosting. Top with 2nd layer and spread remaining frosting all over the top and sides. I always use an icing spatula and bench scraper for the frosting. Garnish with chocolate chips, if desired. Refrigerate cake for at least 30-60 minutes before slicing. This helps the cake hold its shape when cutting. Cover leftover cake tightly and store in the refrigerator for 5 days.

## Triple-Chocolate Mousse Cake

*Moi.*

*This recipe requires a springform pan at least 3 inches high. It is imperative that each layer is made in sequential order. Cool the base completely before topping it with the middle layer. We recommend Ghirardelli Bittersweet Chocolate Baking Bar for the base and middle layers, our other recommended brand of chocolate, Callebaut Intense Dark L-60-40NV, may be used, but it will produce drier, slightly less sweet results. Our preferred brand of white chocolate is Guittard Choc-Au-Lait White Chips. For best results, chill the mixer bowl before whipping the heavy cream. The entire cake can be made through step 8 and refrigerated up to a day in advance; leave it out at room temperature for up to 45 minutes before releasing it from the cake pan and serving. For neater slices, use a cheese wire or dip your knife in hot water before cutting each slice.*



### **Bottom Layer**

**6 tablespoons (3/4 stick) unsalted butter cut into 6 pieces plus extra for greasing pan**

**7 ounces bittersweet chocolate chopped fine (see note)**

**3/4 teaspoon instant espresso powder**

**1 1/2 teaspoons vanilla extract**

**4 large eggs separated**

**pinch table salt**

**1/3 cup packed (about 2 1/2 ounces) light brown sugar crumbled with fingers to remove lumps**

### **Middle Layer**

**2 tablespoons cocoa powder preferably**

**Dutch-processed**

**5 tablespoons hot water**

**7 ounces bittersweet chocolate chopped fine (see note)**

**1 1/2 cups cold heavy cream**

**1 tablespoon granulated sugar**

**1/8 teaspoon table salt**

### **Top Layer**

**3/4 teaspoon powdered gelatin**

**1 tablespoon water**

**6 ounces white chocolate chips (see note)**

**1 1/2 cups cold heavy cream**

**Shaved chocolate or cocoa powder for serving optional**



1. **FOR THE BOTTOM LAYER:** Adjust oven rack to middle position and heat oven to 325 degrees. Butter bottom and sides of 9 1/2-inch springform pan. Melt butter, chocolate, and espresso powder in large heatproof bowl set over saucepan filled with 1 inch of barely simmering water, stirring occasionally until smooth. Remove from heat and cool mixture slightly, about 5 minutes. Whisk in vanilla and egg yolks; set aside.
2. In stand mixer fitted with whisk attachment, beat egg whites and salt at medium speed until frothy, about 30 seconds. Add half of brown sugar and beat until combined, about 15 seconds. Add remaining brown sugar and beat at high speed until soft peaks form when whisk is lifted, about 1 minute longer, scraping down sides halfway through. Using whisk, fold one-third of beaten egg whites into chocolate mixture to lighten. Using rubber spatula, fold in remaining egg whites until no white streaks remain. Carefully transfer batter to prepared springform pan, gently smoothing top with offset spatula.
3. Bake until cake has risen, is firm around edges, and center has just set but is still soft (center of cake will spring back after pressing gently with finger), 13 to 18 minutes. Transfer cake to wire rack to cool completely, about 1 hour. (Cake will collapse as it cools.) Do not remove cake from pan.
4. **FOR THE MIDDLE LAYER:** Combine cocoa powder and hot water in small bowl; set aside. Melt chocolate in large heatproof bowl set over saucepan filled with 1 inch of barely simmering water, stirring occasionally until smooth. Remove from heat and cool slightly, 2 to 5 minutes.
5. In clean bowl of stand mixer fitted with whisk attachment, whip cream, granulated sugar, and salt at medium speed until mixture begins to thicken, about 30 seconds. Increase speed to high and whip until soft peaks form when whisk is lifted, 15 to 60 seconds.
6. Whisk cocoa powder mixture into melted chocolate until smooth. Using whisk, fold one-third of whipped cream into chocolate mixture to lighten. Using rubber spatula, fold in remaining whipped cream until no white streaks remain. Spoon mousse into springform pan over cooled cake and gently tap pan on counter 3 times to remove any large air bubbles, gently smooth top with offset spatula. Wipe inside edge of pan with damp cloth to remove any drips. Refrigerate cake at least 15 minutes while preparing top layer.
7. **FOR THE TOP LAYER:** In small bowl, sprinkle gelatin over water; let stand at least 5 minutes. Place white chocolate in medium bowl. Bring 1/2 cup cream to simmer in small saucepan over medium-high heat. Remove from heat; add gelatin mixture and stir until fully dissolved. Pour cream mixture over white chocolate and whisk until chocolate is melted and mixture is smooth, about 30 seconds. Cool to room temperature, stirring occasionally, 5 to 8 minutes (mixture will thicken slightly).
8. In clean bowl of stand mixer fitted with whisk attachment, whip remaining cup cream at medium speed until it begins to thicken, about 30 seconds. Increase speed to high and whip until soft peaks form when whisk is lifted, 15 to 60 seconds. Using whisk, fold one-third of whipped cream into white chocolate mixture to lighten. Using rubber spatula, fold remaining whipped cream into white chocolate mixture until no white streaks remain. Spoon white chocolate mousse into pan over middle layer. Smooth top with offset spatula. Return cake to refrigerator and chill until set, at least 2 hours.
9. **TO SERVE:** If using, garnish top of cake with chocolate curls or dust with cocoa. Run thin knife between cake and side of springform pan; remove side of pan. Run cleaned knife along outside of cake to smooth sides. Cut into slices and serve. Using plain old dental floss (not the mint flavored one) is the best way to cut this cake.

## Triple-Layer Carrot Cake with Cream Cheese

---

*Margot, in Ventabren, at age 4, 2003.*



**2 cups sugar**  
**3/4 cup vegetable oil**  
**3/4 cup buttermilk**  
**1 can crushed pineapple small**  
**4 large eggs**  
**2 cups all purpose flour**  
**2 teaspoons baking powder**  
**2 teaspoons baking soda**  
**1 teaspoon salt**  
**1 teaspoon ground cinnamon**

**4 teaspoons ground nutmeg**  
**3 cups finely grated peeled carrots (about 1 pound)**  
**1/2 cup chopped pecans (about 2.2 ounce)**  
**1/2 cup raisins**  
**4 cups powdered sugar**  
**2 packages 8-ounce cream cheese, room temperature**  
**1/2 cup (1 stick) unsalted butter, softened room temperature**  
**4 teaspoons vanilla extract**

### FOR CAKE

1. Preheat oven to 325F. Lightly grease three 9-inch-diameter cake pans with 1 1/2-inch-high sides. Line bottom of pans with waxed paper. Lightly grease waxed paper. Using electric mixer, beat sugar and vegetable oil in bowl until combined. Add eggs 1 at a time, beating well after each addition. Sift flour, baking powder, baking soda, salt, cinnamon and nutmeg into sugar and oil mixture. Stir in carrots, chopped pecans and raisins.
2. Pour batter into prepared pans, dividing equally. Bake until toothpick inserted into center comes out clean and cakes begin to pull away from sides of pans, about 45 minutes. Cool in pans on racks 15 minutes. Turn out cakes onto racks and cool completely (Can be made 1 day ahead. Wrap tightly in plastic and store at room temperature).

**FROSTING**

3. Using electric mixer, beat all ingredients in medium bowl until smooth and creamy. Place 1 cake layer on platter. Spread with 3/4 cup frosting. Top with another cake layer. Spread with 3/4 cup frosting. Top with remaining cake layer. Using icing spatula, spread remaining frosting in decorative swirls over sides and top of cake. (Can be prepared 2 days ahead. Cover with cake dome and refrigerate.) Serve cake cold or at room temperature.

**Vanilla Buttercream**

Preparation: 5 minutes

Yield: 2.5 cups

*Jennifer in Winter Haven, Florida while training for water landing in July 2001.*

*This is my favorite vanilla buttercream. It's the perfect vanilla frosting that's simple, creamy and smooth and tastes unbelievable on vanilla cupcakes!*

*Sally's Baking Addiction*



**1 cup (230g) unsalted butter softened to room temperature**  
**4 cups (480-600g) confectioners' sugar**

**1/4 cup (60ml) heavy cream**  
**2 teaspoons pure vanilla extract**  
**salt to taste**

1. With a handheld or stand mixer fitted with a paddle attachment, beat the butter on medium speed until creamy about 2 minutes. Add 4 and 1/2 cups confectioners' sugar, the heavy cream, and vanilla extract. Beat on low speed for 30 seconds, then increase to medium- high speed and beat for 2 full minutes. Add up to 1/2 cup more confectioners' sugar if frosting is too thin or another Tablespoon of cream if frosting is too thick. Add a pinch of salt if frosting is too sweet.

2. Use immediately or cover tightly and store for up to 1 week in the refrigerator or up to 3 months in the freezer. After freezing, thaw in the refrigerator then beat the frosting on medium speed for a few seconds so it's creamy again. Adding a splash of heavy cream or milk will help thin the thawed frosting out again, if needed.

**Notes**

Quantity: This recipe is enough to frost 12-16 cupcakes or one 9x13 quarter sheet cake. Follow these ratios for a 2 layer cake and these ratios for a 3 layer cake.

## *Cookies and Cupcakes*

## Best Chocolate Chips Cookies, Ever

*Your Dad in the USMC, 1967*

*These cookies are best made large. The edges become crisp while the middles stay soft and chewy. For the best cookies, refrigerate the dough at least 2 hours and preferably overnight. With time in the refrigerator, the flour has a chance to absorb flavor and moisture from the dough, making even chewier cookies that are rich and deep in flavor. But if you can't wait, the cookies are still great made straight away.*



**1 cup Unsalted buttermilk, at room temperature**  
**2 sticks room temperature**  
**1/2 cup granulated sugar (100g)**  
**1 1/4 cups lightly packed, brown sugar (225g)**  
**1/2 teaspoon kosher salt**  
**2 teaspoons vanilla extract**

**2 large eggs, room temperature**  
**2 1/2 cups all purpose flour (350g)**  
**1 1/2 teaspoons baking powder**  
**1 teaspoon baking soda**  
**2 cups chocolate chips (340g) or 12 oz**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugars, salt and vanilla extract on medium speed, scraping bowl as needed, for 5 minutes or until mixture is light in color, airy and fluffy. Or, use a hand mixer and beat on medium speed for 8 to 10 minutes.
2. With mixer on low speed, add eggs, one at a time. Increase to medium speed and beat one more minute. Reduce speed to low then add baking powder and baking soda. Slowly add flour, in thirds, until you no longer see streaks of flour. Mix in chocolate chips.
3. Refrigerate dough at least two hours and up to three days. The cookies get better the longer they chill.
4. Prior to baking take out your dough and get it back to room temperature, approximately one hour. When ready to bake, heat oven to 350 degrees F (177 C) and line two baking sheets with parchment paper.
5. Drop 3 tablespoon-mounds of dough or use a large 3-tablespoon cookie scoop. Space 2 to 3 inches apart. Bake 10 to 15 minutes, or until golden. Cool cookies on baking sheet 5 minutes then transfer to a wire rack and cool completely or until you cannot control yourself and eat one warm. Storing Cookies: When baked, cooled cookies will keep, in an airtight container, at room temperature for 3 days. Keep unbaked dough refrigerated up to 3 days. Freeze unbaked dough up to 3 months. To freeze, drop 3 tablespoon-mounds of dough or use a large 3-tablespoon cookie scoop onto a baking sheet then freeze until hard. Transfer frozen dough mounds to an airtight container or plastic bag then keep in the freezer. You can bake frozen cookies without thawing, it will just add 3 to 5 extra minutes.

## Chewy Chocolate Chip Cookies

Makes 8 Servings

Preparation: 10 minutes , Cook Time: 12 minutes

Yield: 16 large cookies

*Four friends, circa 1995*

*Pinned over 3 million times, these super soft and chewy chocolate chip cookies are the most popular cookie recipe on my website. Melted butter, 1 extra egg yolk, and more brown sugar than white sugar guarantee the chewiest chocolate chip cookie texture. Chilling the cookie dough is imperative. No mixer required!*



**2 1/4 cups (280g) all-purpose flour (spoon & leveled)**  
**1 teaspoon baking soda**  
**1 teaspoon and 1/2 cornstarch**  
**1/2 teaspoon salt**  
**3/4 cup (1.5 sticks or 170g) unsalted butter, softened to room temperature melted & slightly**

**cooled\***  
**3/4 cup (150g) packed light or dark brown sugar**  
**1/2 cup (100 ) granulated sugar**  
**1 large egg + 1 egg yolk at room temperature**  
**2 teaspoons pure vanilla extract**  
**1 1/4 cups (225g) semi-sweet chocolate chips or chocolate chunk**

1. Whisk the flour, baking soda, cornstarch, and salt together in a large bowl. Set aside. In a medium bowl, whisk the melted butter, brown sugar, and granulated sugar together until no brown sugar lumps remain. Whisk in the egg, then the egg yolk. Finally, whisk in the vanilla extract. Pour the wet ingredients into the dry ingredients and mix together with a large spoon or rubber spatula. The dough will be very soft, yet thick. Fold in the chocolate chunks. They may not stick to the dough because of the melted butter, but do your best to combine them.

2. Cover the dough and chill in the refrigerator for 2-3 hours or up to 3-4 days. Chilling is mandatory. I highly recommend chilling the cookie dough overnight for less spreading.

3. Take the dough out of the refrigerator and allow to slightly soften at room temperature for 30 minutes.
4. Preheat oven to 325F (163C). Line two large baking sheets with parchment paper or silicone baking mats. (Always recommended for cookies.) Set aside.
5. Roll the dough into balls, about 3 Tablespoons of dough each. The dough will be crumbly, but the warmth of your hands will help the balls stay together. Roll the cookie dough balls to be taller rather than wide, to ensure the cookies will bake up to be thick. Place 8 balls of dough onto each cookie sheet. Press a few more chocolate chips/chunks on top of the dough balls for looks, if desired.
- 6 Bake the cookies for 12-13 minutes. The cookies will look very soft and underbaked. They will continue to bake on the cookie sheet. Allow to cool on the cookie sheet for 10 minutes before transferring to a wire rack to cool completely. Cookies stay fresh covered at room temperature for up to 1 week.

## Fabulous Italian Amaretti Cookies

---

*Jenn in Montreal, 21st Birthday, flying in a MIG21.*

*I added a sugar flower to the top of the cookies with just a tiny bit of ready made frosting as glue! So pretty!*



**2 egg whites (60 grams) room temperature**  
**250 grams granulated sugar**

**200 grams almond flour**  
**powdered sugar (icing sugar)**

1. Preheat oven to 350 degrees.
2. In a large bowl, sift together granulated sugar and almond flour. In another bowl, beat egg whites to soft peaks. Add sugar/almond mixture to egg whites and combine.
3. Using a small cookie scoop (or your hands) form small balls and roll in powdered sugar. Place balls on a parchment paper lined baking sheet, leaving 1-inch space between cookies. Bake for 15 minutes, or until tops are cracked and bottoms of cookies are just golden.
4. Let cool slightly then transfer to a wire rack to cool completely.

## Favorite Chocolate Buttercream

Preparation: 5 minutes

Yield: 12-16 cupcakes

*The Bechadergue Family in St Briac.*

*This is my favorite chocolate buttercream recipe. It's incredibly rich, creamy, silky, smooth, and easy to work with for decorating cakes and cupcakes!*



**1 cup (230g) unsalted butter, softened to room temperature**

**3 cups and 1/2 (420g) confectioners' sugar**

**1/2 cup (45g) unsweetened natural or dutch-process**

**cocoa powder**

**3 Tablespoons (45ml) heavy cream or milk**

**1/4 teaspoon salt**

**2 teaspoons pure vanilla extract**

1. With a handheld or stand mixer fitted with a paddle or whisk attachment, beat the butter on medium speed until creamy - about 2 minutes. Add confectioners' sugar, cocoa powder, heavy cream, salt, and vanilla extract. Beat on low speed for 30 seconds, then increase to high speed and beat for 1 full minute. Add 1/4 cup more confectioners' sugar or cocoa powder if frosting is too thin or another tablespoon of cream if frosting is too thick.
2. Cover tightly and store for up to 1 week in the refrigerator or up to 3 months in the freezer. After freezing or refrigerating, thaw in the refrigerator, bring to room temperature then beat the frosting for a few seconds so it's creamy again. You may need to add a little milk if it's still too stiff.

Note:

Quantity: This recipe is enough to frost 12-16 cupcakes or one 9x13 quarter sheet cake. Follow these ratios for a 2 layer cake and these ratios for a 3 or 4 layer cake.



**Homemade Hostess Cupcakes**

Makes 12 Servings

Preparation: 30 minutes , Cook Time: 20 minutes

Yield: 12

*Lisa getting ready for her wedding. July 29, 1996.**A homemade recreation of the famous Hostess chocolate cupcakes, with a creamy white center, topped with a chocolate glaze and white curly piping. Lot of work, but ohhh, so good!!!***FOR THE CUPCAKES:**

**3 ounces bittersweet chocolate (chopped fine)**  
**1/3 cup Dutch-processed cocoa powder**  
**3/4 cup brewed coffee (still hot)**  
**3/4 cup bread flour**  
**3/4 cup granulated sugar**  
**1/2 teaspoon baking soda**  
**1/2 teaspoon salt**  
**6 tablespoons vegetable oil**  
**2 eggs**  
**2 teaspoons white vinegar**  
**1 teaspoon vanilla extract**

**FOR THE FILLING:**

**1 cup marshmallow creme**  
**1/4 cup unsalted butter (at room temperature)**

**1/2 cup powdered sugar**

**FOR THE GANACHE FROSTING:**

**2 1/2 ounces bittersweet chocolate (finely chopped)**  
**1/4 cup heavy cream**

**FOR THE WHITE ICING:**

**1 cup powdered sugar**  
**1/4 cup unsalted butter (at room temperature)**  
**1 tablespoon whole milk**  
**Splash vanilla extract**

**MAKE THE BATTER:**

1. Preheat oven to 350F. Line a standard 12-cup muffin tin with paper or foil liners.

2. Place the chocolate and cocoa in a medium bowl. Pour the coffee over the mixture and let sit, covered, for 5 minutes. Whisk the mixture gently until smooth, then transfer to the refrigerator to cool completely, about 20 minutes.
3. Whisk together the flour, sugar, baking soda and salt in a medium bowl.
4. Whisk the oil, eggs, vinegar and vanilla extract into the cooled chocolate mixture until smooth. Add the flour mixture to the chocolate mixture and whisk until smooth.
5. Divide the batter evenly among the muffin cups. Bake cupcakes until set and just firm to the touch, 15 to 20 minutes. Let the cupcakes cool in the tin on a wire rack until cool enough to handle, about 10 minutes. Remove each cupcake from the tin, set on the wire rack, and let cool completely before filling and frosting, about 1 hour. (Unfrosted cupcakes can be stored at room temperature for up to 1 day.)

#### MAKE FILLING

6. Beat the marshmallow creme and butter on medium speed until soft and light, about 2 minutes. Reduce the speed to low and slowly add the powdered sugar. Once it has all been incorporated, increase the speed to medium-high and beat for an additional 1 to 2 minutes, or until very light and fluffy. Transfer the filling to a pastry bag fitted with a large, round tip (I used an Ateco #804) and refrigerate until ready to use.

#### MAKE THE GANACHE FILLING

7. Place the chopped chocolate in a small bowl. Place the cream in a small saucepan and bring to a simmer over medium heat. Remove from the stove, and immediately pour over the chopped chocolate. Let stand for 2 minutes, then gently whisk together until a smooth ganache forms. Set aside to thicken for 5 to 10 minutes.

#### MAKE WHITE ICING

8. Beat together the powdered sugar, butter, milk and vanilla on medium speed until completely blended and smooth. Transfer the icing to a pastry bag fitted with a small, round tip (I used a Wilton #3) and refrigerate until ready to use.
9. Assemble the Cupcakes: Using a 1-inch round cookie cutter (or the bottom of a large decorating tip), cut the centers out of the cooled cupcakes, going about two-thirds of the way down (just like I did in these cupcakes). Using the prepared pastry bag, pipe filling into the holes of each cupcake. If any filling spills over the top, just scrape it off so the top stays smooth.
10. Once all of the cupcakes have been filled, take them one at a time and dip them, top-side-down, into the ganache. Dip them down to where the liners start, so that the entire top is covered. Allow any excess to drip off, then place back on the cooling rack, right-side up. Once all of the cupcakes have been topped with ganache, transfer the cooling rack to the refrigerator for 20 to 30 minutes to allow the ganache to firm up and set.
11. Once the ganache is firm, take your pastry bag with the white icing and pipe the decorative curls across the top of each cupcake. Allow to set for about 15 minutes before serving. Any leftover cupcakes should be stored in an airtight container in the refrigerator.

## Inside-out Chocolate Chip Cookies

Preparation: 3 hours 15 minutes , Cook Time: 14 minutes

*Emilie winning Grand Prix at Dinard Golf Course 2012.*

*These inside out chocolate chip cookies combine a rich and fudgy chocolate cookie base, super soft and brownie-like centers, chewy edges, and sweet white chocolate chips. Easy to throw together, this is my base chocolate cookie recipe. This cookie dough requires at least 3 hours of chilling, but I prefer to chill the dough overnight. the colder the dough the thicker the cookie.*

*Recipe by Sally's Baking Addiction.*



**1/2 cup (115g) unsalted butter, softened to room temperature**  
**1/2 cup (100g) granulated sugar**  
**1/2 cup (100g) packed light or dark brown sugar**  
**1 large egg at room temperature**  
**1 teaspoon pure vanilla extract**  
**1 cup (125g) all-purpose flour (spoon & leveled)**  
**1/2 cup + 2 Tablespoons (53g) natural unsweetened**

**cocoa powder**  
**1 teaspoon baking soda**  
**1 teaspoon baking soda**  
**1/8 teaspoon salt**  
**1 Tablespoon (15ml) milk (any kind dairy or non)**  
**1 cup and 1/4 (225g) white chocolate chips plus a few more for optional topping**

1. In a large bowl using a hand-held or stand mixer fitted with a paddle attachment, beat the butter, granulated sugar, and brown sugar together on medium high speed until fluffy and light in color. On high speed, beat in the egg and vanilla extract. Scrape down the sides and bottom of the bowl as needed.
2. In a separate bowl, whisk the flour, cocoa powder, baking soda and salt together until combined. With the mixer running on low speed, slowly pour into the wet ingredients. Beat on low until combined. The cookie dough will be quite thick. Switch to high speed and beat in the milk, then the white chocolate chips. The cookie dough will be sticky.
3. Cover dough tightly with aluminum foil or plastic wrap and chill for at least 3 hours and up to 3 days. Chilling is mandatory for this sticky cookie dough. I always chill mine overnight. Remove cookie dough from the refrigerator and allow to sit at room temperature for 10 minutes. If the cookie dough chilled longer than 3 hours, let it sit at room temperature for about 20 minutes. This makes the chilled cookie dough easier to scoop and roll.
4. Preheat oven to 350F (177C). Line two large baking sheets with parchment paper or silicone baking mats. (Always recommended for cookies.) Set aside.
5. Scoop and roll balls of dough, a heaping 1.5 Tablespoons of dough each, into balls. Arrange 2-3 inches apart on the baking sheets. The cookie dough is sticky, so don't be afraid to wipe hands clean after every few balls of dough you shape. Bake the cookies for 11-12 minutes or until the edges appear set and the centers still look soft. Allow to cool for

5 minutes on the cookie sheet. During this time, I like to press a few more white chocolate chips into the tops of the warm cookies. (This is optional and only for looks.) The cookies will slightly deflate as they cool. Transfer to cooling rack to cool completely.

6. Cover leftover cookies tightly and store at room temperature for up to 1 week.

## Julia Child's Brownie

Preparation: 20 minutes , Cook Time: 20-22 minutes

Yield: 9 squares

*Carolee and Henry, Richmond, VA, August 2018.*



**1/4 cup sifted, all-purpose flour**

**1 teaspoon salt**

**8 ounces unsalted butter**

**4 ounces unsweetened chocolate, coarsely chopped**

**2 ozs plus 3 tablespoons s bittersweet chocolate,**

**coarsely chopped**

**2 cups sugar**

**1 teaspoon pure vanilla extract**

**4 large egg room temperature**

1. Put a rack in the center of the oven and pre-heat to 350F.
2. Sift together the flour and salt; set aside.
3. Melt the butter and all of the chocolate together in the microwave in a large bowl or gently over double boiler.
4. Add one cup of the sugar to the chocolate-butter mixture and stir for 30 seconds. Stir in the vanilla.
5. Mix the remaining sugar and the four eggs in an electric mixer bowl for a few seconds until just combined.
6. Little by little, pour half of the sugar-egg mixture into the chocolate mixture, stirring gently but constantly with a rubber spatula so that the eggs don't set from the heat.

7. Whip the remaining sugar and eggs in the electric mixer until they are thick, pale, and doubled in volume, about three minutes.
8. Using the rubber spatula, gently fold the whipped eggs into the chocolate mixture.
9. When the eggs are almost completely incorporated, gently fold in the dry ingredients.
10. Pour and scrape the batter into an un-buttered 9-inch square baking pan.
11. Bake the brownies for 22-26 minutes, they should rise a little and the top will look dark and dry.
12. Make a small cut in the the center of the brownies after about 22 minutes to check for doneness. They'll be perfect if they are just barely set and still gooey.
13. Remove from oven and cool in the pan on a rack before cutting.

**Lemon Bars**

Makes 9 Servings

Preparation: 40 minutes , Cook Time: 45 minutes

Yield: 9

*Buffyy!!!!!!*

*With a sun-kissed citrus filling and a buttery shortbread crust, these sweet and tangy lemon bars are the perfect embodiment of spring. Made with staple ingredients around the house, they are a convenient and crowd-pleasing dessert.*

**SHORTBREAD CRUST**

1 cup all-purpose flour  
 1/4 cup powdered sugar  
 1/2 cup butter softened  
 1 teaspoon vanilla extract or vanilla paste  
 1 tablespoon lemon zest  
 pinch of salt

**FILLING**

2 large eggs beaten  
 1 egg yolk  
 1 cup granulated sugar  
 2 tablespoons all-purpose flour  
 1/2 teaspoon baking powder  
 1/4 cup fresh lemon juice  
 pinch of salt  
 powdered sugar for serving

1. preheat the oven to 350F and line a 8x8 pan with parchment paper. Grease the sides of pan with parchment paper. (Tip: Overlap 2 pieces of parchment paper and hang about 2 inches over the edges to allow for easier removal later on.)
2. To prepare the crust, combine the flour, powdered sugar, and salt. Whisk softened butter, vanilla and lemon zest. With a wooden spoon, press the butter into the flour mixture until a soft dough is formed.

3. Press the dough into the parchment paper into the prepared baking pan, with your fingers. If necessary, lightly flour your hands to prevent them from sticking to your hands.
4. Bake the crust for 20 minutes or until the crust is golden brown around the edges.
5. While the crust is baking, prepare the filling. In a mixing bowl, whisk together the eggs, sugar, flour, baking powder, lemon juice and salt. Set aside.
6. As soon as the crust is out of the oven, lower the heat to 325F. Pour the filling over the warm crust and bake again for 20 to 25 minutes or until the filling is set.
7. Allow the pan to cool, then place into the refrigerator for at least 2 hours, (preferably overnight.)
8. Once completely chilled, carefully remove the lemon bars from the pan. (Tip: Dip your knife into a glass of hot water and wipe with a towel between each cut to create smooth sides.)
9. Keep refrigerated until serving (up to 3-4 days.)



## Oatmeal Cookies (Lauren's Latest)

Preparation: 15 minutes , Cook Time: 9-12 minutes

Yield: 36 small cookies

*Buffy and Tribeca.*

*Recipe by Lauren's Latest*



**1 cup salted butter, softened**  
**3/4 cup, packed light brown sugar, packed**  
**1/2 cup, granulated sugar**  
**2 large eggs**  
**2 teaspoon, vanilla extract vanilla extract**

**2 1/4 cups, rolled oats**  
**1 3/4 cups, all-purpose flour**  
**1/2 teaspoon, baking soda**  
**1/2 teaspoon, baking powder**  
**1/2 teaspoon, salt**

1. Preheat oven to 325 degrees. Line two light- colored baking sheets with parchment paper and set aside.
2. In a large bowl, cream butter and sugars together until light and fluffy, about 3-4 minutes. Stir in eggs and vanilla until well combined.
3. Slowly incorporate remaining ingredients until the dough has just come together. Scoop into cookies and place on prepared sheets. Bake 9-12 minutes or until edges are golden brown and the centers are soft but not gooey.
4. Cool 5 minutes on the hot baking sheet before transferring to cooling racks. Store in airtight containers for up to 3 days.

Recipe Notes: statement made by Lauren.

I use and prefer salted butter for all my baking. However, if you prefer unsalted butter, increase the salt to 1 teaspoon.

For oatmeal raisin cookies, add in 1 cup raisins and 1 teaspoon ground cinnamon to cookie dough before scooping. For oatmeal chocolate chip cookies, add in 1-1 1/2 cups chocolate chips to cookie dough before scooping.

## Peanut Butter Cookies

---

*My mother's father, Leon Quénel.*

*developed by the gang at America's Test Kitchen and originally published in Cook's*



**2 1/2 cups unbleached all-purpose flour**  
**1/2 teaspoon baking soda**  
**1/2 teaspoon baking powder**  
**1/2 teaspoon salt**  
**1 cup roasted salted peanuts**  
**1/2 pound (2 sticks) salted butter**

**1 cup packed dark brown sugar**  
**1 cup granulated sugar**  
**1 cup extra-crunchy peanut butter**  
**2 large eggs**  
**2 teaspoons vanilla extract**

1. Adjust oven rack to low center position. Heat oven to 350 degrees. In a medium bowl, sift flour, baking soda, baking powder and salt. Set aside. Place peanuts in a food processor and pulse until the texture of bread crumbs. Set aside.
2. In bowl of electric mixer or by hand, beat butter until creamy. Add sugars and beat until fluffy, about 3 minutes, scraping sides as necessary. Then beat in crunchy peanut butter until fully incorporated, followed by eggs and vanilla. Gently stir dry ingredients into peanut butter mixture, Fold in ground peanuts just until incorporated.
3. Line a baking sheet with parchment paper. Drop dough onto sheet in spoonfuls a little bigger than a golf ball, about two inches apart. Dip a fork in cold water and then press the back into dough, repeating to make a crisscross.
4. Bake until cookies are puffed and slightly brown along edges, but not top, 11 to 12 minutes. They you will not look completely baked. Cool cookies on cookie sheet until set, about 3 minutes. Transfer to wire rack to cool completely. Repeat with remaining dough. Cookies will keep, refrigerated in an airtight container, up to 7 days.

**Rugelachs**

Makes 8 Servings

Preparation: Overnight , Cook Time: 30 minutes

Yield: 36 cookies

*My sister, Claude. She did not like her name, so she went by Claudia.*

*David and I used to have so much fun making these cookies when he was a little. boy. The dough must be prepared and allowed to rest overnight.*

**CREAM CHEESE PASTRY**

1/2 pound (2 sticks butter) softened  
 1/2 pound cream cheese (1 8oz. package) softened  
 1/2 teaspoon salt  
 2 cups sifted all purpose flour

**FILLING**

1/2 cup plus 2 tablespoons granulated sugar  
 3 teaspoons cinnamon

3 tablespoons butter melted  
 3/4 cup currant or raspberry preserves  
 5 ounces walnuts finely chopped  
 3 ounces raisins (if you wish)

**GLAZE**

1 egg yolk  
 1 teaspoon water

**DOUGH PREPARED THE NIGHT BEFORE**

1. Get butter and cream cheese to room temperature.
2. In the large bowl of an electric mixer, cream the butter and cream cheese together until completely blended and smooth. Beat in the salt and on low speed, gradually add the flour. While beating in the flour, toward the end, the dough might start to run up on the beaters. If so, the last of it may be stirred by hand. When the dough is smooth, flour your hands lightly and form it into a roll. Cut the roll into three equal pieces. Form each roll into a rectangular piece, flatten it slightly, and wrap each individually in plastic wrap. Refrigerate dough overnight.

### CONSTRUCTING COOKIES

3. When you are ready to bake, prepare the following filling and then adjust two racks to divide the oven into thirds. Preheat the oven to 350 degrees. Line your cookie sheets with aluminum foil. I like to spray foil with cooking spray, as the cookies tend to stick to foil.
4. Stir the sugar and cinnamon together and set aside. Do not mix the rest of the ingredients.
5. Place one piece of dough on a floured surface. With a floured rolling pin, pound the dough firmly to soften it slightly. Then roll the dough into a 12x8 rectangle, making sure dough does not stick to counter by lifting it occasionally. don't worry about slightly uneven edges.
6. With a pastry brush, brush the dough with a good amount of the melted butter and quickly before the dough hardens the butter, sprinkle with one-third of the sugar cinnamon mixture. Then spread with one third of the jelly, and walnuts. Then with the rolling pin, roll over the filling gently to press the topping slightly into the dough.
7. Roll each piece of dough jelly-roll fashion. Then slice roll into equal pieces approximately 3/4" thick, then place on a baking sheet 1 inch apart on the aluminum foil. Repeat with remaining dough and filling. Since some of the filling will fall out while you are rolling up the cookies, after each third of the dough it will be necessary to clean the pastry board: either shake it or scrape it with a dough scraper or a wide metal spatula and then re-flour it, and wipe off rolling pin. Reflour it.
8. In a small cup, with a fork, stir the yolk and water just to mix. With a pastry brush, brush the glaze over the tops of the cookies.
9. Bake two sheets at a time for about 30 minutes, until the horns are golden brown. Half way through the baking, reverse the sheets top to bottom and front to back once, to insure even browning. If you bake one sheet at a time use the higher rack.
10. When baked, with a wide metal spatula immediately transfer the cookies to rack to cool. Enjoy!!!!

## Seriously Fudgy Homemade Brownies

Makes 18 Servings

Preparation: 30 minutes , Cook Time: 30 minutes

Yield: 18 pieces

*Great at that violin.*

*These are the richest, most decadent homemade brownies you'll ever try. You only need a few basic ingredients, 1 bowl, and they're done baking in 30 minutes!*

*Recipe by Sally's Baking Addiction*



**3/4 cup unsalted butter**  
**1 4-ounce semi-sweet chocolate bar coarsely chopped**  
**2 cups granulated sugar\***  
**3 large eggs at room temperature**  
**2 teaspoons pure vanilla extract**

**1 cup unsweetened natural or dutch-process cocoa powder\***

**1 cup all-purpose flour (spoon & leveled)**  
**1 teaspoon salt**  
**optional: 1-1/4 cup semi-sweet chocolate chips**

1. Preheat the oven to 350F (177C) and grease a 9x13 inch pan or line with aluminum foil or parchment paper, leaving an overhang on the sides to lift the finished brownies out (makes cutting easier!). Set aside.
2. In a microwave-safe bowl, combine the butter and 2 ounces of chopped chocolate. Melt in 30 second increments, whisking after each, until completely smooth. Whisk in the sugar until completely combined, then whisk in the eggs and vanilla. The batter will be light brown and a little dull looking.
3. Add the cocoa powder, flour, salt, remaining 2 ounces of chopped chocolate and the chocolate chips. Fold it all together with a rubber spatula or wooden spoon. Batter will be very thick. Spread evenly into prepared pan.
4. Bake for 30 minutes, then test the brownies with a toothpick. Insert it into the center of the pan. If it comes out with wet batter, the brownies are not done. If there are only a few moist crumbs, the brownies are done. Keep checking every 2 minutes until you have moist crumbs. My brownies take 31-32 minutes.
5. Remove from the oven and place on a wire rack to cool completely in the pan before cutting into squares.
6. Cover and store leftover brownies at room temperature for up to 1 week.

## Shortbread

Preparation: 15 minutes , Cook Time: 20 minutes

Yield: 16 cookies

*Mrs P Dancing School, Brooklyn. The star of the show, Lisa.*

*This simple and satisfying, melt in your mouth shortbread cookies recipe you'll quite likely find irresistible!*



**10 tablespoons unsalted butter at room temperature**

**1/2 cup confectioners' sugar**

**1/2 teaspoon pure vanilla extract**

**1 1/2 cups all-purpose flour**

**1/2 teaspoon kosher salt optional**

1. Preheat to 350 degrees.
2. In a stand mixer fitted with a paddle attachment, beat butter and vanilla extract until creamed.
3. Add confectioners' sugar and salt; mix until combined.
4. Scrape bowl down and add flour while beating on low. Scrape bowl once more and mix until combined.
5. Shape the dough into a rectangular prism, wrap in plastic and chill until firm. At least an hour.
6. Preheat oven to 350F (1770). Use a sharp knife to cut 1/2 inch thick slices.
7. Place slices, spaced at least an inch apart onto a baking sheet lined with a silicone mat or parchment paper.
8. Use a fork or skewer to indent a pattern onto the top.

9. Bake for about 20 minutes, rotating sheet half way through cooking.

10. Transfer to a wire sheet to cool.

Notes:

The cookie dough can be made well in advance. It keeps for about a week in the fridge and a month in the freezer. Make sure to wrap very well and allow to warm up just enough to cut.

## Super Moist Chocolate Cupcakes

Makes 14 Servings

Preparation: 25 minutes , Cook Time: 18-21 minutes

Yield: 14

*These super moist chocolate cupcakes pack TONS of chocolate flavor in each cupcake wrapper! Made from simple everyday ingredients, this easy cupcake recipe will be your new favorite. For best results, use natural cocoa powder and buttermilk. These chocolate cupcakes taste completely over-the-top with chocolate buttercream frosting!*



**3/4 cup (95g) all-purpose flour (spoon & leveled)**  
**1/2 cup (45g) unsweetened natural cocoa powder**  
**3/4 teaspoon baking powder**  
**1/2 teaspoon baking soda**  
**1/4 teaspoon salt**  
**2 large eggs at room temperature**

**1/2 cup (100g) granulated sugar**  
**1/2 cup (100g) packed light brown sugar**  
**1/3 cup (80ml) vegetable or canola oil (or melted coconut oil)**  
**2 teaspoons pure vanilla extract**  
**1/2 cup (120ml) buttermilk at room temperature**

1. Preheat the oven to 350F (177C). Line a 12-cup muffin pan with cupcake liners. Line a second pan with 2 liners. This recipe makes about 14 cupcakes. Set aside.
2. Whisk the flour, cocoa powder, baking powder, baking soda, and salt together in a large bowl until thoroughly combined. Set aside. In a medium bowl, whisk the eggs, granulated sugar, brown sugar, oil, and vanilla together until completely smooth. Pour half of the wet ingredients into the dry ingredients. Then half of the buttermilk. Gently whisk for a few seconds. Repeat with the remaining wet ingredients and buttermilk. Stir until \*just\* combined; do not overmix. The batter will be thin.
3. Pour or spoon the batter into the liners. Fill only halfway (this is imperative! only halfway!) to avoid spilling over the sides or sinking. Bake for 18-21 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool completely before frosting.

## Three Color cookie aka Rainbow Cookies

Makes 10 Servings

Preparation: 20 minutes , Cook Time: 18 minutes

Yield: 10

*Jennifer in front I of MIG 21 she flew in, for her 21st birthday gift, at air show in Montreal, Canada.*

*I think by now, these are just everyone's favorites, except for Jen. No surprise there. When I worked in Chinatown I used to go to Ferrara Bakery, world known place in Little Italy, NYC and I managed to get the recipe for these cookies. I tweaked them somewhat, and I dare say they are probably as good if not better than the original. These will keep easily in refrigerator up to one week or more. If they last that long.*



**8 ounces powdered sugar**  
**12 oz cans Solo almond filling**  
**7/8 cup shortening (Crisco)**  
**6 large eggs**  
**7 ounces 1/2 all purpose flour**

**1 teaspoon vanilla**  
**a few drops almond extract**  
**1 jar raspberry or apricot preserves Bonne Maman**  
**red and green food coloring**  
**7 ounces semi-sweet or bittersweet chocolate chips**

1. Preheat oven to 375F. In large bowl mix almond filling and powdered sugar until well blended. Mix in shortening blending well. Beat in eggs, one at a time, beating well after each addition. Stir in vanilla and almond extract. Gradually add flour to mixture until well blended.
2. Divide batter into three equal portions (about 13 ounces per batch) and color one batch red and one batch green. Leave the third plain. Line bottom and sides of a 10 3/4x7 1/2 pan (Fat Daddio is a good pan) with wax paper. To hold corner in place you can use a bit of batter so that the wax paper will stick to pan. Spread batter Evenly and bake for about 15 minutes to 18 minutes. Remove from oven and let cool slightly. Then remove to a wire cooling pan. Repeat this operation with new wax paper, until all three batters are cooked.
3. When all layers have cooled, place red layer on bottom on top of a plastic wrap, spread either raspberry or apricot preserves then top with plain color, spread more preserves, then top with green layer. At this point you will need to weight this down. Place some plastic wrap over the green layer then put on heavy books or an iron and let sit overnight.
4. When ready, melt the chocolate in a heat proof bowl until it has melted. Pour a nice layer of chocolate over the green layer. You don't need to cover the sides as they will be cut off for a nice finished look. As soon as you have smoothed the chocolate, move your cake to the fridge, and let sit for about 15 minutes. Don't let it get too cold as chocolate will harden and when you go to cut the cake into pieces, the chocolate will crack. When ready, cut off all 4 edges. Those pieces don't look good but they are delicious. Then cut your cake into little cookies. Return to the refrigerator so it will set completely. Ready to go.



**Traditional Scottish Shortbread**

Makes 6 Servings

Preparation: 10 minutes , Cook Time: 30 minutes

Yield: 18 pieces

*This is the tractor that Dad worked on while attending Dartmouth!!! Oooops, it was Canaan College in New Hampshire.*

*Perfectly crumbly, irresistibly buttery and wonderfully delicious, Scottish Shortbread has been a favorite treat for centuries!*



**cup 2 (240 grams) all-purpose flour  
stick 2 (230 grams) quality unsalted butter cubed  
and softened at room temperature (the better the  
butter the better the shortbread)**

**1/2 cup (120 grams) caster sugar (or pulse  
granulated sugar in a blender until very fine. Do  
NOT use powdered sugar)  
1/2 teaspoon salt**

1. Preheat the oven to 350 degrees F. Butter a 8x8 or 9x9 inch square baking pan. You can also use a round cake can and cut the shortbread into triangles.
  2. Place the caster sugar, flour, salt and butter in a food processor and pulse until it's combined and looks like coarse breadcrumbs but somewhat soft and pliable when you press it between your fingers.
  3. Pour the mixture into the greased baking pan. Use your fingers and hands to firmly press down the mixture. Note: If the mixture is too dry to work with, including pricking with a fork, then it was not pulsed long enough in the food processor.
- Optional: Prick the shortbread with the tines of a fork, creating rows. Some people also like run a knife between each row of fork tines to make cutting the shortbread easier after it's baked.
4. Place the shortbread on the middle rack and bake for 30-35 minutes or until light golden and firm. Let cool. Cut and serve.

## White Chocolate Macadamia Nut Cookies

Makes 18 Servings

Preparation: 15 minutes , Cook Time: 8-10 minutes

Yield: 18

*Bernard with Margot and a Emilie in St Briac.*

**1 cup unsalted butter softened**  
**1 cup granulated sugar**  
**3/4 cup packed golden brown sugar**  
**2 teaspoons vanilla extract**  
**1/2 teaspoon salt**

**2 large eggs**  
**2 1/2 cups all-purpose flour**  
**1 teaspoon baking soda**  
**10 ounces good-quality white chocolate chopped into chunks**

1. Preheat the oven to 375F. Line 2 heavy large baking sheets with parchment paper.
2. Using an electric mixer, beat the butter, granulated sugar, brown sugar, vanilla, and salt in a large bowl until creamy. Add the eggs one at a time and beat well. Combine the flour and baking soda in a small mixing bowl. Gradually add to the butter mixture, beating just until blended. Stir in the white chocolate chunks and macadamia nuts.
3. Drop large rounded tablespoonfuls of the dough onto the baking sheets. Bake 8 to 10 minutes or until the edges are golden brown and the centers are set. Cool slightly, remove from the baking sheet and transfer to a wire rack to cool.

## *Desserts*

## Buttermilk Strawberry Shortcake

Makes 6 Servings

Preparation: 30 minutes , Cook Time: 15 to 20 minutes

*David about 4 yers old.**A light biscuit topped with delicious strawberries.*

**3 cups all-purpose flour**  
**4 teaspoons baking powder**  
**1 teaspoon baking soda**  
**1/3 cup white sugar**  
**1 1/2 teaspoons salt**  
**3/4 cup chilled unsalted butter, cut into small pieces**

**1 cup buttermilk**  
**2 tablespoons heavy cream**  
**1/4 cup turbinado sugar**  
**8 cups sliced fresh strawberries 1lb**  
**1/4 cup white sugar**  
**1 tablespoon lemon juice**

1. Preheat the oven to 425 degrees F (220 degrees C).
2. Line a baking sheet with parchment paper.
3. Whisk together flour, baking powder, baking soda, 1/3 cup white sugar, and salt in a mixing bowl.
4. Cut in cold butter with a knife or pastry blender until the mixture resembles coarse crumbs. (If desired, place flour mixture into the work bowl of a food processor with the butter; pulse several times to cut butter into the flour mixture. Transfer mixture to a mixing bowl, and proceed.)
5. Stir in buttermilk until the flour mixture is moistened.
6. Drop 1/3-cup scoops of the dough 2 inches apart onto the prepared baking sheet.
7. Brush biscuits with heavy cream and sprinkle generously with turbinado sugar
8. Bake in the preheated oven until golden brown, 15 to 20 minutes.

9. Mix together the sliced strawberries, 1/4 cup white sugar, and lemon juice in a large bowl. Allow berries to rest until juices develop, about 30minutes.

10. Serve the strawberries with juice over the biscuits.

## Dark chocolate Mousse

---

Preparation: 30 minutes

*Bernard and Emilie.*



**5 1/4 ounces bittersweet chocolate, coarsely chopped**  
**14 ounces cold heavy cream**  
**3 large egg whites**

**1 ounce sugar**  
**Sweetened whipped cream for garnish optional**  
**Shaved bittersweet chocolate for garnish optional**

1. Place chocolate in a large bowl set over a bain marie or in a double boiler at a low simmer. Stir chocolate until melted. Turn off the heat and let stand.
2. Beat the cream over ice until it forms soft peaks. Set aside and hold at room temperature. With a mixer, whip egg to soft peaks. Gradually add the sugar and continue whipping until firm.
3. Remove the chocolate from the bain marie and using a whisk, fold in the egg whites all at once. When the whites are almost completely incorporated, fold in the whipped cream. Cover the mousse and refrigerate for approximately 1 hour or until set. Serve in goblets topped with more whipped cream and shaved chocolate, if desired.

## Homemade Strawberry Sauce/ Topping

Makes 4 Servings

Preparation: 10 minutes

Yield: 1 1/2 cup

*David being David!!!!**You can use fresh or frozen strawberries in this versatile strawberry topping sauce. This topping is fresh, quick & easy and gives desserts that little something extra!*

<b>1 Tablespoon cornstarch</b>	<b>can use frozen; don't thaw)</b>
<b>3 Tablespoons (45ml) warm water</b>	<b>zest and juice from 1/2 lemon*</b>
<b>1 pound strawberries hulled and sliced in half (you</b>	<b>1/4 cup (50g) granulated sugar</b>

- 1 Whisk the cornstarch and water together until all the cornstarch has dissolved. (I just use a fork to mix- very easy.)
- 2 Place the cornstarch mixture, along with the rest of the ingredients, into a small saucepan over medium heat. Using a wooden spoon or rubber spatula, stir the mixture as it cooks. Break up some of the strawberries as you stir.
- 3 Bring it to a simmer and allow to simmer for 5 minutes, stirring constantly. After 5 minutes, remove pan from the heat and allow to cool. The mixture will thicken as it cools.
- 4 You can serve the sauce warm before it cools completely if desired, or store in the refrigerator for up to 1 week. Strawberry topping will be thick after refrigeration, so microwave for 15 seconds or warm on the stove to thin out, if desired.

**Lemon Soufflé**

Makes 8 Servings

Preparation: 20 minutes

*Lisa at her best, cooking for the family in St Briac.***About 1 teaspoon, or more butter for the dish****1 cup sugar plus some for the dish****6 eggs****1 tablespoon minced or grated lemon or orange zest****3/4 cup freshly squeezed lemon or orange juice or****Grand Marnier or other orange-flavored liqueur****Pinch salt**

1. Butter a 2-quart soufflé or other deep baking dish. Sprinkle the dish with sugar, invert it, and tap to remove excess sugar. Set aside and heat the oven to 350 degrees. Whisk the egg yolks with 3/4 cup of the sugar until light and very thick; the mixture will fall in a ribbon from the ends of the beaters when it is ready. Beat in the flavorings and set aside.

2. Beat the egg whites with the salt until they hold soft peaks; continue to beat, gradually adding the remaining 1/4 cup sugar, until they are very stiff but still glossy. Stir a good spoonful of them thoroughly into the egg yolk mixture to lighten it, then fold in the remaining whites, using a rubber spatula.

3. Transfer to the prepared soufflé dish(es) and bake until the center is nearly set, 25 to 35 minutes (15 to 25 minutes for individual soufflés). Serve immediately.

## Lisas's Chocolate Mousse

---

*LISA!!!!*



**200 grams dark chocolate**  
**40 sugar**

**3 eggs yolks**  
**6 egg whites**

Thats all... Just a tiny bit of butter when you melt the chocolate. The percentage of cacao is VERY important. Stick with 55%. I ate one today for dessert and it was the best.



**Make-Ahead Crème Brûlée**

Makes 8 Servings

Cook Time: 20-30 minutes

*My parents at La Gouesniere Restaurant. Summer of 1985.**With a lot of testing, we discovered the keys to the perfect crème brûlée recipe: lots of yolks for richness, turbinado sugar.**Recipe from Cook's Illustrated*

**1 vanilla bean split lengthwise with a paring knife**  
**4 cups heavy cream chilled**  
**2/3 cup granulated sugar (4 2/3 ounces)**  
**pinch salt**

**10 large eggs yolks**  
**8 teaspoons - 12 tsp turbinado sugar or Demerara**  
**sugar cups**

\* Two teaspoons of vanilla extract, whisked into the yolks in step 4, can be substituted for the vanilla bean. The best way to judge doneness is with a digital instant-read thermometer, 170-175F. The custards, especially if baked in shallow fluted dishes, will not be deep enough to provide an accurate reading with a dial-face thermometer. For the caramelized sugar crust, we recommend turbinado or Demerara sugar. Regular granulated sugar will work, too, but use only 1 scant teaspoon on each ramekin or 1 1/2 teaspoons on each shallow fluted dish. If your oven has a history of uneven heating, the custards may finish at different rates, so it is advisable to check each one separately rather than take the whole lot out at once.

1. Adjust an oven rack to the lower-middle position and heat the oven to 300 degrees. Place a kitchen towel on the bottom of a large baking dish or roasting pan and arrange eight 4- to 5-ounce ramekins (or shallow fluted dishes) on the towel; set aside. Bring a kettle of water to a boil over high heat.
2. Scrape the seeds from the vanilla bean. Combine the vanilla seeds, vanilla bean pod, 2 cups of the cream, granulated sugar, and salt together in a medium saucepan and bring to a boil over medium heat, stirring occasionally to dissolve the sugar. Remove the pan from the heat and let steep to infuse the flavors, about 15 minutes.
3. After the cream has steeped, stir in the remaining 2 cups cream to cool down the mixture. Whisk the yolks together in a large bowl until uniform. Whisk about 1 cup of the cream mixture into the yolks until loosened and combined; repeat with 1 more cup of the cream. Add the remaining cream and whisk until evenly colored and thoroughly combined. Strain through a fine-mesh strainer into a 2-quart measuring cup or pitcher, discarding the solids. Pour or ladle the mixture evenly into the ramekins.
4. Gently place the baking dish with the ramekins on the oven rack. Pour the boiling water into the baking dish, being careful not to splash any water into the ramekins, until the water reaches two-thirds the height of the ramekins. Bake until the centers of the custards are just barely set and are no longer sloshy, and a digital instant-read thermometer inserted in the centers registers 170 to 175 degrees, 30 to 35 minutes (25 to 30 minutes for shallow fluted dishes). Begin checking the temperature about 5 minutes before the recommended time.
5. Transfer the ramekins from the baking dish to a wire rack and let cool to room temperature, about 2 hours.
6. To Store: Wrap each ramekin tightly in plastic and refrigerate for up to 4 days.
7. To Serve: Unwrap the ramekins; if condensation has collected on the custards, place a paper towel on the surface to soak up the moisture. Sprinkle each custard with about 1 teaspoon turbinado sugar (1 1/2 teaspoons for shallow fluted dishes); tilt and tap the ramekin for even coverage. Ignite a torch and, following the manufacturer's instructions, caramelize the sugar by holding the end of the flame about 1 inch from the surface of the custard until the sugar melts, then burns to a golden brown, proceeding the same way until the entire surface is deeply golden brown and hard. Refrigerate the ramekins, uncovered, to re-chill, about 30 minutes (but no longer).
8. To serve right away, chill the baked custards as directed in step 6 until they are set, about 4 hours, before serving as directed in step.

## No Bake Cheesecake Jars

Preparation: 30 minutes , Cook Time: 0 minutes

*Carolee, Joel, and David, 2018.*

*This jar dessert recipe combines a 2 ingredient graham cracker crust with an easy no-bake cheesecake filling. For best results, read through the recipe and watch the video tutorial above before beginning. See blog post for cheesecake filling flavors and see recipe notes or blog post for topping and garnish suggestions.*

*Blog from Joule sous-vide*



**2 Tablespoons (30g) unsalted butter, melted**  
**1 cup (100g) graham cracker crumbs (about 8 graham crackers)**  
**1 cup (240ml) heavy cream or heavy whipping cream cold**  
**1 -8ounce block (224g) full-fat cream cheese softened to room temperature**

**1/3 cup (65g) granulated sugar**  
**2 Tablespoons (30g) sour cream, at room temperature**  
**1 teaspoon lemon juice**  
**1/2 teaspoon pure vanilla extract**  
**Toppings and garnishes**

1. Have your jars ready to go and lined up. This recipe yields about 6 8 ounce jars or 10 6 ounce jars.
2. CRUST

Melt the butter in the microwave in a medium heat-proof bowl or use the stove. Stir in the graham cracker crumbs. The mixture will resemble wet sand. Spoon a generous spoonful into each jar, about 2 Tablespoons into the 8 ounce jar and 1 1/2 Tablespoons into the 6 ounce jars.

### 3. FILLING

Using a hand mixer fitted or a stand mixer fitted with a whisk attachment, whip the cold heavy cream into Stiff peaks on medium-high speed, about 3-4 minutes. Set aside.

4. Using a hand mixer or a stand mixer fitted with a whisk or paddle attachment, beat the cream cheese, sugar, sour cream, lemon juice, and vanilla extract together on medium-high speed until smooth and creamy. Make sure there are no large lumps of cream cheese. If there are lumps, keep beating until smooth.

5. Using your mixer on low speed or a rubber spatula, fold the whipped cream into the cheesecake filling until combined. This takes several turns of your rubber spatula. Combine slowly as you don't want to deflate all the air in the whipped cream. Layer a couple large spoonfuls of filling on top of the crust in the jars. Use about 1 1/2 cup filling in the 8 ounce jars and 2 Tablespoons in the 6 ounce jars.

6 Layer a couple large spoonfuls of filling on top of the crust in the jars. Use about 1/4 - 1/3 cup filling in the 8 ounce jars and 3 Tablespoons (or however much you can pack in!) into the 6 ounce jars. Make sure to leave room for the topping.

7. The cheesecake jars are at room temperature at this point, but if you'd like to serve chilled, chill for at least 30 minutes and up to 3 days before adding the topping. (Cover if chilling for longer than 30 minutes.) I recommend adding the topping when serving or up to 2 hours in advance. The topping can seep down into the layers, so that's why I recommend adding it soon before serving.

8. Spoon topping and garnishes on top of filling, then serve. Cover and store leftover cheesecake jars in the refrigerator for up to 5 days.

Notes

Notes

Toppings: Chocolate Ganache, Strawberry Topping, Blueberry Sauce (use the blueberry sauce from my blueberry swirl cheesecake), Whipped Cream, Cherry Pie Filling, Lemon Curd, Salted Caramel. Fresh berries, chopped fruit, nuts, chocolate chips, lemon slices, lime slices, shredded coconut, sprinkles, mint, or whatever you desire. More Cheesecake Jars: This recipe can easily be doubled, tripled, or quadrupled. Keep in mind the whipping and beating times will increase with the added volume.

**Old Fashioned Strawberry Shortcake**

Makes 8 Servings

Preparation: 30 minutes , Cook Time: 12 minutes

Yield: 8

*Jennifer in Afghanistan with a Mongolian Fighter, July 2012***FILLING AND SERVING****1 quart strawberries****1/3 cup sugar****1 tablespoon lemon juice****Whipped cream:****1 1/2 cups heavy cream****SHORTCAKE BISCUIT****2 cups self rising cake flour****2 tablespoons sugar****1 stick unsalted butter****2/3 cup to 3/4 buttermilk milk or heavy cream****2 tablespoons buttermilk****2 tablespoons sugar**

1. Place the berries in a colander and quickly rinse them under running cold water. Pour them on a pan or tray lined with several thicknesses of paper towel to drain for 5 minutes. Hull the strawberries with the point of a stainless steel paring knife, then slice them into a bowl. Sprinkle with the sugar and lemon juice, then set aside, covered at room temperature for an hour or two.
2. Whip the cream (add a couple of tablespoons of sugar, if you like) until it holds a soft peak, cover and refrigerate.
3. Preheat the oven to 425F degrees and set rack in the middle level. In a food processor combine the self-rising flour and sugar and pulse to mix. Add the butter, cut into 8 to 10 pieces, and pulse until the mixture resembles coarse meal. Transfer the mixture to a large bowl and make a well in the center. With a fork stir in the buttermilk, being careful not to over work the dough. Let the dough stand for a minute or 2 to let the flours absorb the liquid. Flour the work surface and turn the dough out onto it. Fold the dough over on itself 2 or 3 times, until it is smooth and less sticky.
4. Pat the dough into a 6 by 12-inch rectangle and cut into 8 (3-inch) biscuits with a sharp floured round cutter. Transfer to a parchment-lined cookie sheet. Paint the tops with the buttermilk and sprinkle with the sugar. Bake for 12 minutes, until well risen and golden brown. Take out and cool on wire rack.

5. Split shortcakes in half horizontally using a serrated knife; place each bottom on serving plate, top with 1/4 cup strawberry mixture over each bottom half. Top with shortcake tops; spoon 1/4 cup strawberry mixture over each top. Top each serving with a generous amount of whipped cream. Garnish with some whole strawberries, if desired.

## Soufflé Au Citron (Lemon Soufflé)

Preparation: 15 minute , Cook Time: 7 minutes

Makes 4 Servings

Yield: 4 ramekins

*Dave and Henry, November 2019, West St, NYC.*

*This is a translation from Marmiton (French website) Savory, delicious, and made without any fat.*



- 3 egg  
- 80gr sugar  
- zest of 2 lemon

- juice of one lemon  
pinch - few of confectioners sugar  
- salt

1. Place 4 ramekins in refrigerator to allow them to get cold.
2. Generously butter a ramekin and pour sugar in it to coat it well, then move on to the next one, pouring the sugar from ramekin to ramekin. Set aside.
3. Place 3 eggs in a bowl with 50 grams of sugar. Mix well. Add the lemon zest while mixing. Set aside.
4. Put 3 egg whites in a bowl. Add a small pinch of salt so that they will rise. Add 10 grams of sugar while mixing the whites, add the lemon juice.
5. Delicately incorporate them egg whites to your other bowl.
6. Pour in ramekins and sprinkle with confectioners sugar. Bake 7 minutes at 180C.

7. When out of oven sprinkle more confectioners sugar and serve.



*Fish and Seafood*

## Honey Garlic Shrimp in 20 Minutes

Makes 4 Servings

Preparation: 20 minutes , Cook Time: 5 minutes

Yield: 4

*My mom, around 1984.*

*This honey garlic shrimp is one of the most popular recipes on this website because it's not only lip-smacking delicious, it's a very quick and easy dinner recipe. Ready in 20 minutes, this healthy dinner will join your regular dinner rotation. Serve with brown rice and vegetables, grill on skewers, or serve over salad.*



**1/3 cup honey**  
**1/4 cup soy sauce (I use reduced sodium))**  
**1 teaspoon Tablespoon jarred minced garlic or 2**  
**teaspoon fresh\***  
**1 teaspoon ginger (optional)**

**1 pound medium uncooked shrimp peeled &**  
**deveined**  
**2 teaspoons olive oil**  
**optional: chopped green onion for garnish**

1. Whisk the honey, soy sauce, garlic, and ginger (if using) together in a medium bowl.
2. Place shrimp in a large zipped-top bag or tupperware. Pour 1/2 of the marinade mixture on top, give it all a shake or stir, then allow shrimp to marinate in the refrigerator for 15 minutes or for up to 8-12 hours. Cover and refrigerate the rest of the marinade for step 3. (Time-saving tip: while the shrimp is marinating, 1 steamed broccoli and microwaved some quick brown rice.)

3. Heat olive oil in a skillet over medium-high heat. Place shrimp in the skillet. (Discard used marinade.) Cook shrimp on one side until pink, about 45 seconds- then flip shrimp over. Pour in remaining marinade and cook it all until shrimp is cooked through, about 1 minute more.
4. Serve shrimp with cooked marinade sauce and a garnish of green onion. The sauce is excellent on brown rice and steamed veggies on the side.

#### Notes

1 Garlic: If using refrigerated jarred minced garlic, use 1 Tablespoon. If using fresh garlic that you mince yourself, use 2 teaspoons.

2 Shrimp: You can remove the tail or leave it on. Whatever's easiest! | recommend using fresh shrimp, but you can use frozen. Thaw before marinading and cooking. If using frozen cooked shrimp, thaw, marinate, and cook as directed. You'll really just be heating the shrimp up in the sauce.

3 Using leftover marinade is a debated topic. While you could boil it to rid any contamination, the flavor could possibly change. But do what you'd like. Usually I just make a little extra (like we do here) to use as the sauce

## Fish in Papillotes

Makes 4 Servings

Preparation: 15 minutes , Cook Time: 15 minutes

Yield: 4 papillotes

*Lisa's wedding in St Agne, Perigord, France July 29, 1995.*



**4 flat pieces of fish of your choice**  
**1/2 stick unsalted butter**  
**1/4 cup extra virgin olive oil**  
**salt and pepper**  
**part scallions sliced white only**

**italian herbs to your taste**  
**paprika to your taste**  
**drop white wine a few per papillotes**  
**1 lemon squeezed and shredded rinds**

1. Preheat oven to 350F.
2. Cut sheets of rectangular aluminum foil large enough to overlap your pieces of fish. Melt the butter. Spread the olive oil and melted butter all over the tin foil with a pastry brush. Brush butter and oil on both side of fish. Place your fish on one half of tin foil, then coat fish with salt, pepper, paprika, scallions, herbs and either some lemon juice and/or rinds. You may want to put a few drops of white wine, or not.
3. Fold you tin foil over the fish and seal the edges tightly closed.
4. Place your papillotes on baking sheet and bake 10 to 15 minutes. Voila!

## Fish Meunière for Two

Makes 2 Servings

Preparation: 30 minutes

*Joel in his fishing outfit.*

*The best fish meunire recipes produce perfectly cooked fillets that are delicately crisp and golden brown on the outside and moist and flavorful on the inside, napped in buttery yet light sauce. We found that the type of fish matters less than its freshness and the thickness of the fillet. For the perfect coating, there was no need to use eggs or bread crumbs. We simply dried the fillets, seasoned them with salt and pepper, allowed them to sit for five minutes, then dredged them in flour. A nonstick skillet coated with a mixture of oil and butter prevented sticking. For the sauce, we browned the butter in a stainless steel skillet, seasoned it with lemon juice, then poured the mixture over the fish. The lemon juice in the sauce added a pleasant lightness.*

*\* Try to purchase fillets that are of similar size, and avoid those that weigh less than 5 ounces because they will cook too quickly.*



1/4 cup unbleached all-purpose flour  
 2 ounces sole fillets or flounder fillets each 5 to 6  
 and 3/8 inch thick patted dry with paper towels  
 Salt and ground black pepper  
 1 tablespoon unsalted butter  
 Browned butter

2 tablespoons unsalted butter cut into 2 pieces  
 1 1/2 teaspoons chopped fresh parsley leaves  
 2 teaspoons lemon juice from 1 lemon  
 1/2 lemon cut in wedges for serving  
 1 tablespoon vegetable oil

FOR THE FISH:

1. Adjust oven rack to lower- middle position, set 2 heatproof dinner plates on rack, and heat oven to 200 degrees. Place flour in large baking dish. Season both sides of each fillet generously with salt and pepper; let stand until fillets are glistening with moisture, about 5 minutes. Coat both sides of fillets with flour, shake off excess, and place in single layer on baking sheet.

2 Heat oil in 10-inch nonstick skillet over high heat until shimmering, then butter and swirl to coat pan bottom; when foaming subsides, carefully place fillets in skillet, bone-side down. Immediately reduce heat to medium-high and cook, without moving fish, until edges of fillets are opaque and bottom is golden brown, about 2 1/2 to 3 minutes. Using 2 spatulas, gently flip fillets (see illustration below) and cook on second side until thickest part of fillet easily separates into flakes when toothpick is inserted, about 2 minutes longer. Transfer fillets, one to each heated dinner plate, keeping bone-side up, and return plates to oven.

#### FOR THE BROWNED BUTTER:

3. Heat butter in 10-inch skillet over medium-high heat until butter melts, 1 to 1 1/2 minutes. Continue to cook, swirling pan constantly, until butter is golden brown and has nutty aroma, 1 to 1 1/2 minutes; remove skillet from heat. Remove plates from oven and sprinkle fillets with parsley. Add lemon juice to browned butter and season to taste with salt; spoon sauce over fish and serve immediately with lemon wedges.

## Homard á l'Armoricaine (Brittany style)

---

*Margot 2017*

*This is my mother's recipe. It is too gruesome for me to prepare as the lobsters have to be cut apart while they are alive, but Dad is willing to do it. The results, once you get part the gruesome part, are spectacular. Make as much sauce as possible and buy lots of good crusty bread for lapping up the delicious sauce. Also have some large garbage bags to wrap over yourself, as it is a very messy dish to eat.*



**2 1.5 lbs whole live lobsters**  
**1 chopped onion**  
**2 cloves garlic chopped**  
**2 tablespoons all purpose flour**  
**1 liter white wine Blanc des Blancs or any dry white wine**  
**2 tablespoons tomato paste**

**5 tablespoons unsalted butter**  
**cognac for flaming**  
**salt and pepper**  
**dash cayenne pepper**  
**extra virgin olive oil for frying**  
**tarragon to taste**

1. Chop the lobsters starting at the head, and cut into sections. Reserve all the juices and roe that comes out of lobsters. Cook the head even though you will not eat them. They add flavor to the dish, and discard them before serving.

3. Add butter and fry onions and garlic. When they are cooked, add some flour and make a smooth paste, then add wine, tomato paste, salt, pepper, cayenne and tarragon. Cook at least 1 hour. Midway thru the cooking put the pieces of lobster back in pot. Taste the sauce and make any adjustment needed. It may require some more cayenne, or tomato paste, or salt, or a little sugar to fight the acidity of the tomato paste. Discard lobster heads.

4. Serve with some crusty bread for lapping up the sauce.

**Kyoto Salmon**

Makes 4 Servings

Preparation: 2:15 hours , Cook Time: 3-5 minutes

Yield: 4 pieces

*My mom standing, my aunt Christiane sitting, and my sister Claude.*

**1/4 cup orange juice concentrate**  
**2 tablespoons ketchup**  
**1 tablespoon fresh lemon juice**  
**1 tablespoon minced green onion**

**1 tablespoon minced garlic**  
**1 tablespoon ginger juice**  
**1 pound salmon cut into 4 equal portions**

1. Combine all ingredients except for salmon and place in a glass baking pan. Add salmon and marinate for 30 minutes to 2 hours.

2. Preheat grill. Grill salmon for 3 to 5 minutes on each side or until cooked through.

Hands On Cooking

**Monk Fish (Lotte á l'Armoricaïne)**

Makes 4 Servings

Preparation: 40 minutes

*Henry's birth 2/2/18 Hollywood, CA.**I like to serve this with some boiled potatoes, but you could use rice or any pasta.*

**800 grams Monk Fish Medallion slices 1 1/2" to 2" thick**  
**500 grams whole tomatoes peeled and coarsely chopped**  
**2 onions chopped**  
**4 shallots chopped**  
**1 clove garlic chopped**

**100 grams butter demi-sel softened**  
**50 cl. white wine dry blanc de blancs cognac or Calvados for flaming**  
**2 tablespoons tomato paste**  
**unbleached all-purpose flour to coat fish**  
**salt and pepper to taste**  
**2 pinches cayenne pepper**

1. Salt and pepper monk fish, then dredge pieces in flour. Melt 75 grams of butter in a pot. Cook the onions, garlic, and shallot for 2 minutes.
2. Add monk fish and cook until golden, on all sides. When ready, flame with cognac or calvados.
- 3 Add the crushed tomatoes, the dry wine, and to 2 to 3 tablespoons of tomato paste, Add salt, pepper and cayenne pepper. Cook for 30 minutes on low heat, uncovered.
4. Drain the fish and keep warm in a deep dish. Pass the sauce thru a sieve, and while doing that, whip the softened butter with a whisk. Pour sauce over fish and serve.





**Pan-Seared Scallops**

Makes 4 Servings

Preparation: 20 minutes , Cook Time: A few minutes

Yield: 4

*Dad and I, in Chamonix, France, summer 2015.*

*Producing crisp-crust restaurant-style scallops means overcoming two obstacles: chemically treated scallops and weak stovetops. We wanted to achieve superior pan-seared scallops that had a perfectly brown crust and no hint of off-flavors. We strongly recommend purchasing dry scallops (those without chemical additives). If you can only find wet scallops, soak them in a solution of 1 quart cold water, 1/4 cup lemon juice, and 2 tablespoons table salt for 30 minutes before proceeding with step 1. In step 2, season the scallops with pepper only. If you are unsure whether your scallops are wet or dry, conduct this quick test: Place 1 scallop on a paper towel-lined, microwave-safe plate and microwave on high power for 15 seconds. If the scallop is dry, it will exude very little water. If it is wet, there will be a sizable ring of moisture on the paper towel. (The microwaved scallop can be cooked as is.) Prepare the sauce (if serving) while the scallops dry (between steps 1 and 2) and keep it warm while cooking them. For an accompaniment, use one of our recipes for Orange-Lime Vinaigrette, Ginger Butter Sauce, and Caper-Mustard Sauce.*



**1/2 pound dry sea scallop 10 to 20 per pound  
tendons removed  
Salt and pepper**

**2 tablespoons vegetable oil  
2 tablespoons unsalted butter  
lemon wedges**

1. Place scallops on rimmed baking sheet lined with clean dish towel. Place second clean dish towel on top of scallops and press gently on towel to blot liquid. Let scallops sit at room temperature for 10 minutes while towels absorb moisture.

2. Sprinkle scallops on both sides with salt and pepper. Heat 1 tablespoon oil in 12-inch nonstick skillet over high heat until just smoking. Add half of scallops in single layer, flat side down, and cook, without moving them, until well browned, 1 1/2 to 2 minutes.
3. Add 1 tablespoon butter to skillet. Using tongs, flip scallops; continue to cook, using large spoon to baste scallops with melted butter (tilt skillet so butter runs to 1 side) until sides of scallops are firm and centers are opaque and register 115 degrees, 30 to 90 seconds longer (remove smaller scallops as they finish cooking). Transfer scallops to large plate and tent loosely with aluminum foil. Wipe out skillet with paper towels and repeat with remaining oil, scallops, and butter. Serve immediately with lemon wedges.

## Poached Salmon with Capers and Herb Vinaigrette

Makes 4 Servings

Preparation: 30 minutes , Cook Time: 11-16 minutes

*Prom night.*

*For a poached salmon recipe with supple salmon accented by the delicate flavor of the poaching liquid-in under half an hour-we came up with some tricks: Using less poaching liquid allowed us to cut back on the vegetables and aromatics in the broth, saving preparation time; adding alcohol to the liquid lowered its boiling point, creating steam that cooked the part of the fish that wasn't submerged; and resting the fish on lemon slices prevented the bottom from overcooking.*

*\* To ensure even-sized pieces of fish, we prefer to buy a whole center-cut fillet and cut it into four pieces. If a skinless whole fillet is unavailable, follow the recipe as directed with skin-on fillet, adding 3 to 4 minutes to the cooking time in step 2. Remove the skin after cooking (see instructions below). This recipe will yield salmon fillets cooked to medium. If you prefer rare salmon (translucent in the center), reduce the cooking time by 2 minutes, or until the salmon registers 110 degrees in the thickest part.*



**2 lemons**  
**2 tablespoons chopped fresh tarragon leaves stems reserved**  
**2 small shallots minced (about 4 tablespoons)**  
**1/2 cup dry white wine**  
**1/2 cup water**  
**1 part skinless salmon fillet ( 13/4 to 2 pounds)**

**about 11/2 inches at thickest white membrane removed**  
**piece fillet cut crosswise into 4 equal**  
**2 tablespoons capers rinsed and roughly chopped**  
**1 tablespoon honey**  
**2 tablespoons extra-virgin olive oil**  
**Salt and ground black pepper**

1. Cut top and bottom off 1 lemon; cut into 8 to ten 1/4-inch-thick slices. Cut remaining lemon into 8 wedges and set aside. Arrange lemon slices in single layer across bottom of 12-inch skillet. Scatter herb stems and 2 tablespoons minced shallots evenly over lemon slices. Add wine and water.
- 2 Place salmon fillets in skillet, skinned- side down, on top of lemon slices. Set pan over high heat and bring liquid to simmer. Reduce heat to low, cover, and cook until sides are opaque but center of thickest part is still translucent (or until instant-read thermometer inserted in thickest part registers 125 degrees), 11 to 16 minutes. Remove pan from heat and, using spatula, carefully transfer salmon and lemon slices to paper towel-lined plate and tent loosely with foil.
3. Return pan to high heat and simmer cooking liquid until slightly thickened and reduced to 2 tablespoons, 4 to 5 minutes. Meanwhile, combine remaining 2 tablespoons shallots, chopped herbs, capers, honey, and olive oil in medium bowl. Strain reduced cooking liquid through fine-mesh strainer into bowl with herb-caper mixture, pressing on solids to extract as much liquid as possible. Whisk to combine; season with salt and pepper to taste.
4. Season salmon lightly with salt and pepper. Using spatula, carefully lift and tilt salmon fillets to remove lemon slices. Place salmon on serving platter or individual plates and spoon vinaigrette over top. Serve, passing reserved lemon wedges separately.

**Salmon Baked in Foil**

Makes 4 Servings

Preparation: 15 minutes , Cook Time: 25 minutes

Yield: 4 pieces

*Lisa and Jen.*

**4 (5 ounces each) salmon fillets**  
**2 teaspoons olive oil plus 2 tablespoons**  
**Salt and freshly ground black pepper**  
**3 cans tomatoes chopped or 1 (14-ounce) chopped**  
**tomatoes drained**

**2 chopped shallots**  
**2 tablespoons fresh lemon juice**  
**1 teaspoon dried oregano**  
**1 teaspoon dried thyme**

1. Preheat the oven to 400 degrees F.
2. Sprinkle salmon with 2 teaspoons olive oil, salt, and pepper. Stir the tomatoes, shallots, 2 tablespoons of oil, lemon juice, oregano, thyme, salt and pepper in a medium bowl to blend.
3. Place a salmon fillet, oiled side down, atop a sheet of foil. Wrap the ends of the foil to form a spiral shape. Spoon the tomato mixture over the salmon. Fold the sides of the foil over the fish and tomato mixture, covering completely; seal the packets closed. Place the foil packet on a heavy large baking sheet. Repeat until all of the salmon have been individually wrapped in foil and placed on the baking sheet. Bake until the salmon is just cooked through, about 25 minutes. Using a large metal spatula, transfer the foil packets to plates and serve.

## Shrimp and Garlic

Makes 4 Servings

Preparation: 15 minutes , Cook Time: 30 minutes

*My grandparents, Leon and Clemence. My grandma was half Spanish from Barcelona. Her mother was from Spain. They are my mom' parents.*



**1 pound shrimps**

**1 1/2 sticks unsweetened butter**

**4 cloves garlic finely chopped**

**4 tablespoons lemon juice**

**3 tablespoons parsley finely chopped**

**1/4 teaspoon red crushed peppers**

**salt and pepper**

1. Preheat oven to 400F. Put butter and garlic in a 13x9x2 dish and place in over until butter melts.
2. Add shrimps and lemon juice to butter. Stir to blend. Bake for 15 minutes. Mix in parsley and crushed peppers. Cook for another 2 minutes. Season with salt and pepper. Serve with pasta or rice. This is a really quick and delicious recipe.

**Shrimp and Orzo**

Makes 6 Servings

Preparation: 30 minutes , Cook Time: 10-15 minutes

Yield: 6

*Dave's MIT graduation with Dr. Oppenheim, at Brasserie Joe in Boston, MA, May 2008.**The original recipe calls for some dill, but it seems that I am the only one in this family who likes dill, so I don't add it. If you decide to use dill, don't put too much as it will overpower the recipe.*

**1 1/2 teaspoon kosher salt**  
**1/4 cup extra virgin olive oil**  
**1/2 pound orzo pasta**  
**1 1/2 tablespoons lemon juice freshly squeezed**  
**fresh ground black pepper**  
**1 pound large shrimp peeled and deveined**  
**1 bunch scallions white part only sliced**

**parsley small amount finely chopped**  
**1 seedless cucumber seeded and cut into medium diced**  
**1/2 red onion finely chopped**  
**3/4 pound feta cheese crumbed. Use a good quality salt and pepper**  
**dill chopped to your liking**

1. Preheat oven to 400F.
2. Fill large pot with water. Add 1 tablespoon of kosher salt and a splash of olive oil. Bring water to a boil. Add 1/2 pound of orzo and simmer 9 to 11 minutes, until cooked al dente . Drain and pour orzo into a large bowl. Whisk the lemon juice, the oil, 1 teaspoons of salt and 1/2 teaspoon of pepper. Pour over the hot pasta and stir well.
3. Meanwhile, place the shrimps on a baking sheet, on a single layer. Roast for 10 to 15 minutes. Don't overcook them. As soon as they look pink, they are done.

4. Add the cooked shrimps to the orzo and add scallions, parsley, cucumber, onion, 1 teaspoon salt, and 1 teaspoon pepper. Toss well. Add Feta cheese and stir carefully. Set aside at room temperature to allow the flavors to blend or refrigerate overnight. If you refrigerate, taste again for seasonings and bring back to room temperature before serving.



## Sizzling Garlic Shrimp

Makes 4 Servings

Preparation: 15 minutes , Cook Time: 10 minutes

*Jen's high school graduation portrait*

*The first step in a successful garlic shrimp recipe is to buy the best shrimp possible for the dish because most shrimp is frozen directly after being caught, and thawed shrimp start losing their flavor in just a couple of days, we chose to use frozen large shrimp in our recipe, yielding the best combination of flavor, ease of preparation, and value.*



**1 1/2 pounds large shrimp peeled and deveined**  
**Salt and pepper**  
**1/4 cup extra-virgin olive oil**  
**6 cloves garlic sliced thin lengthwise plus 1 clove minced**  
**1 red bell pepper, seeded and sliced**

**1/4 teaspoon red pepper flakes**  
**1/4 cup dry sherry**  
**2 tablespoons chopped fresh parsley leaves**  
**2 tablespoons unsalted butter softened**  
**1 tablespoon fresh lemon juice plus lemon wedges for serving**

1. Pat shrimp dry and toss with 1/4 teaspoon salt and 1/4 teaspoon pepper.
2. Cook oil and sliced garlic in large skillet over medium heat, stirring often, until garlic is golden and crisp, 3 to 4 minutes. Using slotted spoon, transfer garlic to small bowl. Add bell pepper and pepper flakes to skillet and cook until bell pepper is soft, about 3 minutes. Increase heat to high, add shrimp, and cook until edges turn pink, about 1 minute. Flip shrimp, add sherry, and simmer until shrimp are just cooked through, about 1 minute. Using slotted spoon, transfer shrimp to serving platter.

3. Add minced garlic, parsley, butter, and lemon juice to skillet and simmer until thickened, about 1 minute. Adjust seasonings, pour sauce over shrimp, and scatter browned garlic chips on top. Serve with lemon wedges.

## Sizzling Shrimp Scampi

Makes 4 Servings

Preparation: 15 minutes , Cook Time: 10 minutes

*Dad's father, Sam.*

*Scampi refers to shrimp that are split, brushed with garlicky butter and broiled. The recipe here calls for flavoring butter with lemon, garlic, parsley and thyme, then dotting it liberally on shrimp and roasting the shellfish until it sizzles.*



**2 sticks unsalted butter softened**  
**3 cloves large garlic very finely chopped**  
**1 tablespoon plus 2 teaspoons chopped flat-leaf parsley**  
**1 1/2 teaspoons finely grated lemon zest**  
**1 teaspoon freshly squeezed lemon juice**

**1/2 teaspoon chopped thyme leaves**  
**Kosher salt and freshly ground black pepper**  
**3 lbs. large shrimp-shelled and deveined tails left on**  
**1 tablespoon thinly sliced basil leaves**  
**Crusty bread for serving**

1. Preheat the oven to 450. In a medium bowl, mix the butter with the garlic, 2 teaspoons of the parsley, the lemon zest, lemon juice and thyme and season with salt and pepper.

2 In a large gratin dish, arrange the shrimp, tails up, in a circular pattern. Dot the shrimp with the flavored butter and bake for about 10 minutes, until the shrimp are pink and the butter is bubbling. Sprinkle the shrimp with the remaining 1 tablespoon of chopped parsley and the basil leaves. Serve hot with bread.

The flavored butter can be refrigerated for up to 1 week or frozen for up to 1 month.

**Sole with Lemon Cream**

Makes 4 Servings

Preparation: 10 minutes , Cook Time: 10 minutes

Yield: 4 fillets of fish

*Jen and Matt, Dinard, summer 2018.*

**2 tablespoons butter**  
**2 pounds sole filet cut into 4 pieces**  
**3/4 teaspoon salt**  
**1/4 teaspoon fresh ground pepper**  
**1/4 cup all purpose unbleached flour**

**3/4 cup heavy cream**  
**grated zest of 1/2 lemon**  
**1 tablespoon lemon juice**  
**2 tablespoons freshly chopped parsley**

1. In a large nonstick frying pan, melt the butter over moderate heat. Sprinkle the sole with 1/2 teaspoon of the salt and the pepper. Dust the sole with the flour and shake off any excess. Put the sole in the pan and cook for 2 minutes. Turn and cook until just done, about 2 minutes longer. Remove the sole from the pan.
2. Add the cream and lemon zest to the pan. Bring to a simmer and cook until starting to thicken, about 2 minutes. Stir in the remaining 1/4 teaspoon salt, the lemon juice, and parsley. Serve the sauce over the fish.

**Spanish-Style Garlic Shrimp**

Preparation: 45 minutes

Makes 6 Servings

Yield: 6 appetizers

*Lisa and Bernard's wedding portrait 7/29/95.*

*We wanted a garlic shrimp recipe that would make six good-size appetizer portions of wonderfully sweet and tender shrimp, infused with deep garlic flavor and not drenched in oil. First, we chose a large pan, to accommodate the shrimp in one layer in a reduced amount of oil. Then, to get good garlic flavor in our shrimp recipe, we added garlic in three ways: as minced cloves in a marinade, as smashed whole cloves browned in and removed from the oil before the shrimp were added, and as slices added to the oil before the shrimp were added.*



**14 medium garlic cloves peeled**  
**1 pound large shrimp peeled deveined and tails removed**  
**8 tablespoons olive oil**  
**1/2 teaspoon table salt**

**1 leaf**  
**1 piece (2-inch) mild dried chile such as New Mexico roughly broken seeds included**  
**1 1/2 teaspoons sherry vinegar.**  
**1 tablespoon chopped fresh parsley leaves**

1. Mince 2 garlic cloves with chef's knife or garlic press. Toss minced garlic with shrimp, 2 tablespoons olive oil, and salt in medium bowl. Let shrimp marinate at room temperature for 30 minutes.
2. Meanwhile, using flat side of chef's knife, smash 4 garlic cloves. Heat smashed garlic with remaining 6 tablespoons olive oil in 12- inch skillet over medium-low heat, stirring occasionally, until garlic is light golden brown, 4 to 7

minutes. Remove pan from heat and allow oil to cool to room temperature. Using slotted spoon, remove smashed garlic from skillet and discard.

3. Thinly slice remaining 8 cloves garlic. Return skillet to low heat and add sliced garlic, bay leaf, and chile. Cook, stirring occasionally, until garlic is tender but not browned, 4 to 7 minutes. (If garlic has not begun to sizzle after 3 minutes, increase heat to medium-low.) Increase heat to medium-low; add shrimp with marinade to pan in single layer. Cook shrimp, undisturbed, until oil starts to gently bubble, about 2 minutes. Using tongs, flip shrimp and continue to cook until almost cooked through, about 2 minutes longer. Increase heat to high and add sherry vinegar and parsley. Cook, stirring constantly, until shrimp are cooked through and oil is bubbling vigorously, 15 to 20 seconds. Serve immediately.

## *French Pastries and Desserts*

## Brioches



**1 teaspoon sugar**  
**14 cups milk or water warm to 105-115F**  
**2 teaspoons 12 Active dry yeast**  
**12 cups all purpose flour sift before measuring**  
**FOR DOUGH**  
**1/4 teaspoon salt**  
**3 tablespoons sugar**  
**2 tablespoons hot milk or water**  
**3 large eggs**

**122 cups all purpose flour sift before measuring**  
**1 stick 72 unsalted butter in 1/2" slices well softened**  
**1 BRIOCHES**  
**2 tablespoons unsalted butter**  
**recipe for brioche above**  
**1 egg yolk**  
**1 tablespoon heavy cream**

1. Make Starter: Stir together sugar and milk in a small bowl. Sprinkle yeast over it and let stand until foamy, about 10 minutes. Stir flour into yeast mixture forming a soft dough, and cut a deep X across top. Let starter rise, covered with plastic wrap, at room temperature for 1 hour.
2. Make Dough: Combine salt, sugar, and hot milk in a small bowl until salt and sugar are dissolved. Fit mixer with whisk attachment, then beat 2 eggs at medium-low speed until fluffy. Add sugar mixture and beat until well combined. With mixer running, add in order, beating after each addition: 1/2 cup flour, remaining egg, 1/2 cup flour, about one fourth of butter, and remaining 1/2 cup flour. Beat mixture 1 minute.
3. Remove bowl from mixer and fit it with dough hook attachment. Spread starter mixture onto dough with a rubber spatula and return bowl to mixer. Beat dough at medium-high speed 6 minutes, or until dough is smooth and elastic, Add remaining butter and beat 1 minute, or until butter is incorporated.
4. Lightly butter a large bowl and scrape dough into bowl with rubber spatula. Lightly dust dough with flour to prevent a crust from forming. Cover bowl with plastic wrap and let dough rise at room temperature until it has more than doubled in bulk, 2 to 3 hours. Punch down dough and lightly dust with flour. Cover bowl with plastic Cover bowl with plastic wrap and let dough rise at room temperahas more than doubled in bulk, 2 to 3 hours.
5. Punch down dough and lightly dust with flour. Cover bowl with plastic wrap and chill dough punching down after 1 hour. Then let it rise in refrigerator at least 12 hours.
6. Dough may be chilled up to 3 days. Punch down dough each day.

7. Shaping and baking brioches: Melt butter and with a pastry brush, apply on all sides of 10 individual brioche molds (3 inches across top)  
Arrange molds on a large baking sheet.

8. Have ready a small bowl of cold water. On a well-floured surface with floured hands, knead dough briefly and form into 10 equal portions.

Break off about one fourth dough from each portion. Form remaining of each portion into a large ball. Put large ball into mold, and dipping fingers in water, press finger down through center of large ball to bottom of mold. Pinch one end of small ball to a point and press pointed end into the depression of larger ball, pressing point down to bottom of mold to attach.

Repeat procedure with remaining 9 portions of dough. Let dough rise in molds, all 10 molds loosely draped with large plastic wrap, at room temperature until doubled in bulk, about 1 1/2 hours.

9. Preheat oven to 400F. In a small bowl, stir together yolk and cream and with pastry brush, lightly brush onto brioches. Bake in middle of oven until golden brown, about 20 minutes, and cool molds on a rack 5 minutes before turning out to cool completely.



## Clafouti

---

*All the troubles of the world!!!! Jen and Dave.*



**3 eggs**  
**1 cup flour**  
**1/3 cup sugar**

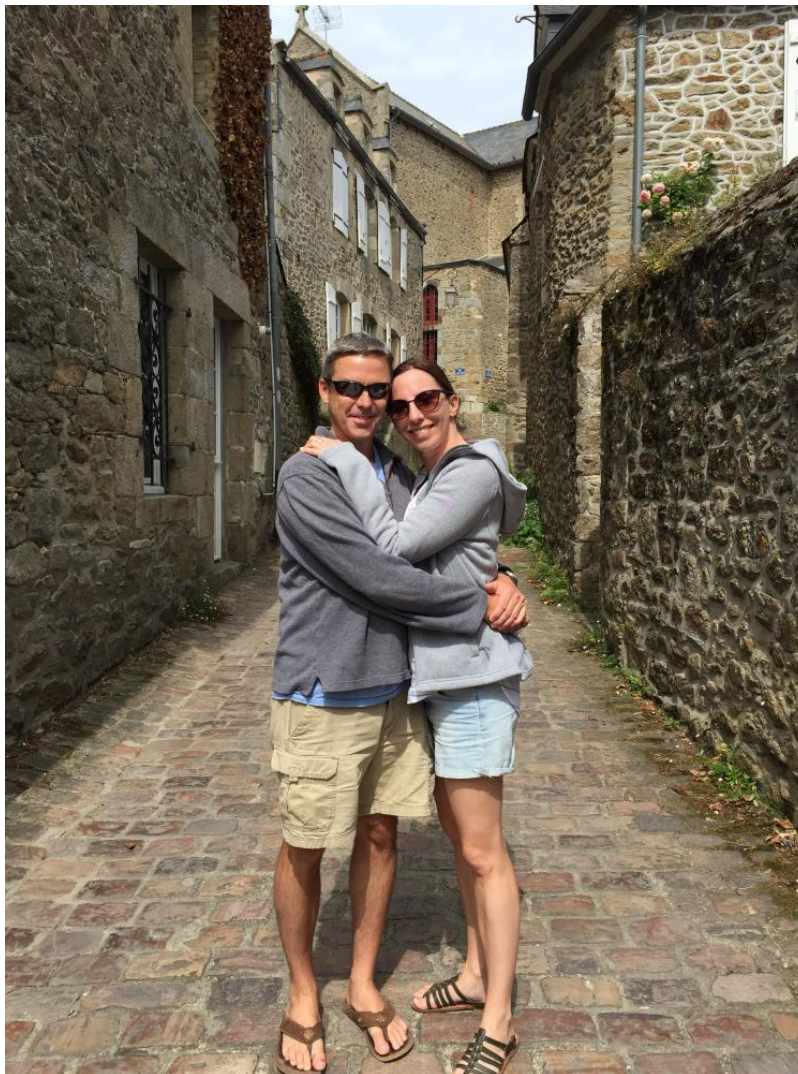
**1 cup milk boiling**  
**2 cups stoned cherries**  
**powdered sugar for garnish**

1. In a bowl, whisk the eggs. Gradually whisk in the flour, then the sugar, and finally the boiling milk, mixing thoroughly. Let stand for 2 hours to rest.
2. Preheat oven to 325 degrees F.
3. Strain batter into a buttered 9-inch cake pan to remove any lumps. Cover the top with cherries and bake for 35 minutes. Sprinkle with powdered sugar and serve warm.

## Cream Puff Pastries

---

*Matt and Jen by Church in St Briac, Summer 2017.*



## Croissants

David and Carolee, California 2016.

*It's important not to try to halve this recipe. When you only need a half of dough, as for the pains au chocolat, use the rest of the dough for a batch of Parma braids or a princess ring. Or make a double recipe of those irresistible chocolate croissants and share them with friends. One batch of this dough is enough for 24 plain croissants, 32 chocolate croissants, 16 Parma braids, or 2 princess rings.*



**1 1/2 cups whole milk, heated to warm (105F-110F)**  
**1/4 cup packed light brown sugar**  
**1 tablespoon plus 1/4 teaspoon active dry yeast**

**(from two 1/4-oz packages)**  
**3 3/4 cups to 4 1/2 unbleached, all-purpose flour**  
**1 tablespoon kosher salt**  
**3 sticks (1 1/2 cups) cold unsalted butter**

### CROISSANT DOUGH:

1. Stir together warm milk, brown sugar, and yeast in bowl of standing mixer and let stand until foamy, about 5 minutes. (If it doesn't foam, discard and start over.) Add 3 3/4 cups flour and salt and mix with dough hook at low speed until dough is smooth and very soft, about 7 minutes.
2. Transfer dough to a work surface and knead by hand 2 minutes, adding more flour as necessary, a little at a time, to make a soft, slightly sticky dough. Form dough into a roughly 1 1/2-inch-thick rectangle and chill, wrapped in plastic wrap, until cold, about 1 hour.

### PREPARE AND SHAPE BUTTER:

After dough has chilled, arrange sticks of butter horizontally, their sides touching, on a work surface. Pound butter with a rolling pin to soften slightly (butter should be malleable but still cold). Scrape butter into a block and put on a kitchen towel, not terry cloth, then cover with other towel. Pound and roll out on both sides until butter forms a uniform 8- by 5-inch rectangle. Chill, wrapped in towels, while rolling out dough.

### SPECIAL EQUIPMENT:

A ruler, a pastry brush, parchment paper, 2 garbage bags (scented); and a spray bottle with water.

### ROLL OUT DOUGH:

4. Unwrap dough and roll out on a lightly floured surface, dusting with flour as necessary and lifting and stretching dough (especially in corners), into a 16-by 10-inch rectangle. Arrange dough with a short side nearest you. Put butter in

center of dough so that long sides of butter are parallel to short sides of dough. Fold as you would a letter: bottom third of dough over butter, then top third down over dough. Brush off excess flour with pastry brush.

5. Turn dough so a short side is nearest you, then flatten dough slightly by pressing down horizontally with rolling pin across dough at regular intervals, making uniform impressions. Roll out dough into a 15- by 10-inch rectangle, rolling just to but not over ends.

Brush off any excess flour. Fold in thirds like a letter, as above, stretching corners to score off dough, forming a 10- by 5-inch rectangle. (You have completed the first "fold" wrapped in plastic wrap, 1 hour.

#### MAKE REMAINING FOLDS:

6. Make 3 more folds in same manner, chilling dough 1 hour after each fold, for a total of 4 folds. (If any butter oozes out while rolling sprinkl. prevent sticking.) Wrap dough tightly in plastic wrap and chill at least 8 h than 18 (after 18 hours, dough may not rise sufficiently when baked).  
Makes about 2 3/4 lb.

#### ROLL OUT AND CUT DOUGH:

6. Cut dough in half and chill 1 half, wrapped in plastic wrap. Roll out on surface, dusting with flour as necessary and stretching corners to make a rectangle. Brush off excess flour with pastry brush and trim edges with pizza cutter or sharp knife.

7. Arrange dough with a short side nearest you. Cut in half horizontally and chill one half. Cut remaining half vertically into thirds, forming 3 rectangles. Cut each rectangle diagonally in half to make 2 triangles for a total of 6triangles.

#### SHAPE CROISSANTS:

8. Holding short side (side opposite tip) of 1 triangle in one hand, stretch dough, tugging and sliding with other hand toward tip to elongate by about 50 percent. Return to work surface with short side of triangle nearest you. Beginning with short side, roll up triangle toward tip. Croissant should overlap 3 times, with tip sticking out from underneath; you may need to stretch dough while rolling.)

Put croissant, tip side down, on a parchment-lined large baking sheet. (Curve ends inward to make a crescent shape if desired.) Make more croissants with remaining 5 triangles, then with remaining rolled-out dough, arranging them 2 inches apart on baking sheet. Repeat rolling, cutting, and shaping procedures with chilled piece of dough.

#### LET CROISSANTS RISE:

9. Slide each baking sheet into a garbage bag, propping up bag with inverted glass to stop bag from touching croissants, and tuck open end under baking sheet. Let croissants rise until slightly puffy and spongy to the touch, 2 to 3 hours.

#### BAKE CROISSANTS:

1. Adjust oven racks to upper and lower thirds of oven and preheat to 425F. Remove baking sheets from bags. Spritz inside oven generously with water spray bottle and close door. Reduce temperature to 400F bake 10 minutes without opening door. Switch position of sheets from lower to higher, and rotate sheets 180, then reduce temperature to 375F and bake until croissants are deep golden, about 10 minutes more.

#### Cooks' note:

Baked and cooled croissants keep 1 month: First freeze them, uncovered, on baking sheets until firm, then wrap them snugly in foil before returning to freezer. When ready to serve, remove foil and bake (not thawed) on a baking sheet in a 325F oven 5 to 10 minutes

**Crème au Citron (lemon Cream)**

Makes 4 Servings

Preparation: 10 minutes , Cook Time: 10 minutes

*Our family at Lisa's wedding, 7/29/96 in St Agne.*

*With it's slightly acidic flavor, this Lemon Cream dessert is very refreshing and festive all at once. This recipe is simple and easy to make. You can either use yellow lemons or limes. But no matter what version you chose to make, it will be delicious. Try using organic fruit. Serve with financiers cookies and there, you have a light and delicious dessert to end your meal.*



**100 g sugar**  
**1 envelope vanilla sugar**  
**2 yellow lemons**

**3 eggs**  
**1 sheet of gelatin**  
**100 grams of butter**

1. Soften the gelatin in cold water.
2. With a whip, beat the eggs and the sugar. Wash lemons, then using a rasp, zest the lemons completely. Then juice both lemons. Add zest, the juice and the drained gelatin to the egg mixture and sugar.
3. Pour mixture in small saucepan and cook until mixture boils, stirring occasionally. Take off from heat and add the cold butter cut into 1/2" bits, then using a mixer, beat to get a smooth mixture.
4. Pour the mixture into 4 ramekins and let the cream cool before serving.

## Crème Chiboust

---

*Carolee and David at their Wedding, June 2017 in Mexico.*

*This cream does not keep well. It should be consumed within a few hours. The next day, the cream loses some of its body, and will make the cream puffs soggy. But, this is so delicious that usually, the puffs are all eaten on day one.*



### **FOR cream**

**1 cup milk**  
**vanilla bean**  
**3/4 egg yolks**  
**3 1/2 tablespoons sugar**  
**3 tablespoons corn starch**

### **FOR MERINGUE**

**1 cup sugar**  
**3 tablespoons water**  
**1 cup egg white**  
**2 1/2 tablespoons sugar**

1. If you do not have vanilla bean, you can substitute by using 1 teaspoon vanilla extract. Place milk and vanilla bean or extract, in a saucepan and bring to a boil. Cover and keep hot.
2. Beat the egg yolks with sugar until mixture whitens and forms ribbon, about 5 minutes. Add corn starch gently.
3. Add 1/4 of the milk to the egg mixture while beating with whisk until well blended. Return mixture to saucepan and cook while stirring constantly, until it boils for one minute. Cover and keep warm.

4. Make Meringue: Place larger amount of sugar with the water in a small saucepan. As the sugar is cooking, beat egg whites until very stiff, adding the smaller amount of sugar half-way through. Meanwhile, bring water to boil, stirring until sugar reaches 248F, it is ready to use. With the mixer on high speed, carefully add water-sugar mixture being careful not to allow any liquid to hit metal bowl or beaters.
5. Reduce mixture to low speed and add the pastry cream in the egg whites, just enough to blend the two. You are now ready to fill the cream puffs.
6. Split the pastry puffs horizontally. Remove any excess egg mixture in the puffs and discard. Fill generously with the cream. Put lid of puff back on. Refrigerate completed cream puffs for several hours. Before serving, sprinkle confectioner sugar liberally on puffs. They will look so pretty and sooooo yummy!!!!!!!!!!

## Crêpes

Makes 10 Servings

Preparation: 10 minutes

*In Ventabren in Lisa's old house.*

*This basic crêpe recipe is perfect for your favorite crêpe fillings and toppings. My mom would add white rum to the batter right before cooking the crêpes. The rum adds a lot of flavor, but you don't have to if you don't want it. Your choice, but I highly recommend it.*

*Recipe by Sally's Baking Addiction*



**3 Tablespoons (43g) unsalted butter plus 3-4 more Tablespoons for the pan**  
**1 cup (125g) all-purpose flour (spoon & leveled)**  
**1 Tablespoon granulated sugar**  
**1/8 teaspoon salt**

**3/4 cup (180ml) whole milk at room temperature\***  
**1/2 cup (120ml) room temperature water**  
**2 large egg at room temperature**  
**1 1/2 teaspoons pure vanilla extract**  
**2 tablespoons white rum**

1. Melt 3 Tablespoons of butter in the microwave or on the stove. Cool for about 5 minutes before using in the next step. The remaining butter is for the skillet. Combine the cooled melted butter, flour, sugar, salt, milk, water, eggs, and vanilla to a blender or large food processor. If you don't have a blender or food processor, use a large mixing bowl and whisk by hand. Blend on medium-high speed for 20- 30 seconds until everything is combined. The mixture will be silky smooth and the consistency of cream. Cover the blender tightly or pour into a medium bowl, cover tightly, and chill in the refrigerator for 30-60 minutes and up to 1 day.
2. When ready to cook the crêpes use the remaining butter for greasing the pan between each crêpe. Place an 8-inch skillet over medium heat and generously grease it with some of the reserved butter. If you don't have a skillet this size, use a larger one but make sure you keep the crêpes thin. Once the skillet is hot, pour 3-4 Tablespoons (closer to 3 is best) of batter into the center of the pan. Tilt/twirl the pan so the batter stretches as far as it will go. The thinner the crêpes, the better the final result will be.
3. I love serving them warm, but they're excellent at room temperature too. See my filling suggestions above this recipe or my recipe notes below. Place a few spoonfuls of your filling ingredient(s) in the center of the crêpe. Fold both sides over the filling. Crêpes are delicious with toppings, too, such as a drizzle of melted chocolate, melted peanut butter, homemade caramel beurre salé, a dusting of confectioners' sugar. Or a savory sauce like pesto or hollandaise.
4. Leftover unfilled crêpes remain fresh in an airtight container in the refrigerator for 1 day or in the freezer for 1 month. Thaw at room temperature before filling/enjoying.



## Diplomat Cream

Preparation: 20 minutes , Cook Time: 10 minutes

*Henry wearing the wallaby sweater I knitted for him. NYC March 10, 2020.*

*The perfect accompaniment to summer strawberries. Diplomat Cream or crme diplomat is crme patissiere or custard lightened with whipped cream. It is glorious on its own or used as pie fillings or in trifles.*



**1 1/2 cups whole milk**  
**3 1/2 tablespoons sugar**  
**1 vanilla bean split, or 2 teaspoons vanilla bean paste or extract**  
**3 1/2 tablespoons cornstarch, sifted**

**6 grams gelatin sheets**  
**4 egg yolks**  
**2 cups heavy cream, very cold ( put in freezer 10 minutes prior to using)**

1. Soak the gelatin sheets in water.
2. Place milk and vanilla bean to a medium saucepan, (if using vanilla extract or paste, add at the very end before cooling the cream), over medium heat until it comes to a boil. Cover and keep hot.
3. Beat the egg yolks and sugar until mixture whitens and forms ribbon, about 5 minutes. Add cornstarch gently.
4. Very slowly add the milk to the egg mixture while beating with whisk to temper the cream, until well blended. Return mixture to saucepan and cook while stirring constantly, until it boils for one full minute.
5. Squeeze out excess water of the gelatin sheets and whisk into the cream. Pass the mixture through a sieve to get a really smooth cream. At this point add the vanilla paste or extract and blend well.

Cover with plastic film with the film touching the cream to avoid a crust from forming. Let it rest to room temperature then refrigerate for at least two hours.

6. When ready to use the cream, whisk it first to get it smooth and to get rid of any lumps that may have formed. Then beat the 2 cups of very cold heavy cream until stiff. Fold in the whipped cream.

### Far Breton (Brittany Lighthouse)

Makes 8 Servings

Preparation: 15 minutes , Cook Time: 40-50 minutes

Yield: 12 pieces

*Carolee and David at heir wedding in Mexico, June 2017.*

*This is a very Brittany cake. You can make it using the rum or not.*



**250 grams all purpose flour**  
**150 grams sugar**  
**4 eggs one by one**  
**1 liter milk**

**enough dried prunes pitted**  
**Rum to taste,**  
**1 packet vanilla sugar**

Preheat oven to 200C - 390F temperature. Generously butter your pan. Mix flour, sugar, the 4 eggs, one at a time with a wire whisk. Then, add vanilla sugar packet and the milk little by little until mixture is smooth. then if you chose to use rum, add a small amount of it to the mixture. add the well blended mixture into your baking dish. Soak the prune in either water, or a bit of rum then roll them into flour so that they will not sink into the mixture. Add the prunes mixture to your baking dish. Bake at a 200 degree for around 40 to 50 minutes. The length of time will depend on the type of baking dish you use. I use a porcelain one. It is pretty and works well.

## Financiers

---

*This is your great great grandmother on grandma's Claire side of the family.*

*These cookies are great. So quick to make and so simple. You do need a Financier mold.*



**90 grams almond powder**  
**150 grams powdered sugar**  
**60 grams all purpose flour sifted**

**4 egg whites**  
**100 grams butter unsalted, melted**  
**pinch salt**

1. Preheat oven to 200 degrees C.
2. Melt the butter, and set aside. In a medium bowl, mix the sifted flour, the almond powder, powdered sugar, and a pinch of salt. While constantly mixing, add the cooled, melted butter. Add the egg whites, one at a time with a wooden spoon. Pour mixture in your prepared financiers mold which has been sprayed with non-stick spray, or you can use some melted butter then flour the pan. Spray is the quickest and easiest.
3. Fill the molds 2/3 of the way, lower oven temperature to 180 degreesC and bake 15 minutes. When baked, remove cookies immediately to a cooling rack. That's it. Simple it so delicious.

## Fraisier

Preparation: 2 hours

*Jen with her Volvo.*

*This is one of Dad's favorite cake in France*



1. Before starting this Fraisier, organize all the necessary ingredients for the Genoise.
2. Make your Genoise cake, and let it cool. Split the Genoise in half, so you have two layers.
3. Wash strawberries then take off stems carefully. Sort the strawberries by size, then cut into halves lengthwise, and put on a baking sheet.
4. Line the inside of the cake ring with a strip of acetate cut to a width of 4.5 to 5.5 cm. Leave both ends overlap a little.
5. Place a round cake board at bottom of ring.
6. Arrange the pre-cut strawberries vertically around the acetate strip, with the flat side against the ring. Make sure to arrange them in a tight row.
7. Place one layer of Genoise cut side up and moisten well with sugar syrup.

### CREME MOUSSELINE

1. Organize all the necessary ingredients.
2. Pour the whole milk in a saucepan and add the vanilla. If using a pod add at the beginning of the cooking, if using vanilla extract, add it once the cream is finished.
3. Heat the vanilla and milk.
4. Place the egg yolks in a bowl with granulated sugar and cornstarch, and combine carefully until smooth and homogenous.
5. When the milk starts boiling, pour it over the preparation and whisk. Transfer the preparation into the pan and cook over medium heat, whisking constantly until the creme patissiere thickens, then continue cooking for a couple more minutes while whisking, careful to scrape all around pan to avoid scorching.

6. Transfer into a tray and spread to a thin layer. Cover the surface of cream with a plastic film and leave to cool to room temperature, then refrigerate.
7. Place the soft butter in the stand mixer bowl and beat 3 to 4 minutes until pale and creamy. Add the cold creme patissiere in 7 or 8 batches and incorporate gradually. The result should be perfectly smooth. Beat for a few minutes to incorporate air to the mixture.
8. Moisten the second piece of cake with sugar syrup. Chop some strawberries into small pieces to fill into the center of cake.
9. Fill a piping bag with the creme mousseline. Pipe the cream over the bottom Genoise. Make sure you don't leave any gaps. This will help to maintain the strawberries stable. Pipe it into a spiral to fill to the centre.
10. Using a small offset spatula spread the cream into a volcano crater shape so that the cream covers the outside strawberries. Place the dice strawberries over the creme mousseline and bury them slightly into cream with a tablespoon.
11. Pipe the rest of the cream over the strawberries, piping into spiral. Even the cream with an offset spatula.
13. Place the second layer over the cream, burying it gently with your fingers. There should be a small gap of 2/3 cm between the biscuit and top of ring. The cream should come up a bit.
14. Fill the top with creme mousseline to cover biscuit. Even the surface with spatula going from center outwards.
15. Wrap with plastic sheet and put in fridge for several hours. Do not put in freezer. Strawberries would be damaged.

#### FINISHING

1. Remove cake from refrigerator and remove plastic film. Decorate with some assorted berries, like blueberries, raspberries and some whole strawberries. Your choice. Then just sprinkle with a bit of confectioner's sugar.
2. Gently slide the cake ring upwards. This should be easy, thanks to the acetate tape. That's it. Lots of work, but so damn good.

**Genoise**

Makes 6 Servings

Preparation: 40 minutes

*My grandfather, Léon, my aunt Christiane, and my Mom standing in front of restaurant in Paris.**This cake is the base for numerous French gateaux, such as fraiser, or Moka. Very versatile and only 3 ingredients. See Simple Sugar Syrup recipe to use on Genoise.*

**4 eggs**  
**120 grams sugar**

**120 grams all purpose flour, sifted**

1. Preheat oven to 180C, or 356F. Prepare all your ingredients prior to starting your mixture, i.e. sifting your flour.
2. Combine the eggs and sugar in a mixing bowl. I like to use a metal bowl.
3. Using a hand whisk, beat the mixture over a bain-marie, (that is a pan with 2" of simmer water, just make sure you do not let the mixing bowl touch the simmering water. If you do, it will cook your egg mixture, something you don't want.) Since I am a bit lazy, I use an electric mixer to do this step. It works wonderfully well. Beat until temperature reaches 40C, or 104F.
4. When the correct temperature has been reached, remove bowl from bain-marie and continue beating until mixture has cooled down completely. The preparation is ready when doubled in volume.
5. Add the sifted flour, stirring gently with a rubber spatula in rotating motions.

6. Butter and flour a round cake tin, either 8 or 9 inches. I like the smaller version as it makes a higher genoise. Pour the mixture and bake at 180C, 356F.
7. Genoise is ready when golden. To check if Genoise is cooked, insert the blade of a knife in the cake. If nothing sticks to the blade, you can remove your pan from the oven.
8. Remove from baking pan and cool on a rack.

**Madeleines**

Makes 16 Servings

Preparation: 20 minutes , Cook Time: 10 minutes

Yield: 16 madeleines

*Dad!!!!!!*

*There must be at least 15 different recipes of Madeleines. I have tried them all. This recipe is definitely the winner. I also find that if you make the batter the evening before, the Madeleines are much better. If you chose this version make sure you take out the batter from fridge and let the batter get to room temperature before baking. That is the way I make them.*



**5 Extra large eggs**  
**180 grams granulated sugar**  
**180 grams butter unsalted melted**  
**200 grams flour**

**1 package vanilla sugar**  
**2 teaspoons baking powder**  
**1 zest lemon**  
**drop lemon oil just a few**

1. Melt butter slowly. Mix eggs, sugar and vanilla sugar and whip energetically. . Add butter when cool.
2. Add baking powder to flour, then add flour mixture delicately in egg mixture. Add zest and lemon oil.
3. Generously grease madeleines pan with butter and then flour, or a cooking spray (much easier). I use an ice cream scoop to put in the batter in pan so that the Madeleines are about the same size.
4. Bake approximately 10 minutes in a 200 degree C or 400F preheated oven. Remove from pan and let cool on wire rack.



**Moka Cake**

Makes 8 Servings

Preparation: 1 hour

*Lisa and Émilie.*

*This is a really great cake if you like a bit of coffee in your cake. This recipe comes from Meilleur du Chef. I only use Treblit coffee syrup. Tried other brands, not good. You can buy this in the US but its very expensive. I will bring some back from France in small quantities, so it can go in my luggage. You dont need much in the recipe. Shelf life is only two years. Oh well.*



**One Genoise cake**  
**BUTTER COFFE CREAM**  
 10 egg yolks, room temperature  
 250 grams granulated sugar  
 300 grams unsalted butter, very soft (pommade)

extract of Trablit, to taste  
**FINISHING**  
 100 grams sliced, roasted almonds  
 20 ctls simple sugar syrup

**BUTTER COFFEE CREAM:**

1. Prepare all your ingredients.
2. Mix sugar in a small amount of water. Bring to a boil and cook until you reach 118C or 244F. When temperature has been reach, stop cooking, although off heat mixture will continue cooking slightly to maybe around 121C or 249F. A digital thermometer is necessary.

3. Separate the eggs and put the yellows in the bowl of a standing mixer. As soon as the sugar water is ready, allow it to stop bubbling for 30 seconds, before adding it along the side of the mixing bowl. Sugar should not be poured while still bubbling. as soon as the sugar is completely incorporated to the egg yolks, beat until completely cold on high speed.
4. Once mixture is completely cool, incorporate the soft butter a little at a time. Continue to beat until you get a smooth cream. Then add your coffee flavor. Start by adding a very small amount and taste. Add more if you want, it is up to. But start out small Remember, you can always add more, but you can't take out.

#### ASSEMBLY:

1. When the Genoise is cold, slice it horizontally into 2 or 3 layers evenly. Place bottom layer on a cake cardboard. This helps manipulate the cake
2. With a pastry brush, apply the sugar syrup to moisten the Genoise really well. I'm lazy, I usually do two.
3. Set aside at least 4 to 5 healthy tablespoons for finishing the cake
4. Spread enough cream to cover the bottom layer. Make sure the cream layer is even and smooth. Apply some sugar syrup on second layer of Genoise, then place on top of the cream.
5. Refrigerate cake until ready to serve. Dad loves this cake.
5. Apply sugar syrup to top of cake, and cover top and side with remaining cream, as neatly as you can.
6. With a decorating bag fitted with a star tip, decorate your cake in your own style, then apply some roasted almond slices, if you wish. I don't and the cake is marvelous without them.

**Pains Au Chocolate**

Makes 16 Servings

Cook Time: 20 minutes

*Bahamas, while Dad and Dave went fly fishing. They caught nothing!!!!**Make sure that you use the best chocolate batons. Ordinary chocolate will give you an ordinary pain au chocolat. I use two batons per pain. I get mine from King Arthur Flour.com*

**1/2 recipe croissant dough (1 lb 6 oz) chilled**  
**32 bittersweet chocolate batons (6 oz)**  
**Special equipment: a ruler a pastry brush,**

**parchment paper, 2 garbage bags (unscented), a**  
**spray water bottle**

**ROLL OUT AND CUT DOUGH:**

1. Roll out dough on a lightly floured surface, dusting with flour as necessary, into an 18- by 10-inch rectangle. Brush off excess flour with pastry brush and trim edges with a pizza wheel or sharp knife. Cut dough vertically into fourths, then horizontally into fourths to make 16 rectangles.

**FORM PAINS AU CHOCOLATE:**

2. Place 2 batons, flat sides together, along a short side of 1 rectangle about 3/4 inch from edge, letting batons extend over sides. Fold bottom edge of dough over batons and roll up dough around chocolate. Place, seam side down, on a parchment-lined large baking sheet.

3. Make more pastries in same manner, arranging them 2 inches apart on baking sheets.

**LET PAINS AU CHOCOLATE RISE:**

4. Slide each baking sheet into a garbage bag, propping up top of bag with inverted glasses to keep it from touching pastries, and tuck open end under baking sheet. Let pastries rise until slightly puffy and spongy to the touch, 2 to 2 1/2 hours.

**BAKE PAINS AU CHOCOLATE:**

5. Adjust oven racks to upper and lower thirds of oven and preheat to 425F. Remove baking sheets from bags. Spritz inside oven generously with spray bottle and close door. Put pastries in oven, then spritz again before closing door. Reduce temperature 400F and bake 10 minutes without opening door. Switch position of sheets in oven and rotate sheets 180, then reduce temperature to 350F and bake until pastries are deep golden, about 10 minutes more.

**Cooks' note:**

Baked and cooled pains au chocolat keep 1 month: First freeze them, uncovered, on baking sheets until firm, then wrap them snugly in foil before returning to freezer. When ready to serve, remove foil and bake (not thawed) on a baking sheet in a 325F oven 5 to 10 minutes.

## Pains Aux Raisins

Yield: 11 pains aux raisins

*Jennifer, April 2015, Norfolk, VA, the day she left for Afghanistan.*



**1 cup raisins**  
**1 cup water boiling**  
**PASTRY CREAM**  
**1 cup milk**  
**3 eggs yolks**  
**1/3 cup sugar**

**1 1/2 teaspoons cornstarch**  
**1/2 tablespoon unsalted butter**  
**GLAZE**  
**1/4 cup apricot preserves**  
**2 tablespoons water**

1. Make brioche dough the day before making pastry cream and chill.
2. Just before making pastry cream, soak raisins in boiling water until softened, about 10 minutes. Drain, pressing out excess liquid, and cool to room temperature.
3. Pastry cream: Bring milk to a simmer in a 1 1/2 quart heavy saucepan. Whisk together yolks, sugar, and cornstarch in a bowl and gradually whisk in hot milk. Return mixture to pan and cook over moderately low heat, stirring with a wooden spoon, until mixture begins to boil. Simmer, stirring until thickened and smooth, about 3 minutes. Transfer to a clean bowl and stir in vanilla and butter. Cover surface with plastic wrap and cool to room temperature.
4. Assemble pains aux raisins: Roll out brioche dough on a well floured surface into an 18x11 inch rectangle with the short side toward you. Spread pastry cream evenly over dough, leaving 1/2 inch border on top edge. Sprinkle raisins

evenly over cream. Roll up dough, starting from bottom to make a log 11 inches long about 3 1/2 inches in diameter. Moisten top end with water and press to seal closed.

5. Transfer to a cutting board or baking sheet and cover loosely with plastic wrap. Chill until firm, about 1 hour.
6. Cut chilled log into 11 (1" thick) rounds and arrange about 2 inches apart on 2 buttered baking sheets.
7. Let pastries rise in a warm place uncovered, 1 hour. (They will increase slightly in size and feel very tender to the touch.
8. While pastries are rising, preheat oven to 425F Bake in batches in middle of oven until tops are golden brown, 12 to 15 minutes. Transfer pastries to a rack.
9. Simmer preserves and water about 1 minute. Pour thru a sieve into a bowl pressing on solids. Brush glaze on pastries.
10. Uncut logs can be chilled overnight, if desired, and baked next day.

## Palmiers

Yield: 60 cookies

*Lisa's wedding in St Agne.*

*While visiting our friends, the Stephan, in Tregastel, Brittany, several years ago, Michel mentioned a small bakery in the tiny little village of Treleven which makes the most delicious palmiers you could ever find. Michel said it was worth the trip, so away we went and we bought several packages of Palmiers. They were just amazing.*

*In the summer of 2012, when Jennifer was in Afghanistan, we decided that since she had met some gendarmes in Kabul, that it would be nice to send some of the palmiers to her and her gendarmes. So we drove 150 kms each way to this village where we bought 8 metal boxes filled with the palmiers. Somehow they reached Kabul from St Briac, via US, then back to Afghanistan. They were a big hit. Everyone loved them. We went back to the little village a few weeks later and bought more cookies for Jen. A very long trip to go for cookies.*

*So I decided, well, why can't I make them. So I did! I end on line and looked for videos and was lucky to find that Marmiton had a video. I tried it, and it was just ok, but I did not give up and by my third attempt they were really good. I am now a pro at making palmiers One day, Joel announced that my palmiers were the best, even better than the little village in Brittany. I just think he loves them So, there is the story of the palmiers.*



**400 grams flour**  
**60 grams butter unsweetened**  
**14 grams salt**

**15 to 20 cl. water lukewarm 5 to 6.72 ozs**  
**340 grams butter**

1. Bring 60 grams of butter to room temperature. Mix the salt in lukewarm water to dissolve.
2. Place the flour, softened butter, and water in a large electric mixing bowl and using the paddle attachment, mix at medium speed until dough is cohesive. Do not over beat but make sure there is no flour at the bottom of bowl.
3. Transfer the dough on your working area and shape the dough into a rectangle 12x8". Wrap the dough in plastic film and refrigerate for 2 hours.
4. Meanwhile, prepare the 340 grams of butter. I use 3 sticks of butter and I cut them down the center, lengthwise, to make 8 flatter sticks. Shape them into a rectangle, approximately the same size as the dough. Then wrap in plastic sheet and refrigerate.
5. About 20 to 30 minutes before the two hours are up, take out the butter to soften slightly so that the butter is about the same consistency as the dough.

6. Take out the dough after the two hours and roll it out long enough so you can place the butter in center of dough and you are able to fold over the top part of dough and then fold bottom part of dough as you would a letter. Turn dough 1/4 turn clockwise. Then roll out dough only in one direction, lengthwise. Roll it until you can get a good length on your dough, then fold again like a letter started with the top and the fold the bottom part onto top. Make another 1/4 turn and repeat above process one more time. Altogether you will make a total of 6 turns, two at a time, with 2 hours of rest between the next roll out. Wrap dough in plastic and refrigerate for 2 hours. Once your fourth turn is completed, do a fifth turn but before you fold your dough add sugar liberally all over the dough. Fold it again, and do a 6th turn, then return to refrigerator for another 2 hours.
7. You are now ready to put palmiers together. Roll out your dough as long as you can. You want a nice thin dough. Remember to always roll lengthwise. Once rolled out, fold dough lengthwise to half way to center of dough, then do the same for the opposite side. Once you have folded both edges to center, fold one more and there you have formed your palmiers. You may now cut them. I would estimate 1/4" or less. Roll each palmier in a dish filled with sugar and coat.
8. Preheat oven to 350 F. Butter your cookie sheet. You will only butter it once. You can use the same baking dish to bake your next batch. You don't need to butter again. Place your palmiers far apart on baking sheet and stagger them so they can cook evenly. Bake at 350F for approximately 15 to 18 minutes. Start watching the baking process at around 14 minutes. Try to avoid opening the oven door too often but check how they are doing as to not overcook. The bottom of the palmiers will be more done than the top so be careful with that. The top layer that you see in oven will be quite a bit lighter than bottom of palmiers, (side that is laying on cookie sheet.)
9. Remove from baking sheet immediately, and place on cooling rack. These will hold well in a tin box for several days.



## Pistachio Macarons

Preparation: 40 minutes , Cook Time: 18-20 minutes

Yield: 26 macarons

*GrandmaClaire's sister.*

*Pistachio Macarons with a Pistachio Cream Cheese Filling. Drizzled with white chocolate, and topped with ground pistachio.*

*Recipe by Pies and Tacos*



### 1 MACARON SHELLS

gram 3 egg white 100 3.5 oz  
 1/2 cup granulated sugar 100 grams 3.5 oz  
 3/4 cup almond flour 72 grams 2.5 oz  
 1/4 cup pistachio flour\* see notes 28 grams 1 oz  
 3/4 cup powdered sugar 90 grams 3.17 oz  
 drop A few of green food coloring  
 1 cream cheese FILLING  
 ounce 2 cream cheese softened (56 grams)

tablespoon 2 butter softened (28 grams 1 oz)  
 cup 1 powdered sugar sifted (127 grams 4.5 oz)  
 1/4 cup pistachio flour\* see notes 28 grams 1 oz  
 1/2 teaspoon vanilla extract  
 To assemble  
 1/4 cup ground pistachio\* read notes  
 ounce 2 white chocolate melted and slightly cooled  
 (56 grams)

### PISTACHIO MACARON SHELLS

1. Before you start, get all of your ingredients ready. Prepare a large piping bag, fitted with a large round tip.
2. Line two baking sheets with parchment paper or silicon mat.
3. Under my parchment, I put a layout with circles that measure about 1 1/2 inches each. That's how big I like to pipe my macarons.
4. Measure out all of your ingredients.
5. Sift powdered sugar, almond flour, and pistachio flour together. Set aside.
6. Now you can finally start.
7. Place egg whites and granulated sugar in a heat proof bowl or in a double boiler. Over a pan of simmering water, whisk the whites and sugar until frothy and sugar completely melted. It will take a couple minutes. You can test by touching the mixture between your fingers, and if you feel any sugar granules just keep whisking mixture over the water bath.
8. Make sure the bottom of the bowl isn't touching the simmering water.
9. Transfer mixture to the bowl of a stand mixer. (I use my kitchenAid bowl when doing this, because it makes it easier)
10. With the whisk attachment, whisk mixture on high speed for a few minutes until stiff peaks are formed.
11. Best way to check this is to keep your eye on the whites. Once they get glossy and you start seeing streaks formed by the whisk, it might be time to stop.
12. You don't want to overbeat the mixture at this point, because you don't want to add too much air to it. Just whisk until stiff peaks have formed.
13. Pour powdered sugar, almond flour, and pistachio flour mixture into stiff whites.
14. Start folding gently forming a letter I with a spatula. Add the food coloring at this point.
15. It's time to stop folding when the batter is glossy and has a thick and flowing consistency. There are several ways to test this, and you might have to have a couple failed batches before you get this right.
16. First, I pick up some batter with my spatula and try to draw a figure 8 with the batter that is dripping off the spatula. If you can form several 8 figures without the batter breaking up, that's one indication that it might be ready.
17. Then, I grab a teaspoon of batter and spoon onto my parchment paper or silicon mat.
18. If the batter stays stiff and doesn't spread out a bit, I start folding a little bit more, about 3 folds.
19. Test again.
20. Once the batter spreads out a bit and starts to look glossy on the parchment paper, I transfer my mixture to the piping bag.
21. You don't want your batter to be too runny either. So be careful not to overmix. It's always best to undermix and test several times until the proper consistency has been achieved.
22. This is the most important part about making macarons in my opinion.
23. Once you've piped as many 1 1/2 circles as you could, bang the trays against the counter a few times each. This will release air bubbles that are in the batter and prevent your macaron shells from cracking.
24. Let your trays sit for a while so the shells will dry out a little bit. I usually leave about 20-40 minutes, depending on how humid the day is. You'll know they're ready when you gently touch the surface of a macaron and it seems dry.
25. Pre-heat the oven to 325F.
26. Bake one tray at a time.

27. Bake for 4 minutes, rotate tray.
28. Bake for 4 more minutes and rotate the tray again.
29. Keep baking the trays for a total of 16-20 minutes each, rotating the tray in between to ensure even baking.
30. When baked, the macarons will have a deeper color and formed feet.
31. Remove from the oven and bake the other tray.
32. Let the macarons cool down before proceeding with the filling.

#### PISTACHIO CREAM CHEESE FROSTING

1. Cream butter and cream cheese at medium speed for about 1 minute.
2. With the mixer off, add sifted powdered sugar, mix on low to combine. Add pistachio flour and vanilla. Cream for another minute or so until creamy and fluffy.
3. Put filling in a piping bag.

#### To assemble

1. Pipe about 1 teaspoon of filling on top of each bottom shell. Top with the top shell.
2. Melted white chocolate and put it in a piping bag, cut a very small hole at the end and drizzled the white chocolate over the macaron shells, and then topped them with ground pistachios.

#### Storage

1. Store macarons in the fridge, in an air tight container for up to 5 days, and in the freezer for about 1 month.

## Simple Sugar Syrup

Preparation: 10 minutes

Yield: 1.5 cups

*Look at that. In Afghanistan, June 2012. Captain Berns.*

*This super simple syrup is used to moisten Genoise and other cakes. You can add flavoring to this such as rum or kirsch or any flavor you would like. Or use it plain.*



**1 cup water**  
**1 cup sugar**

**any flavoring agent to your liking**

1. Bring water and sugar to a boil and boil until sugar is dissolved. Cool to room temperature and transfer to a jar. Store in a cool pantry or refrigerate.

**Tuiles**

Makes 8 Servings

Preparation: 15minutes , Cook Time: 8-10 minujtes

Yield: 48 cookies

*David, 1981.**Lovely, crisp and delicious. A big hit with everyone.*

**40 grams flour**  
**230 grams sugar**  
**pinch of salt**

**140 grams egg whites approx 5 egg whites**  
**50 grams unsalted butter, melted**  
**250 grams almonds sliced**

1. Prepare all ingredients. In a bowl, put in the egg whites, the sugar, a pinch of salt and the flour. Mix well with a whip. Add the melted butter. Mix again. Add the sliced almonds and mix them with a plastic spatula. I use an Exoglass.
2. At this point, I put the mixture covered with a plastic sheet in the refrigerator overnight. When ready to bake, take out your bowl and let the content get to room temperature. Mix it with a wooden spoon really well before baking.
3. Heat the oven to 180C, which if you are using a convection oven it becomes 165C and 325F in a convection oven. Spray pans with a non-stick agent, then put about a teaspoon of the mixture well separated from each other as they will spread. Once you have them on pan, with a fork dipped in milk, flatten the tuiles as flat as you possibly can. Cook anywhere from 8 to 10 minutes, depending on your oven. Watch them cook and once the edges are brown, take them out and IMMEDIATELY remove them to a tuile pan, use a very thin spatula to do that. They will be paper thin. Make sure you place them upside down so that when cooled you will see the pretty cooked side with the sliced almonds showing. If you don't have a tuile pan, you can use a rolling pin or a wine bottle. Store in a metal box they will last several days.



## *Macarons*

## Basic Macaron Shells

Preparation: 20 minutes , Cook Time: Approximately 15 minutes

Yield: 35 macarons

*David's MIT graduation with friends and Dr Orlando.*

*This is the basic recipe to make the macaron shells. This is the instructions from the class I took in Paris with Dad, around 2015. There are many variations of flavors and fillings. This is just the basic shell.*

*Recipe from Cook'n With Class*



**50 grams almond meal/blanched almond (flour) 5 ounces**  
**150 grams confectioner's sugar 10X also called powdered sugar 5 ounces**  
**gram 55 liquified egg white 2 1/4 ounces**

**---**  
**150 grams plain white sugar (not powdered) 5 ounces**  
**37 grams bottled water 1.25 ounces**  
**55 grams liquified egg whites 2 1/4 ounces**

Note: A few days before preparing macarons, separate your egg whites, from the yolks. Keep your whites refrigerated. During this time the albumen in the white will start to break down, the water content will evaporate and the egg whites will age. An aged egg white makes a better meringue.

On the day:

1. Strain the egg whites, through a sieve and then weigh out two separate bowls of 55 grams as indicated in each recipe. 55 grams will be used to make the meringue and 55 grams will be part of the icing sugar and almond meal mix.
2. Weigh almond meal and powdered sugar, sift the two separately, then sift them again together. It is important to repeat this twice as to not have any large bits of almond meal. You must start and finish with the same weight, so if a part of the almond meal does not pass through the sieve you will need to weigh and replace this with same amount of fine almond meal. Weigh the sugar (plain white, not powdered) and water for the syrup.
3. Weigh the sugar (plain white, not powdered.)
4. Put water and then sugar in a small pot, cook on medium heat until temperature reaches 110C (230F). At this point start whipping 1 part of the egg whites (55 of egg whites).
5. When the temperature reaches 115C (239F) drop the speed of the mixer and carefully pour the syrup onto the whipping whites then increase the speed to high and keep going at high speed for about 1 minute. Whipping until the mixture reaches 40C (104F).
6. Pour the second quantity of egg whites (55g) in the sugar-almond mix, do not mix.
7. Gently fold the meringue into the sugar/almond/egg white mixture until combined. If making several colours split the mix into separate bowls and add the colour. Use either powdered or gel food colouring but not liquid colours. Fold the colour through bowls to distribute it a little and then start your macaronage. When the mix is ready it should be shiny and run like a ribbon off the spatula. Don't worry about losing some of the volume of the meringue; it is supposed to deflate at this stage.



8. Fill a pastry bag fitted with a round tip (a size 8 is good) and pipe rounds on a parchment paper lined cookie sheet covered with a silpat
9. Tap gently the cookie sheet on the table lined with a towel to remove piping imperfections.
10. Preheat the oven at 150C (300F) fan forced.
11. Leave the piped macarons at room temperature for about 30 minutes or until the macaron has formed a 'skin'.
12. Place tray in oven leaving the door slightly ajar with the help of a wooden spoon in order to release the humidity from the oven during the cooking time. Total cooking time is approximately 15 minutes. The Macarons are cooked when the top smooth part of the shell does not move anymore on the foot of the macaron.
13. When ready, slide the silpat sheet off the cookie sheet and onto a cold surface (marble, steel, glass etc.) to stop the cooking. Let the macarons cool, then detach them from the paper one by one, and fill them.

Macarons can be stored in an airtight container in the refrigerator for up to 1 week or stored filled or unfilled in the freezer for up to 2 months.

Top tips

Macaron shells tend to crack more if there is a lot of moisture in the air. So try and make them on a day when it's not raining and not too humid.

Use egg whites that have been stored in a jar/container for a couple of days or better for one week.

## Blackberry Macarons

Preparation: 50 minutes , Cook Time: 30 minutes

Yield: 26 macRons

*Jen for her graduation from Tufts University.*

*Blackberry Macarons with an almond buttercream, and blackberry jam filling. This gluten-free cookie is sure to please anyone!*

*Recipe by Pies and Tacos*



### MACARON SHELLS

3 egg whites 100 3.5 oz  
 1/2 cup white granulated sugar 100 grams 3.5 oz  
 1 cup almond flour 96 grams 3.4 oz  
 3/4 cup powdered sugar 90 grams 3.17 oz  
 drop A few of purple food coloring

### BLACKBERRY JAM

1 cup blackberries fresh or frozen 283 grams 10 oz  
 tablespoon 3 maple syrup you can use granulated sugar or other sweetener instead

1 tablespoon lemon juice

1 tablespoon cornstarch

1 tablespoon cold water

### ALMOND BUTTERCREAM

1 1/2 cups confectioners' sugar sifted

1/2 cup almond flour\*

tablespoon 6 unsalted butter softened

1/2 teaspoon almond extract

1 tablespoon whipping cream

### MACARON SHELLS

1. Before you start, get all of your ingredients ready. Prepare a large piping bag, fitted with a large round tip.
2. Line two baking sheets with parchment paper or silicon mat.

3. Under my parchment, I put a layout with circles that measure about 1 1/2 inches each. That's how big I like to pipe my macarons.
4. Measure out all of your ingredients.
5. Sift powdered sugar and almond flour together. Set aside.
6. Now you can finally start,
7. Place egg whites and granulated sugar in a heat proof bowl or in a double boiler. Over a pan of simmering water, whisk the whites and sugar until frothy and sugar completely melted. It will take a couple minutes. You can test by touching the mixture between your fingers, and if you feel any sugar granules just keep whisking mixture over the water bath.
8. Make sure the bottom of the bowl isn't touching the simmering water.
9. Transfer mixture to the bowl of a stand mixer, ( use my kitchenAid bowl when doing this, because it makes it easier.
10. With the whisk attachment, whisk mixture on high speed for a few minutes until stiff peaks are formed.
11. Best way to check this is to keep your eye on the whites, Once they get glossy and you start seeing streaks formed by the whisk, it might be time to stop.
12. You don't want to overbeat the mixture at this point, because you don't want to add too much air to it. Just whisk until stiff peaks have formed.
13. Pour powdered sugar and almond flour into stiff whites.
14. Start folding gently forming a letter with a spatula, Add the food coloring at this point.
15. It's time to stop folding when the batter is glossy and has a thick and flowing consistency. There are several ways to test this, and you might have to have a couple Galled batches before you get this right.
16. First, I pick up some batter with my spatula and try to draw a figure 8 with the batter that is dripping off the spatula. If you can form several & figures without the batter breaking up, that's one indication that it might be ready.
17. Then, I grab a teaspoon of batter and spoon onto my parchment paper or silicon mat.
18. if the batter stays still and doesn't spread out a bit, I start folding a little bit more, about 3 folds.
19. Test again.
20. Once the batter sprends out a bit and starts to look glossy on the parchment paper, I transfer my mixture to the piping bag.
21. You don't want your batter to be too runny elther. So be careful not to overmis. It's always best to undermix and test several times until the proper consistency has been achieved.
22. This is the most important part about making macarons in my opinion.
23. Once you've piped as many 1 1/2" circles as you could, bang the trays against the counter a few times each This will release ale bubbles that are in the batter and prevent your macaron shells from cracking.
24. Let your trays sit for a while so the shells will dry out a little bit usually leave about 20-40 minutes, depending on how humid the day is You'll know they're ready when you gently touch the surface of a macaron.
25. Preheat the oven to 325F.
26. Bake one tray at a time.
27. Bake for 4 minutes, then rotate tray.
28. Bake for 4 more minutes, check it needs to be rotated again. You will know if it needs to be more rotated again depending on how the macarons are baking. Take la look at them, if one side seems taller than the other, maybe you have to rotate train again.
29. Bake around 2-4 more minutes. Really keep an eye out not to overbake.

30. When baked, the macarons will have a deeper color and formed feet.

31. Remove from the oven and bake the other tray.

32. Let the macarons cool down before proceeding with the filling.

#### BLACKBERRY JAM

1. Mix blackberries, maple syrup (or sweetener) and lemon juice in a small pot. Bring to a boil over medium heat, cook, stirring, for about 5 minutes. Use the spoon to break up the blackberries as you stir.

2. Mix cornstarch and cold water in a small bowl.

3. Once blackberries have boiled and reduced a bit, add cornstarch and water to the pan.

4. Bring back to a boil, stirring constantly, until mixture is thickened.

5. Pour through a strainer, and keep on stirring the mixture to strain the jam. Make sure to press it through really well so you can get the most out of it, and just leave the seeds behind. If you like the seeds, just skip the straining. I never skip it.

6. Let jam cool. Cover it with plastic wrap and place it in the fridge.

#### ALMOND BUTTER CREAM

1. Sift powdered sugar and almond flour together. Set aside.

2. Cream butter at medium speed in the bowl of an electric mixer for about 1 minute. With the mixer off, add all of the powdered sugar and almond flour in.

3. On low speed, beat the sugar and butter together. Once they are incorporated, turn speed to medium and cream for 1-2 minutes until very fluffy. Add almond extract and cream in, beat for another 30-45 seconds.

#### How to assemble

1. Pipe a circle of buttercream around the edges of the macaron, in a way that you have a little hole in the middle. Fill the little hole with a bit of blackberry jam. Don't overfill it. Place another shell on top.

#### Storage

1. These Blackberry Macarons will be at their best up to 4-7 days in the fridge.

## Caramel Beurre Salé for Macarons

---

*I was so cute when I was little.*



**150 grams sugar 5ounces**  
**90 grams 3 1/8 ounces heavy cream**  
**pinch a heavy of fleur de sel**

**90 ounces Grams 3 1/8 unsalted butter at room temperature.**  
**Pinch of fleur de sel or heavy sea salt**

1. Make a dry caramel by melting the sugar about a tablespoon at a time. Shake the pan to settle the sugar but do not stir. When the sugar is a dark amber colour (coca cola colour) carefully add the cream at room temperature at this point you can stir. Cook until the temperature reaches 108C (226F).
2. At this point pour into a bowl. Add the salt, and gently whisk in the cold butter. Place in fridge with a film covering the bowl in direct contact with the cream. Once set transfer to a piping bag and fill the macarons. The Caramel will soften up as it comes back to room temperature.

## Chocolate Strawberry Macarons

Preparation: 2 hours , Cook Time: 18-20 minutes

Yield: 26 macarons

*My Dad and I in 1996 at Lisa's wedding.*

*Chocolate Strawberry Macarons, filled with chocolate cream cheese frosting, and strawberry jam.*

*Recipe by Pies and Tacos*



### chocolate MACARON SHELLS

gram 100 egg whites about 3 egg white 3.5 oz

gram 100 white sugar 3.5 oz

gram 96 almond flour 3.4 oz

gram 75 powdered sugar 2.64 oz

gram 14 cocoa

### chocolate CREAM CHEESE FROSTING

1/4 cup chocolate chips or chopped chocolate (42.5 grams 1.5 oz)

1/4 cup cocoa powder 29.5 grams 1 oz

cup 1 powdered sugar 127 grams 4.5 oz

1/4 cup cream cheese 56 grams 2 oz

tablespoon 3 unsalted butter 42.5 grams 1.5 oz

1/4 teaspoon vanilla extract

tablespoon 1-2 milk as necessary

### STRAWBERRY JAM\*

cup 1 strawberries fresh or frozen 283 grams 10 oz

tablespoon 3 maple syrup you can use granulated sugar or other sweetener instead

tablespoon 1 lemon juice

tablespoon 1 cornstarch

tablespoon 1 cold water

### CHOCOLATE MACARON SHELLS

1. Before you start, get all of your ingredients ready. Prepare a large piping bag, fitted with a large round tip. Set aside.
2. Line two baking sheets with parchment paper or silicon mat.
3. I use a baking mat with the macaron template already in it. You can make your own or print it from the internet, and just place it under silicon mat, or parchment paper. I recommend using a silicon mat
4. Measure out all of your ingredients.
5. Sift powdered sugar, almond flour, and cocoa powder together. Set aside.
6. Place egg whites and granulated sugar in a heat proof bowl or in a double boiler. Over a pan of simmering water, whisk the whites and sugar until frothy and sugar completely melted. It will take a couple minutes. You can test by touching the mixture between your fingers, and if you feel any sugar granules just keep whisking mixture over the water bath.
7. Make sure the bottom of the bowl isn't touching the simmering water.

8. Transfer mixture to the bowl of a stand mixer.
9. With the whisk attachment, start whisking mixture on low for about 30 seconds, then gradually start increasing speed to medium. Whisk on medium for one to two minutes, until mixture is white and starting to become fluffy. Raise speed to high for a few minutes until stiff peaks are formed. Best way to check this is to keep your eye on the whites. Once they get glossy and you start seeing streaks formed by the whisk, it might be time to stop.
10. Whisk until stiff peaks have formed. When you pull your whip up, the peak should form a bird's beak shape, but shouldn't be falling to the side, the peak should be stiff, forming a slightly curved shape at the top.
11. Pour powdered sugar and almond flour into stiff whites.
12. Start folding gently forming a letter J with a spatula.
13. Add the food coloring at this point, if using. You can add a bit of brown food coloring to enhance the color of the shells if you want to.
14. It's time to stop folding when the batter is glossy and has a thick and flowing consistency. There are several ways to test this, and you might have a couple failed batches before you get this right.
15. First, I pick up some batter with my spatula and try to draw a figure 8 with the batter that is dripping off the spatula. If you can form several 8 figures without the batter breaking up, that's one indication that it might be ready.
16. There's another test you can do. I call it the Teaspoon test.
17. Grab a teaspoon of batter and spoon onto the parchment paper or silicon mat. Wait a minute to see how it behaves.
18. If the batter stays stiff, forming a point and doesn't spread out a bit, I start folding a little bit more, about 3 folds.
19. Test again.
20. Once the batter spreads out a bit and starts to look glossy and smooth on top, on the parchment paper, I transfer my mixture to the piping bag.
21. You don't want your batter to be too runny either. So be careful not to over mix. It's always best to under mix and test several times until the proper consistency has been achieved.
22. This is the most important part about making macarons in my opinion. The best way I can describe this stage being perfect is when you hold the spatula with batter on top of the bowl and the batter falls off the spatula slowly but effortlessly. The batter will keep flowing off the spatula non-stop, but not too quickly.
23. Transfer batter to a piping bag fitted with a round tip.
24. Place piping bag directly 90 degrees over the center of each macaron template. Apply equal pressure and carefully pipe for about 3 seconds, and then quickly pull the bag up twisting slightly.
25. Once you've piped as many circles as you could, bang the trays against the counter a few times each. O release air bubbles that are in the batter and prevent your macaron shells from cracking.
26. Use a toothpick to gently poke any bubbles of air that may have formed on the surface of the macaron shells.
27. Let your trays sit for a while so the shells will dry out a little bit. I usually leave about 20-40 minutes, depending on how humid the day is. You'll know they're ready when you gently touch the surface of a macaron and it seems dry.
28. Pre-heat the oven to 325F.
29. Bake one tray at a time.
30. Bake for 5 minutes, rotate tray.
31. Bake for 5 more minutes. Rotate again.
32. I bake each tray for a total of 18-20 minutes rotating every 5 minutes.
33. When baked, the macarons will have a deeper color and formed feet. And they will be coming off the mat easily, and with a completely formed bottom.
34. Remove from the oven and bake the other tray.

35. Let the macarons cool down before proceeding with the filling.

#### CHOCOLATE CREAM CHEESE FROSTING

1. Start by melting the chopped chocolate in the microwave, or over a double boiler. I usually just microwave the chocolate for 15-30 seconds at a time, always stirring in between to help the chocolate melt evenly and faster, without having to overheat it. You never want to overheat chocolate. Set the melted chocolate aside to cool down.
2. Now, sift the cocoa powder and powdered sugar together. Set aside.
3. In the bowl of a mixer, combine cream cheese and butter. Cream for 2 minutes, until creamy and fluffy.
4. Pour melted and cooled chocolate in the bowl of the mixer. Mix on slow until combined. Scrape the bowl to ensure everything is getting incorporated.
5. With the mixer off, add sifted powdered sugar and cocoa powder.
6. Mix on low until combined. Raise speed to high and cream for one minute.
7. Add vanilla.
8. If frosting is too thick and dry, add 1-2 tablespoons of milk, or as necessary. If frosting is too runny, it might need some more powdered sugar. Adjust to find the perfect creamy consistency.

#### STRAWBERRY JAM

1. Mix strawberries, maple syrup (or sweetener) and lemon juice in a small pot. Bring to a boil. Lower the heat to medium-low and cook, stirring, for about 10 minutes. Use a spoon or spatula to break up the strawberries as you stir.
2. Mix cornstarch and cold water in a small bowl.
3. Once strawberries have boiled and reduced a bit, add cornstarch and water to the pan.
4. Bring back to a boil, stirring constantly, until mixture is thickened.
5. Let the jam cool. Cover it and place it in the fridge.
6. You may process the jam in a small food processor to make it smooth if you want to, which will help when filling the macarons, since you will only need a tiny bit for each macaron, and you don't want to have huge chunks of strawberries in there.

#### How to assemble

1. Pipe a circle of buttercream around the edges of the macaron. Fill the middle with a bit of strawberry jam. Don't overfill it. Place another shell on top.

#### Storage

1. These Chocolate Strawberry Macarons will be at their best for up to 4-7 days in the fridge.
2. I don't recommend freezing macarons with jam fillings, since they will often turn soggy because of the jam.



## Coffee Macarons

Preparation: 20 minutes , Cook Time: 18-20 minutes

Yield: 26 macarons

*Nice hat. My sister and I, at La Salinette.*

*These Coffee Macarons are filled with a coffee and chocolate frosting swirl. Topped with a chocolate covered espresso bean.*

*Recipe by Pies and Tacos*



### COFFEE MACARON SHELLS

3 egg white 100 3.5 oz  
 1/2 cup white granulated sugar 100 grams 3.5 oz  
 1 cup almond flour 96 grams 3.4 oz  
 3/4 cup powdered sugar 90 grams 3.17 oz  
 1 teaspoon espresso powder  
**COFFEECREAM CHEESE FROSTING**  
 2 ounces cream cheese softened Course  
 2 tablespoons butter softened 28 grams 1 oz

1 cup powdered sugar sifted 127 grams 4.5 oz  
 1/4 teaspoon Kahlua or vanilla extract  
 1/2 teaspoon espresso powder  
**CHOCOLATE FROSTING**  
 4 tablespoons softened butter 56 grams 2 oz  
 1/2 cup powdered sugar 64 grams 2.25 oz  
 2 tablespoons cocoa powder  
 1/4 teaspoon Kahlua or vanilla extract  
 teaspoon 1 milk if necessary

### COFFEE MACARON SHELLS

1. Before you start, get all of your ingredients ready. Prepare a large piping bag, fitted with a large round tip.
2. Line two baking sheets with parchment paper or silicon mat.

3. Under my parchment, I put a layout with circles that measure about 1 1/2 inches each. That's how big I like to pipe my macarons.
4. Measure out all of your ingredients.
5. Sift powdered sugar and almond flour together. Set aside.
6. Now you can finally start.
7. Place egg whites and granulated sugar in a heat proof bowl or in a double boiler. Over a pan of simmering water, whisk the whites and sugar until frothy and sugar completely melted. It will take a couple minutes. You can test by touching the mixture between your fingers, and if you feel any sugar granules just keep whisking mixture over the water bath.
8. Make sure the bottom of the bowl isn't touching the simmering water.
9. Transfer mixture to the bowl of a stand mixer. (I use my kitchenAid bowl when doing this, because it makes it easier)
10. With the whisk attachment, whisk mixture on high speed for a few minutes until stiff peaks are formed.
11. Best way to check this is to keep your eye on the whites. Once they get glossy and you start seeing streaks formed by the whisk, it might be time to stop.
12. You don't want to overbeat the mixture at this point, because you don't want to add too much air to it. Just whisk until stiff peaks have formed.
13. Pour powdered sugar and almond flour into stiff whites.
14. Start folding gently forming a letter J with a spatula.
15. It's time to stop folding when the batter is glossy and has a thick and flowing consistency. There are several ways to test this, and you might have to have a couple failed batches before you get this right.
16. First, I pick up some batter with my spatula and try to draw a figure 8 with the batter that is dripping off the spatula. If you can form several 8 figures without the batter breaking up, that's one indication that it might be ready.
17. Then, I grab a teaspoon of batter and spoon onto my parchment paper or silicon mat.
18. If the batter stays stiff and doesn't spread out a bit, I start folding a little bit more, about 3 folds.
19. Test again.
20. At this point, you want to add the espresso powder. Make sure to add right at the end. Stir just enough to combine, about 3 folds.
21. Once the batter spreads out a bit and starts to look glossy on the parchment paper, I transfer my mixture to the piping bag.
22. You don't want your batter to be too runny either. So be careful not to overmix. It's always best to undermix and test several times until the proper consistency has been achieved.
23. This is the most important part about making macarons in my opinion.
24. Once you've piped as many 1 1/2 circles as you could, bang the trays against the counter a few times each. This will release air bubbles that are in the batter and prevent your macaron shells from cracking.
25. Let your trays sit for a while so the shells will dry out a little bit. I usually leave about 20-40 minutes, depending on how humid the day is. You'll know they're ready when you gently touch the surface of a macaron and it seems dry.
26. Pre-heat the oven to 325F.
27. Bake one tray at a time.
28. Bake for 4 minutes, rotate tray.

29. Bake for 4 more minutes and rotate the tray again.
30. Keep baking the trays for a total of 16-20 minutes each, rotating the tray in between to ensure even baking.
31. When baked, the macarons will have a deeper color and formed feet.
32. Remove from the oven and bake the other tray.
33. Let the macarons cool down before proceeding with the filling.

#### COFFEE CREAM CHEESE FROSTING

1. Start by sifting the powdered sugar. Set it aside.
2. Now, cream the softened cream cheese and butter together in the bowl of an electric mixer, for about 2 minutes, until light and fluffy.
3. Add Kahlua, or vanilla extract. Mix to combine.
4. With the mixer off, add powdered sugar mixture to the bowl.
5. Turn mixer on low to incorporate the powdered sugar with the cream cheese and butter.
6. Once you see no streaks of dry powdered sugar, cream mixture on medium high for one minute.
7. At the very end, add espresso powder and stir to combine.
8. This frosting will store well in the fridge for up to 5 days, covered.
9. Make sure to always leave your frosting covered. Cover the bowl with a lid or plastic wrap, because otherwise, the surface will dry out and get hard.

#### CHOCOLATE FROSTING

1. Sift the powdered sugar, and cocoa powder. Sit aside.
2. Cream butter in the mixer until creamy.
3. Add powdered sugar and cocoa powder, and mix to combine.
4. Once dry ingredients are incorporated into the butter, increase speed and cream until smooth. Add Kahlua, or vanilla.
5. Add milk if necessary. If mixture is too thick, add 1 teaspoon of milk at a time, until you obtain the desired consistency. If mixture is too runny, add a bit of sifted powdered sugar until you obtain a smooth and spreadable frosting.

#### TO ASSEMBLE

1. Lay out a piece of plastic wrap. Spread a stripe of the Chocolate Frosting in the middle of the plastic wrap, across the narrow side. On top of the chocolate frosting, spread some coffee frosting. Roll the plastic wrap over itself to form a log.
2. Line a piping bag with the piping tip of your preference. Insert the frosting log in the piping bag. (refer to pictures on the post to check how this is done)
3. Pipe about 1 teaspoon of filling on top of each bottom shell. Top with the top shell.
4. I piped a little frosting decoration on top of each macaron, and then put a chocolate covered espresso bean on top.

#### Storage

1. Store macarons in the fridge, in an air tight container for up to 5 days, and in the freezer for about 1 month.

## Espresso Chocolate and Peanut Butter Macarons

Preparation: 40 minutes , Cook Time: 15 minutes

Yield: 26 macarons

*3 kids for David's bar mitzvah.*

*Recipe from a blog called Pies and Tacos.*



### ESPRESSO CHOCOLATE MACARON SHELLS

3 egg whites (100 grams 3.5 oz)  
 1/2 cup white granulated sugar (100 grams 3/5 oz)  
 1 cup almond flour (96 grams 3.4 oz)  
 1/2 cup plus 2 tablespoons powdered sugar (75 grams 3.17 oz)  
 22 grams cocoa powder (3 tablespoons 0.8 oz)  
 1 teaspoon espresso powder

### PEANUT BUTTER CREAM CHEESE FROSTING

56 grams unsalted butter softened (1/4 cup 2 oz)  
 56 grams cream cheese softened (1/4 cup 2 oz)  
 88 grams creamy peanut butter (1/3 cup 3.1 oz)  
 200 grams powdered sugar sifted (1 cup 4.5 oz)  
 1 teaspoon vanilla extract  
 1 teaspoon milk if necessary

#### FOR THE SHELLS

1. Before you start, get all of your ingredients ready. Prepare a large piping bag, fitted with a large round tip.
2. Line two baking sheets with parchment paper or silicon mat. I prefer silicon mat.
3. Under my mat , I put a layout with circles that measure about 1 1/2 inches each. That's how big I like pipe my macarons. Or better yet, use a silicon mat with a template for macarons.
4. Measure out all of your ingredients.
5. Sift powdered sugar, almond flour, cocoa powder, and espresso powder together. Set aside.
6. Now you can finally start.
7. Place egg whites and granulated sugar in a heat proof bowl or in a double boiler. Over a pan of simmering water, whisk the whites and sugar until frothy and sugar completely melted. It will take a couple minutes.
8. Make sure the bottom of the bowl isn't touching the simmering water.
9. Transfer mixture to the bowl of a stand mixer. (I use my kitchenAid bowl when doing this, because it makes it easier).
10. With the whisk attachment, whisk mixture on high speed for a few minutes until stiff peaks are formed.
11. Best way to check this is to keep your eye on the whites. Once they get glossy and you start seeing streaks formed by the whisk, it might be time to stop.

12. You don't want to overbeat the mixture at this point, because you don't want to add too much air to it. Just whisk until stiff peaks have formed.
13. Pour powdered sugar and almond flour into stiff whites.
14. Start folding gently forming a letter J with a spatula.
15. It's time to stop folding when the batter is glossy and has a thick and flowing consistency. There are several ways to test this, and you might have to have a couple failed batches before you get this right.
16. First, I pick up some batter with my spatula and try to form a figure 8. If the 8 forms without the batter breaking up, that's one indication that it might be ready.
17. Then, I grab a teaspoon of batter and spoon onto my parchment paper or silicon mat.
18. If the batter stays stiff and doesn't spread out a bit, I start folding a little bit more, about 3 folds.
19. Test again.
20. Once the batter spreads out a bit and starts to look glossy on the parchment paper, I transfer my mixture to the piping bag.
21. You don't want your batter to be too runny either. So be careful not to overmix. It's always best to undermix and test several times until the proper consistency has been achieved.
22. This is the most important part about making macarons in my opinion.
23. Once you've piped as many 1 1/2" circles as you could, bang the trays against the counter a few times each. This will release air bubbles that are in the batter and prevent your macaron shells from cracking.
24. Let your trays sit for a while so the shells will dry out a little bit. I usually leave about 20-40 minutes, depending on how humid the day is. You'll know they're ready when you gently touch the surface of a macaron and it seems dry.
25. Pre-heat the oven to 325F.
26. Bake one tray at a time.
27. Bake for 4 minutes, rotate tray.
28. Bake for 4 more minutes and rotate the tray again.
29. Keep baking the trays for a total of 16-20 minutes each, rotating the tray in between to ensure even baking.
30. When baked, the macarons will have a deeper color and formed feet.
31. Remove from the oven and bake the other tray.
32. Let the macarons cool down before proceeding with the filling.

#### Peanut Butter Cream Cheese Frosting

1. Start by creaming the cream cheese, butter, and peanut butter together in the bowl of an electric mixer.
2. Turn mixer off, add sifted powdered sugar in. Mix on low to combine. Once combined, raise speed to medium- high and beat for 1 minute.
3. Add vanilla and mix to combine.
4. If mixture is too thick, and not creamy enough, add one or two teaspoons of milk to thin it out. Or if your mixture is too runny and not enough sturdy to hold its shape, add some more sifted powdered sugar, a bit at a time, until you achieve the perfect consistency.

#### To assemble

1. Pipe a small amount of filling on the flat side of a macaron shell. Place another shell on top. I used a number 3 round tip to pipe some of the Peanut Butter frosting on top of the assembled macaron sandwiches. I also sprinkled some crunched peanuts on top.

#### Storage

1. Store in the fridge for up to 4 days. Store in the freezer for up to 2 months. You can freeze macarons assemble or just the shells. Entirely up to you.
2. Leftover frosting can be stored in the fridge for up to 4 days, or in the freezer for up to 2 months.

## Key Lime Pie Macarons

Preparation: 1 hour , Cook Time: 20 minutes

Yield: 26 macarons

*My folks, my aunt and husband and cousins.*

*These macarons are filled with key lime pie filling and toasted marshmallow, topped with graham cracker crumbs*

*Recipe from Pies and Tacos*



### MACARON SHELLS

3 grams egg whites 100 3.5 oz  
 1/2 cup white granulated sugar 100 grams 3.5 oz  
 1 cup almond flour 96 grams 3.4 oz  
 3/4 cup powdered sugar 90 grams 3.17 oz

Green food coloring

### KEY LIME PIE FILLING

1 ounce can of condensed milk  
 1 tablespoon unsalted butter  
 1 tablespoon key lime zest

### MARSHMALLOW FROSTING

2 egg whites  
 1/2 cup granulated sugar 100 grams 3.5 oz.  
 1/4 teaspoon cream of tartar  
 1/8 teaspoon fine sea salt  
 1 teaspoon vanilla extract  
**TO ASSEMBLE**  
 1/4 cup white chocolate chips optional to drizzle on top  
 1/4 cup graham cracker crumbs

### MACARON SHELLS

1. Before you start, get all of your ingredients ready. Prepare a large piping bag, fitted with a large round tip.
2. Line two baking sheets with parchment paper or silicon mat.
3. I use a baking mat with the macaron template already in it. You can make your own or print it from the internet and just place it under silicon mat, or parchment paper. I recommend using a silicon mat if you want more uniform bottoms.
4. Measure out all of your ingredients.
5. Sift powdered sugar and almond flour together. Set aside.
6. Place egg whites and granulated sugar in a heat proof bowl or in a double boiler. Over a pan of simmering water, whisk the whites and sugar until frothy and sugar completely melted. It will take a couple minutes. You can test by touching the mixture between your fingers, and if you feel any sugar granules just keep whisking mixture over the water bath.
7. Make sure the bottom of the bowl isn't touching the simmering water.
8. Transfer mixture to the bowl of a stand mixer.
9. With the whisk attachment, start whisking mixture on low for about 30 seconds, then gradually start increasing speed to medium. Whisk on medium for one minute, until mixture is white and starting to become fluffy. Raise speed to high

for 2-3 more minutes until stiff peaks are formed. Best way to check this is to keep your eye on the whites. Once they get glossy and you start seeing streaks formed by the whisk, it might be time to stop.

10. You don't want to overbeat the mixture at this point, because you don't want to add too much air to it. Just whisk until stiff peaks have formed. You will notice the bird's beak shape the peak will form and that will tell you the meringue can stop being whipped.
11. Pour powdered sugar and almond flour into stiff whites.
12. Start folding gently forming a letter J with a spatula. Add the food coloring at this point, if using.
13. It's time to stop folding when the batter is glossy and has a thick and flowing consistency. There are several ways to test this, and you might have to have a couple failed batches before you get this right.
14. First, I pick up some batter with my spatula and try to draw a figure 8 with the batter that is dripping off the spatula. If you can form several 8 figures without the batter breaking up, that's one indication that it might be ready.
15. Then, I grab a teaspoon of batter and spoon onto my parchment paper or silicon mat.
16. If the batter stays stiff and doesn't spread out a bit, I start folding a little bit more, about 3 folds.
17. Test again.
18. Once the batter spreads out a bit and starts to look glossy on the parchment paper, I transfer my mixture to the piping bag.
19. You don't want your batter to be too runny either. So be careful not to overmix. It's always best to undermix and test several times until the proper consistency has been achieved.
20. This is the most important part about making macarons in my opinion.
21. Once you've piped as many circles as you could, bang the trays against the counter a few times each. This will release air bubbles that are in the batter and prevent your macaron shells from cracking.
22. Let your trays sit for a while so the shells will dry out a little bit. I usually leave about 20-40 minutes, depending on how humid the day is. You'll know they're ready when you gently touch the surface of a macaron and it seems dry.
23. Pre-heat the oven to 325F.
24. Bake one tray at a time.
25. Bake for 4 minutes, rotate tray.
26. Bake for 4 more minutes, check if it needs to be rotated again. You will know if it needs to be rotated again depending on how the macarons are baking. Take a look at them, if one side seems taller than the other, maybe you have to rotate the tray again.
27. Bake for around 4 minutes or so. Really keep an eye out, not to overbake. I would say I bake for a total of 18-20 minutes.
28. When baked, the macarons will have a deeper color and formed feet.
29. Remove from the oven and bake the other tray.
30. Let the macarons cool down before proceeding with the filling.

#### KEY LIME PIE FILLING

1. Place all ingredients in a small saucepan.
2. Bring to a boil over medium heat.
3. Keep stirring, non-stop, for 10-15 minutes while the mixture simmers. Don't let the heat be too high, or it will burn the fudge. Also, don't stop stirring, or that will also burn the fudge.
4. The fudge will be ready when it's very thick and you can see the bottom of the pan easily as you stir with your



spatula.

5. Tilt the pan over, and if the fudge comes off the bottom all at once, you can probably remove from the heat.
6. Place it in a heat proof bowl, let it cool down all the way.
7. Place room temperature filling in a piping bag.

#### MARSHMALLOW FROSTING

1. Mix all ingredients, except for the vanilla extract together in the bowl of a stand mixer.
2. Set the bowl over a pot of simmering water over medium heat.
3. Whisk mixture while it sits in the double boiler.
4. Keep whisking over simmering water until it reaches 140F.
5. That way the egg whites will be in a safe temperature to be consumed.
6. Move bowl to the mixer.
7. Whip with the whisk attachment for about 5 minutes on high speed.
8. Add vanilla and mix to combine.

#### TO ASSEMBLE

1. Pipe the marshmallow frosting around the edges of the bottom shell macarons.
2. Fill with the key lime pie filling.
3. Place another shell on top.
4. Drizzle white chocolate and graham crackers on top.
5. Use a torch to toast the sides of the marshmallow.

#### STORAGE

1. These macarons will store nicely in the fridge for up to 5 days. The marshmallow frosting doesn't keep for too long, so I don't recommend freezing them.

## Key Lime Raspberry Macarons

Preparation: 1 hour , Cook Time: 18-20 minutes

Yield: 26 macarons

*My grandparents and cousin. On my mother's side.*

*Macarons with raspberry buttercream filling, and lime curd in the center.*

*Recipe by Pies and Tacos*



### MACARON SHELLS

3 egg white 100 3.5 oz  
 1/2 cup white granulated sugar 100 grams 3.5 oz  
 cup 1 almond flour 96 grams 3.4 oz  
 3/4 cup powdered sugar 90 grams 3.17 oz.  
 Pink food coloring for half of the batch and green  
 food coloring for the other half  
 1 curd  
 tablespoon 3 lime zest  
 1/4 cup lime juice 59 ml  
 1/3 cup granulated sugar 66 grams 2.3 oz  
 tablespoon 3 unsalted butter room temperature 42  
 grams 1.5 oz

2 large egg  
 1/8 teaspoon salt  
 raspberry BUTTER CREAM  
 tablespoon 4 cream cheese room temperature 2 oz  
 56 grams  
 tablespoon 2 unsalted butter room temperature 1  
 oz 28 grams  
 cup 1-1 1/2 powdered sugar 4.5 OZ-6.75 oz 127  
 grams-191 grams  
 1/4 cup freeze dried raspberry powder\* 0.85 oz 24  
 grams  
 teaspoon 1 milk

## MACARON SHELLS

1. Before you start, get all of your ingredients ready. Prepare a large piping bag, fitted with a large round tip.
2. Line two baking sheets with parchment paper or silicon mat.
3. I use a baking mat with the macaron template already in it. You can make your own or print it from the internet, and just place it under silicon mat, or parchment paper, I recommend using a silicon mat if you want more uniform bottoms.
4. Measure out all of your ingredients.
5. Sift powdered sugar and almond flour together. Set aside.
6. Place egg whites and granulated sugar in a heat proof bowl or in a double boiler. Over a pan of simmering water, whisk the whites and sugar until frothy and sugar completely melted. It will take a couple minutes. You can test by touching the mixture between your fingers, and if you feel any sugar granules just keep whisking mixture over the water bath.
7. Make sure the bottom of the bowl isn't touching the simmering water.
8. Transfer mixture to the bowl of a stand mixer.
9. With the whisk attachment, start whisking mixture on low for about 30 seconds, then gradually start increasing speed to medium. Whisk on medium for one minute, until mixture is white and starting to become fluffy. Raise speed to high for 2-3 more minutes until stiff peaks are formed. Best way to check this is to keep your eye on the whites. Once they get glossy and you start seeing streaks formed by the whisk, it might be time to stop.
10. You don't want to overbeat the mixture at this point, because you don't want to add too much air to it. Just whisk until stiff peaks have formed. You will notice the bird's beak shape the peak will form and that will tell you the meringue can stop being whipped.
11. Pour powdered sugar and almond flour into stiff whites.
12. Start folding gently forming a letter I with a spatula. Add the food coloring at this point, if using just one
13. If using more than one color to color the batter, start folding the dry ingredients into the batter and mix them just until you don't see any streaks of dry ingredients any longer. Once that happens, you can split the batter between the number of bowls correspondent to the colors you want to use in your batter.
14. So in this case, once I saw there were no more dry ingredients in the macaron batter, I split it between two bowls.
15. Work quickly, with each color, one at a time, folding the batter until ready, then transferring it to a piping bag. Move on to the next color and do this until the entire batter is ready. Then you can start piping.
16. It's time to stop folding when the batter is glossy and has a thick and flowing consistency. There are several ways to test this, and you might have to have a couple failed batches before you get this right.
17. First, I pick up some batter with my spatula and try to draw a figure 8 with the batter that is dripping off the spatula. If you can form several 8 figures without the batter breaking up, that's one indication that it might be ready.
18. Then, I grab a teaspoon of batter and spoon onto my parchment paper or silicon mat.
19. If the batter stays stiff and doesn't spread out a bit, I start folding a little bit more, about 3 folds.
20. Test again.
21. Once the batter spreads out a bit and starts to look glossy on the parchment paper, I transfer my mixture to the piping bag.
22. You don't want your batter to be too runny either. So be careful not to overmix. It's always best to undermix and test several times until the proper consistency has been achieved.
23. This is the most important part about making macarons in my opinion.
24. Once you've piped as many circles as you could, bang the trays against the counter a few times each. This will release air bubbles that are in the batter and prevent your macaron shells from cracking,
25. Let your trays sit for a while so the shells will dry out a little bit. I usually leave about 20-40 minutes,

depending on how humid the day is. You'll know they're ready when you gently touch the surface of a macaron and it seems dry.

26. Pre-heat the oven to 325F.

27. Bake one tray at a time.

28. Bake for 4 minutes, rotate tray.

29. Bake for 4 more minutes, check if it needs to be rotated again. You will know if it needs to be rotated again depending on how the macarons are baking. Take a look at them, if one side seems taller than the other, maybe you have to rotate the tray again.

30. Bake for around 4 minutes or so. Really keep an eye out, not to overbake. I would say I bake for a total of 18- 20 minutes.

31. When baked, the macarons will have a deeper color and formed feet.

32. Remove from the oven and bake the other tray.

33. Let the macarons cool down before proceeding with the filling.

#### LIME CURD

1. Cream butter at medium speed in the bowl of an electric mixer. Slowly add sugar and lime zest to butter and keep creaming at medium speed for a few minutes, until mixture is light in color and fluffy.

2. Add eggs, one at a time, waiting until egg has been completely incorporated before adding the next one.

3. Add salt. And finally, add lime juice, and stir on low speed.

4. Pour mixture in a small sauce pan and bring it to a boil over medium heat, while stirring nonstop.

5. You are looking for a very thick and creamy curd. Don't stop stirring, don't look away.

6. The temperature of the curd should be reaching 170F.

7. When that happens, remove from heat and pour into a heat proof bowl.

8. Let it cool in the fridge.

9. STORAGE: The shelf life of the lime curd will be up to 1 week in the fridge, and up to 3 months in the freezer, if well protected.

#### RASPBERRY BUTTER CREAM

1. Sift powdered sugar and raspberry powder together. Set aside.

2. Cream butter and cream cheese at medium speed in the bowl of an electric mixer for about 1 minute. With the mixer off, add all of the powdered sugar, and powdered raspberry in.

3. Mix on low speed until sugar is incorporated. Once they are incorporated, turn speed to medium and cream for 1-2 minutes until very fluffy. Add vanilla and milk in, beat for another 30-45 seconds.

4. If the consistency of the frosting seems a bit runny, add more powdered sugar in it to make it thicker. If the consistency of the frosting seems too stiff, add more milk, only 1 teaspoon at a time, as necessary.

5. STORAGE: Store buttercream in the fridge for up to 1 week.

#### TO ASSEMBLE

1. Pipe a circle of Raspberry buttercream around the edges of the macaron, in a way that you have a little hole in the middle. Fill the little hole with a bit of lime curd. Don't overfill it. Place another shell on top.

2. STORAGE: This Key Lime Raspberry Macaron's shelf life is up to 3 months in the freezer, and up to 1 week in the refrigerator. I don't recommend keeping it out of the fridge unless it's for just a couple hours.

## Lemon Macarons

Preparation: 30 minutes , Cook Time: 18-20 minutes

Yield: 26 macarons

*David's MIT graduation for PhD in Physics. 5/2008*

*These Lemon Macarons are the perfect combination of tangy and sweet, in two perfect, and delicate bites.*

*Recipe by Pies and Tacos*



### SHELLS

3 egg whites 100 3.5 oz  
 1/2 cup white granulated sugar 100 grams 3.5 oz  
 cup 1 almond flour 96 grams 3.4 oz  
 3/4 cup powdered sugar 90 grams 3.17 oz  
 drop One of Lemon Yellow food coloring  
**LEMON CURD**  
 3 tablespoons lemon zest  
 1/4 cup lemon juice  
 1/3 cup granulated sugar (66 grams 2.3 oz)

3 tablespoons unsalted butter room temperature (42 grams 1.5 oz)  
 2 large egg  
 1/8 teaspoon salt  
**BUTTER CREAM**  
 1 1/3 cups confectioners' sugar sifted  
 4 tablespoons unsalted butter softened  
 1 teaspoon vanilla extract  
 1/2-1 tablespoon whipping cream as necessary  
 1/2 tablespoon lemon zest optional

SHELLS

1. Before beginning, first make sure to measure out all of the ingredients.
2. Second, leave 2 baking sheets ready, lined with parchment paper or silicon mat. I've printed a layout on my computer of 1 1/2 circles so I can pipe beautiful shells. There are also templates online you can print out, or you can even purchase silicon mats that already come with the circles printed in them. (UPDATE I definitely use silicon mat nowadays, no comparison! Much much better!)
3. Leave a large piping bag fitted with a large round tip, all ready to go.
4. Sift powdered sugar and almond flour together in a bowl and set aside.
5. Mix whites and sugar together in a bowl or in a double boiler pan, over a small saucepan of simmering water, where I also make sure the bottom of my bowl isn't touching the water.
6. Whisk whites and sugar over simmering water for about 1 minute. Remember, this water shouldn't be boiling, it should be at a very slow simmer.
7. Once sugar has been dissolved, transfer the syrup to the electric mixer bowl. With the whisk attachment, whisk mixture on low speed for 30 seconds, raising speed to medium. Whisk on medium for 1-2 minutes, until the whisk starts to leave streaks in the meringue. Raise speed to high, and whip for a couple of minutes until stiff peaks are formed. You don't want to underwhip the meringue, but you also don't want to overwhip it.
8. As soon as the meringue reaches stiff peaks, stop beating. Add sifted almond flour and powdered sugar. With a spatula, slowly fold mixture, doing a J motion.
9. When you see that the dry ingredients have incorporated into the meringue, you may add the food coloring, if using.
10. Keep folding, slowly, until you achieve the perfect consistency.
11. This part right here is called macaronage.
12. Once the batter seems like molten lava, it's ready to be piped and baked.
13. That's what every other website out there says to describe the consistency your batter should be before you start piping it.
14. Though, I think that's a very broad way of describing the most important aspect in the process of baking macarons.
15. So, there are a few more signs you should look for. First, the batter should be falling off the spatula in a ribbon, without breaking up.
16. Second, scoop a little bit of batter with a teaspoon and spoon onto the baking sheet. Give it several seconds. If the batter is staying still with a point that won't dissolve into the macaron, that means you probably have to stir a bit longer. So go ahead and give your batter a couple more folds.
17. Test again.
18. The batter is supposed to look glossy, fall smoothly out of the spatula. Grab some batter with your spatula and try to draw an 8-figure several times. If you're able to do that without the batter breaking it, that's a good indication that you should stop folding.
19. You don't want to overmix your mixture either, otherwise your macarons will lose shape and be completely all over the place.
20. You want to mix just the right amount. It's a fine line and you've gotta find it.
21. Pipe as many circles as you can and bang baking sheets against the counter several times, to release air bubbles that will cause your macaron shell to break.
22. Let your macarons dry for 20-60 minutes, depending on how humid your house is.
23. Pre-heat the oven to 325F.
24. Bake one tray at a time. Bake the first tray for 4 minutes. Rotate, and bake for 4 more minutes. Rotate the tray again.
25. Keep baking the trays for a total of 16-20 minutes each, rotating the tray in between to ensure even baking.

26. **STORAGE:** Shells can be stored in an air tight container in the fridge for up to 1 week. In the freezer, they will keep from 2-3 months if properly stored.

#### LEMON CURE

1. Cream butter at medium speed in the bowl of an electric mixer. Slowly add sugar and lemon zest to butter and keep creaming at medium speed for a few minutes, until mixture is light in color and fluffy.
2. Add eggs, one at a time, waiting until egg has been completely incorporated before adding the next one.
3. Add salt. And finally, add lemon juice, and stir on low speed.
4. Pour mixture in a small sauce pan and bring it to a boil over medium heat, while stirring nonstop.
5. You are looking for a very thick and creamy curd. Don't stop stirring, don't look away.
6. The temperature of the curd should be reaching 170F.
7. When that happens, remove from heat and pour into a heat proof bowl.
8. Let it cool in the fridge.
9. **STORAGE:** The shelf life of lemon curd will be up to 1 week in the fridge, and up to 3 months in the freezer, if well protected

#### BUTTER REAM

1. Cream butter at medium speed in the bowl of an electric mixer for about 1 minute. With the mixer off, add all of the powdered sugar, and lemon zest in. 2. On low speed, beat the sugar and butter together. Once they are incorporated, turn speed to medium and cream for 1-2 minutes until very fluffy.
3. Add vanilla and cream in, beat for another 30-45 seconds. Only add 1/2 tablespoon of cream if necessary, sometimes you may find that the consistency of the buttercream is already perfect and doesn't need any more liquid. If the buttercream seems too stiff, add a tiny bit of cream as necessary. If the buttercream seems too runny, add more sifted powdered sugar until you obtain a firm, but smooth and creamy consistency.
4. **STORAGE:** Store buttercream in the fridge for up to 1 week.

#### How to assemble

1. Pipe a circle of buttercream around the edges of the macaron, in a way that you have a little hole in the middle. Fill the little hole with a bit of lemon curd. Don't overfill it. Place another shell on top.
2. **STORAGE:** This Lemon Macaron's shelf life is up to 2 months in the freezer, and up to 1 week in the refrigerator. I don't recommend keeping it out of the fridge unless it's for just a couple hours.

## Orange Macarons

Preparation: 2 hours , Cook Time: 40 minutes

Yield: 22 macarons

*Orange Macarons filled with Orange Marmalade and Dark Chocolate Ganache. Chocolate and orange is such a heavenly combo!*

*Recipe by Pies and Tacos*



### MACARON SHELL

100 grams egg whites 3.5 oz  
 100 grams granulated sugar 3.5 oz  
 105 grams almond flour 3.7 oz  
 105 grams powdered sugar 3.7 oz  
 food coloring optional I used orange  
 orange marmalade

1 cup peeled and chopped orange 1-2 oranges  
 3 tablespoons water 44 ml  
 1/4 cup granulated sugar 50 grams 1.76 oz  
 1 tablespoon orange zest  
**DARK chocolate GANACHE**  
 4 ounces dark chocolate 113 grams  
 1/3 cup heavy cream 78 ml

### MACARON SHELLS

1. Before you start, get all of your ingredients ready. Prepare a large piping bag, fitted with a large round tip. Set aside.
2. Line two baking sheets with parchment paper or silicone mat.
3. I use a baking mat with the macaron template already in it. You can make your own or print it from the internet, and just place it under silicone mat, or parchment paper. I recommend using a silicone mat.
4. Measure out all of your ingredients.
5. Sift powdered sugar and almond flour together. Set aside.
6. Place egg whites and granulated sugar in a heat proof bowl or in a double boiler. Over a pan of simmering water, whisk the whites and sugar until frothy and sugar completely melted. It will take a couple minutes. You can test by touching the mixture between your fingers, and if you feel any sugar granules just keep whisking mixture over the water bath.
7. Make sure the bottom of the bowl isn't touching the simmering water.
8. Transfer mixture to the bowl of a stand mixer.
9. With the whisk attachment, start whisking mixture on low for about 30 seconds, then gradually start increasing speed to medium. Whisk on medium for one to two minutes, until mixture is white and starting to become fluffy. Raise speed to high for a few minutes until stiff peaks are formed. Best way to check this is to keep your eye on the whites. Once they get glossy and you start seeing streaks formed by the whisk, it might be time to stop.
10. Whisk until stiff peaks have formed. When you pull your whip up, the peak should form a bird's beak shape, but shouldn't be falling to the side, the peak should be stiff, forming a slightly curved shape at the top.



11. Pour sifted powdered sugar and almond flour into stiff whites.
12. Start folding gently forming a letter J with a spatula.
13. Add the food coloring at this point, if using.
14. It's time to stop folding when the batter is glossy and has a thick and flowing consistency. There are several ways to test this, and you might have a couple failed batches before you get this right.
15. First, I pick up some batter with my spatula and try to draw a figure 8 with the batter that is dripping off the spatula. If you can form several 8 figures without the batter breaking up, that's one indication that it might be ready.
16. There's another test you can do. I call it the Teaspoon test.
17. Grab a teaspoon of batter and spoon onto the parchment paper or silicon mat. Wait a minute to see how it behaves.
18. If the batter stays stiff, forming a point and doesn't spread out a bit, I start folding a little bit more, about 3 folds.
19. Test again.
20. Once the batter spreads out a bit and starts to look glossy and smooth on top, on the parchment paper, I transfer my mixture to the piping bag.
21. You don't want your batter to be too runny either. So be careful not to overmix. It's always best to undermix and test several times until the proper consistency has been achieved.
22. This is the most important part about making macarons in my opinion. The best way I can describe this stage being perfect is when you hold the spatula with batter on top of the bowl and the batter falls off the spatula slowly but effortlessly. The batter will keep flowing off the spatula non-stop, but not too quickly.
23. Place piping bag directly 90 degrees over the center of each macaron template. Apply equal pressure and carefully pipe for about 3 seconds, and then quickly pull the bag up twisting slightly.
24. Once you've piped as many circles as you could, bang the trays against the counter a few times each. This will release air bubbles that are in the batter and prevent your macaron shells from cracking.
25. Use a toothpick to pop any air bubbles in the surface of the shells.
26. Let your trays sit for a while so the shells will dry out a little bit. I usually leave about 20-40 minutes, depending on how humid the day is. You'll know they're ready when you gently touch the surface of a macaron and it seems dry.
27. Pre-heat the oven to 325F.
28. Bake one tray at a time.
29. Bake for 5 minutes, rotate tray.
30. Bake for 5 more minutes. Rotate again.
31. I bake each tray for about 18 minutes rotating every 5 minutes.
32. When baked, the macarons will have a deeper color and formed feet. If you try to move a macaron, it shouldn't feel jiggly. If the macaron is still jiggly, keep baking.
33. Remove from the oven and bake the other tray.
34. Let the macarons cool down before proceeding with the filling.

#### ORANGE MAMRMALADE

1. Place chopped oranges, water, sugar, and orange zest in a small saucepan. Bring to a boil, then reduce the heat, and let the oranges cook in the syrup for about 40 minutes. Take care not to let the marmalade dry out and the oranges stick to the bottom of the pan. Keep the heat low, and regulate as necessary, adding a bit of orange juice if the marmalade gets too dry at any point.

2. Once the marmalade is very glossy, thick, sticky, turn the heat off. Let the marmalade cool down for about 5 minutes, then place it in a small blender, and pulse a few times until smooth.
3. Transfer it to a bowl and let it cool down completely in the fridge before using.

#### DARK CHOCOLATE GANACHE

1. Chop dark chocolate very finely. Place it in a bowl.
2. Heat heavy cream in a small pan over medium heat, or in the microwave. No matter what method you choose, be very careful not to boil the heavy cream.
3. Pour hot cream over chopped chocolate. Let it stand for a minute.
4. Start stirring with a spatula until completely melted.
5. Let it come to room temperature. Refrigerate for a bit before using, until it has piping consistency.
6. To achieve the piping consistency for the ganache, you will have to rely a lot on the temperature of the ganache.
7. If it has been in the fridge for a while, and it's too thick and hard to pipe, insert it in the microwave for a few quick seconds, and stir it again. Test for consistency and keep going until you achieve the desired consistency.
8. To be pipeable, the ganache should be thick, but easy to spread.
9. If it happens that the ganache is too thin, you might want to put it in the fridge for a few minutes so it will harden up.

#### To assemble

1. Line a piping bag with a round tip, I used Wilton number 7. Fill it with the Chocolate Ganache.
2. Once the macarons have cooled down, simply pipe a ring around the edge of a bottom macaron, fill it up with about 1/4 teaspoon of Orange Marmalade. Top with another macaron cookie.
3. Macarons are best after they've matured in the fridge for a day, or at least a few hours.

#### Storage

1. Since these macarons have a marmalade filling, which is a very wet filling, they won't keep as well in the fridge for so many days, and I don't recommend freezing them. You might get away with freezing it, if your marmalade is very very thick.
2. I would recommend refrigerating these Orange Macarons for up to 4 days.

## Raspberry Macarons

Preparation: 50 minutes, Cook Time: 18-20 minutes

Yield: 26 macarons

*Jen in Afghanistan.*

*Raspberry French Macarons with raspberry jam filling, and dark chocolate ganache.*

*Recipe from Pies and Tacos.*



**raspberry Macaron Shells**  
 gram 3 egg white 100 3.5 oz  
 1/2 cup white granulated sugar 100 grams 3.5 oz  
 cup 1 almond flour 96 grams 3.4 oz  
 3/4 cup powdered sugar 90 grams 3.17 oz  
 drop A few of fuchsia food coloring  
 raspberry jam  
 cup 1 raspberries fresh or frozen (283 grams 10 oz)

1/4 cup maple syrup you can use granulated sugar  
 or other sweetener instead  
 tablespoon 1 lemon juice  
 tablespoon 1 cornstarch  
 tablespoon 1 cold water  
 Dark chocolate Ganache  
 ounce 4 dark chocolate  
 1/3 cup heavy cream 70 grams 2.5 oz

### RASPBERRY MACARON SHELLS

1. Before you start, get all of your ingredients ready. Prepare a large piping bag, fitted with a large round tip.
2. Line two baking sheets with parchment paper or silicon mat.
3. Under my parchment, I put a layout with circles that measure about 1 1/2 inches each. That's how big I like to pipe my macarons.
4. Measure out all of your ingredients.
5. Sift powdered sugar and almond flour together. Set aside.
6. Now you can finally start.
7. Place egg whites and granulated sugar in a heat proof bowl or in a double boiler. Over a pan of simmering water, whisk the whites and sugar until frothy and sugar completely melted. It will take a couple minutes. You can test by touching the mixture between your fingers, and if you feel any sugar granules just keep whisking mixture over the water bath.

8. Make sure the bottom of the bowl isn't touching the simmering water.
9. Transfer mixture to the bowl of a stand mixer. (I use my kitchenAid bowl when doing this, because it makes it easier)
10. With the whisk attachment, whisk mixture on high speed for a few minutes until stiff peaks are formed.
11. Best way to check this is to keep your eye on the whites. Once they get glossy and you start seeing streaks formed by the whisk, it might be time to stop.
12. You don't want to overbeat the mixture at this point, because you don't want to add too much air to it. Just whisk until stiff peaks have formed.
13. Pour powdered sugar and almond flour into stiff whites.
14. Start folding gently forming a letter J with a spatula. Add the food coloring at this point.
15. It's time to stop folding when the batter is glossy and has a thick and flowing consistency. There are several ways to test this, and you might have to have a couple failed batches before you get this right.
16. First, I pick up some batter with my spatula and try to draw a figure 8 with the batter that is dripping off the spatula. If you can form several 8 figures without the batter breaking up, that's one indication that it might be ready.
17. Then, I grab a teaspoon of batter and spoon onto my parchment paper or silicon mat.
18. If the batter stays stiff and doesn't spread out a bit, I start folding a little bit more, about 3 folds.
19. Test again.
20. Once the batter spreads out a bit and starts to look glossy on the parchment paper, I transfer my mixture to the piping bag.
21. You don't want your batter to be too runny either. So be careful not to overmix. It's always best to undermix and test several times until the proper consistency has been achieved.
22. This is the most important part about making macarons in my opinion.
23. Once you've piped as many 1 1/2" circles as you could, bang the trays against the counter a few times each. This will release air bubbles that are in the batter and prevent your macaron shells from cracking.
24. Let your trays sit for a while so the shells will dry out a little bit. I usually leave about 20-40 minutes, depending on how humid the day is. You'll know they're ready when you gently touch the surface of a macaron and it seems dry.
25. Pre-heat the oven to 325F.
26. Bake one tray at a time.
27. Bake for 4 minutes, rotate tray.
28. Bake for 4 more minutes and rotate the tray again.
29. Keep baking the trays for a total of 16-20 minutes each, rotating the tray in between to ensure even baking.
30. When baked, the macarons will have a deeper color and formed feet.
31. Remove from the oven and bake the other tray.
32. Let the macarons cool down before proceeding with the filling.

#### RASPBERRY JAM

1. Mix raspberries, maple syrup (or sweetener) and lemon juice in a small pot. Bring to a boil over medium heat, cook, stirring, for about 5 minutes. Use the spoon to break up the raspberries as you stir.
2. Mix cornstarch and cold water in a small bowl.
3. Once raspberries have boiled and reduced a bit, add cornstarch and water to the pan.

4. Bring back to a boil, stirring constantly, until mixture is thickened.
5. Pour through a strainer, and keep on stirring the mixture to strain the jam. Make sure to press it through really well so you can get the most out of it, and just leave the seeds behind. If you like the seeds, just skip the straining. I never skip it.
6. Let jam cool. Cover it with plastic wrap and place it in the fridge.

#### DARK CHOCOLATE GANACHE

1. Chop dark chocolate very finely. Place it in a bowl.
2. Heat heavy cream in a small pan over medium heat, or in the microwave, No matter what method you choose, be very careful not to boil the heavy cream.
3. Pour hot cream over chopped chocolate. Let it stand for a minute.
4. Start stirring with a spatula until completely melted.
5. Let it come to room temperature. Refrigerate for a bit before using, until it has piping consistency.
6. To achieve the piping consistency for the ganache, you will have to rely a lot on the temperature of the ganache.
7. If it has been in the fridge for a while, and it's too thick and hard to pipe, insert it in the microwave for a few quick seconds, and stir it again. Test for consistency and keep going until you achieve the desired consistency.
8. To be pipeable, the ganache should be thick, but easy to spread.
9. If it happens that the ganache is too thin, you might want to put it in the fridge for a few minutes so it will harden up.
10. Like I said before, you need to keep testing for the consistency.

#### To assemble:

11. Line a piping bag with a round tip, wilton number 7. Fill it with the chocolate ganache.
12. Once the macarons have cooled down, simply pipe a ring around the edge of a bottom macaron, fill it up with about 1/2 teaspoon of raspberry jam. Top with another macaron cookie.
13. Macarons are best after they've matured in the fridge for a day, or at least a few hours.

#### Storage

14. Since these macarons have a raspberry jam filling, which is a very wet filling, they won't keep as well in the fridge for so many days, and I don't recommend freezing them. You might get away with freezing it, if your jam is very very thick.
15. I would recommend refrigerating these Raspberry Macarons for up to 3 days, and if you do freeze it, I would recommend doing so for up to 1 month.

## Raspberry White Chocolate Macarons

Preparation: 2 hours , Cook Time: 40 minutes

Yield: 22 macarons

*Lisa is so beautiful on this picture.*

*These Raspberry White Chocolate Macarons are filled with raspberry jam and white chocolate ganache.*

*Recipe by pies and Tacos*



### Macaron Shells

gram 100 egg white 3.5 oz  
 gram 100 granulated sugar 3.5 oz  
 gram 105 almond flour 3.7 oz  
 gram 105 powdered sugar 3.7 oz  
 raspberry jam  
 cup 1 raspberries fresh or frozen 283 grams 10 oz  
 tablespoon 3 maple syrup or sugar or another  
 sweetener  
 tablespoon 1 lemon juice

tablespoon 1 cornstarch  
 tablespoon 1 cold water  
 1 chocolate GANACHE  
 gram 170 good quality white chocolate 6 oz  
 1/4 cup heavy cream 60 ml  
 To assemble  
 gram 113 white chocolate 4 ounces  
 Rose Dust Luster to color the chocolate  
 Sprinkles

### MACARON SHELLS

1. Before you start, get all of your ingredients ready. Prepare a large piping bag, fitted with a round tip. Set aside.
2. Line two baking sheets with parchment paper or silicone mat.
3. I use a baking mat with the macaron template already in it. You can make your own or print it from the internet, and just place it under silicon mat, or parchment paper. I recommend using a silicone mat.
4. Measure out all of your ingredients.
5. Sift powdered sugar and almond flour together. Set aside.
6. Place egg whites and granulated sugar in a heat proof bowl or in a double boiler. Over a pan of simmering

water, whisk the whites and sugar until frothy and sugar completely melted. It will take a couple minutes. You can test by touching the mixture between your fingers, and if you feel any sugar granules just keep whisking mixture over the water bath.

7. Make sure the bottom of the bowl isn't touching the simmering water.
8. Transfer mixture to the bowl of a stand mixer.
9. With the whisk attachment, start whisking mixture on low for about 30 seconds, then gradually start increasing speed to medium. Whisk on medium for one to two minutes, until mixture is white and starting to become fluffy. Raise speed to high for a few minutes until stiff peaks are formed. Best way to check this is to keep your eye on the whites. Once they get glossy and you start seeing streaks formed by the whisk, it might be time to stop.
10. Whisk until stiff peaks have formed. When you pull your whip up, the peak should form a bird's beak shape, but shouldn't be falling to the side, the peak should be stiff, forming a slightly curved shape at the top.
11. Pour sifted powdered sugar and almond flour into stiff whites.
12. Start folding gently forming a letter J with a spatula.
13. Add the food coloring at this point, if using any.
14. It's time to stop folding when the batter is glossy and has a thick and flowing consistency. There are several ways to test this, and you might have a couple failed batches before you get this right.
15. First, I pick up some batter with my spatula and try to draw a figure 8 with the batter that is dripping off the spatula. If you can form several 8 figures without the batter breaking up, that's one indication that it might be ready.
16. There's another test you can do. I call it the Teaspoon test.
17. Grab a teaspoon of batter and spoon onto the parchment paper or silicon mat. Wait a minute to see how it behaves.
18. If the batter stays stiff, forming a point and doesn't spread out a bit, I start folding a little bit more, about 3 folds.
19. Test again.
20. Once the batter spreads out a bit and starts to look glossy and smooth on top, on the parchment paper, I transfer my mixture to the piping bag.
21. You don't want your batter to be too runny either. So be careful not to over mix. It's always best to under mix and test several times until the proper consistency has been achieved.
22. This is the most important part about making macarons in my opinion. The best way I can describe this stage being perfect is when you hold the spatula with batter on top of the bowl and the batter falls off the spatula slowly but effortlessly. The batter will keep flowing off the spatula non-stop, but not too quickly.
23. Place piping bag directly 90 degrees over the center of each macaron template. Apply equal pressure and carefully pipe for about 3 seconds, and then quickly pull the bag up twisting slightly.
24. Once you've piped as many circles as you could, bang the trays against the counter a few times each. This will release air bubbles that are in the batter and prevent your macaron shells from cracking.
25. Use a toothpick to pop any air bubbles in the surface of the shells.
26. Let your trays sit for a while so the shells will dry out a little bit. I usually leave about 20-40 minutes, depending on how humid the day is. You'll know they're ready when you gently touch the surface of a macaron and it seems dry.
27. Pre-heat the oven to 325F.
28. Bake one tray at a time.
29. Bake for 5 minutes, rotate tray.
30. Bake for 5 more minutes. Rotate again.

31. I bake each tray for a total of 16-20 minutes rotating every 5 minutes.
32. When baked, the macarons will have a deeper color and formed feet. If you try to move a macaron, it shouldn't feel jiggly. If the macaron is still jiggly, keep baking.
33. Remove from the oven and bake the other tray.
34. Let the macarons cool down before proceeding with the filling.

#### RASPBERRY JAM

1. Mix raspberries, maple syrup (or sweetener) and lemon juice in a small pot. Bring to a boil over medium heat, cook, stirring, for about 5 minutes. Use the spoon to break up the raspberries as you stir.
2. Mix cornstarch and cold water in a small bowl.
3. Once raspberries have boiled and reduced a bit, add cornstarch and water to the pan.
4. Bring back to a boil, stirring constantly, until mixture is thickened.
5. Pour through a strainer, and keep on stirring the mixture to strain the jam. Make sure to press it through real well so you can get the most out of it, and just leave the seeds behind. If you like the seeds, just skip the straining. I never skip it.
6. Let jam cool. Cover it with plastic wrap and place it in the fridge.

#### WHITE CHOCOLATE GANACHE

1. Chop chocolate very finely. Place it in a bowl. Make sure to use very good quality white chocolate. White Chocolate chips or melts won't work.
2. Heat heavy cream in a small pan over medium heat, or in the microwave. No matter what method you choose, be very careful not to boil the heavy cream.
3. Pour hot cream over chopped chocolate. Let it stand for a minute.
4. Start stirring with a spatula until completely melted.
5. Let it come to room temperature. Refrigerate for about 30 minutes before using, until it has piping consistency.
6. To achieve the piping consistency for the ganache, it will be up to the temperature of the ganache.
7. If it has been in the fridge for a while, and it's too thick and hard to pipe, insert it in the microwave for a few quick seconds, and stir it again. Test for consistency and keep going until you achieve the desired consistency.
8. To be pipeable, the ganache should be thick, but easy to spread, like a buttercream.
9. If it happens that the ganache is too thin, you might want to put it in the fridge for a few minutes so it will harden up.

#### To assemble

1. Before assembling the macarons I melted about 4 ounces of white chocolate, and mixed with some powdered dust luster to color it. Then, I dipped the tops of half of the shells in the white chocolate, sprinkled with some sprinkles, and let them dry completely before filling the macarons.
2. Line a piping bag with a round tip, wilton number 7. Fill it with the chocolate ganache.
3. Once the macarons have cooled down, simply pipe a ring around the edge of a bottom macaron, fill it up with about 1/2 teaspoon of raspberry jam. Top with another macaron cookie.
4. Macarons are best after they've matured in the fridge for a day, or at least a few hours.

#### Storage

1. Since these macarons have a raspberry jam filling, which is a very wet filling, they won't keep as well in the fridge for so many days, and I don't recommend freezing them. You might get away with freezing it, if your jam is very very thick like a jelly.
2. I would recommend refrigerating these Raspberry Macarons for up to 5 days, and if you do freeze it, I would recommend doing so for up to 1 month.



## Salted Caramel Macarons

Preparation: 1:20 minutes

Yield: 26 macarons 30 minutes

*Learning the violin!!!!*

*These Salted Caramel Macarons are drizzled with caramel sauce, and chocolate ganache. Topped with coarse salt flakes! Out of this world delicious!*

*Recipe by Pies and Tacos*



### MACARONS SHELLS

3 egg white 90-120 depends on the size of the egg

1/2 cup white granulated sugar 100 grams

1 cup almond flour 96 grams

3/4 cup powdered sugar 90 grams

### SALTED CARAMEL SWISS MERINGUE

1/2 cup caramel sauce pre-made or recipe follows  
bellow

4 egg whites

1 cup granulated sugar

1 teaspoon vanilla extract

1 1/4 cups unsalted butter 2 1/2 sticks

### SALTED CARAMEL sauce

1 cup sugar

5 tablespoons unsalted butter

1/2 cup heavy cream

1 teaspoon kosher salt

### chocolate GANACHE

40 grams dark or semi-sweet chocolate chopped  
finely

40 grams heavy cream

### MACARON SHELLS

1. Before you start, get all of your ingredients ready. Prepare a large piping bag, fitted with a large round tip.
2. Line two baking sheets with parchment paper or silicon mat.
3. Under my parchment, I put a layout with circles that measure about 1 1/2 inches each. That's how big I like to pipe my macarons.
4. Measure out all of your ingredients.
5. Sift powdered sugar and almond flour together. Set aside.
6. Now you can finally start.
7. Place egg whites and granulated sugar in a heat proof bowl or in a double boiler. Over a pan of simmering water, whisk the whites and sugar until frothy and sugar completely melted. It will take a couple minutes.

8. Make sure the bottom of the bowl isn't touching the simmering water.
9. Transfer mixture to the bowl of a stand mixer. (I use my kitchenAid bowl when doing this, because it makes it easier.)
10. With the whisk attachment, whisk mixture on high speed for a few minutes until stiff peaks are formed.
11. Best way to check this is to keep your eye on the whites. Once they get glossy and you start seeing streaks formed by the whisk, it might be time to stop.
12. You don't want to overbeat the mixture at this point, because you don't want to add too much air to it. Just whisk until stiff peaks have formed.
13. Pour powdered sugar and almond flour into stiff whites.
14. Start folding gently forming a letter I with a spatula.
15. It's time to stop folding when the batter is glossy and has a thick and flowing consistency. There are several ways to test this, and you might have to have a couple failed batches before you get this right.
16. First, I pick up some batter with my spatula and try to form a figure 8. If the 8 forms without the batter breaking up, that's one indication that it might be ready.
17. Then, I grab a teaspoon of batter and spoon onto my parchment paper or silicon mat.
18. If the batter stays stiff and doesn't spread out a bit, I start folding a little bit more, about 3 folds.
19. Test again.
20. Once the batter spreads out a bit and starts to look glossy on the parchment paper, I transfer my mixture to the piping bag.
21. You don't want your batter to be too runny either. So be careful not to overmix. It's always best to undermix and test several times until the proper consistency has been achieved.
22. This is the most important part about making macarons in my opinion.
23. Once you've piped as many 1 1/2 circles as you could, bang the trays against the counter a few times each. This will release air bubbles that are in the batter and prevent your macaron shells from cracking.
24. Let your trays sit for a while so the shells will dry out a little bit. I usually leave about 20-40 minutes, depending on how humid the day is. You'll know they're ready when you gently touch the surface of a macaron and it seems dry.
25. Pre-heat the oven to 325F.
26. Bake one tray at a time.
27. Bake for 4 minutes, rotate tray.
28. Bake for 4 more minutes and rotate the tray again.
29. Keep baking the trays for a total of 16-20 minutes each, rotating the tray in between to ensure even baking,
30. When baked, the macarons will have a deeper color and formed feet.
31. Remove from the oven and bake the other tray.
32. Let the macarons cool down before proceeding with the filling.

#### SALTED CARAMEL SWISS MERINGUE BUTTERCREAM

1. Remove butter from the fridge right before you start to make this. We are looking for the perfect butter temperature and consistency. It shouldn't be hard cold, and it shouldn't be so soft that is almost melting,
2. Put whites and sugar in the bowl of your KitchenAid mixer, or in a heatproof bowl. to

3. Place bowl on top of a small pot with simmering water.
4. Whisk whites and sugar until they temp 140F. Basically you are looking to melt the sugar granules, and also make it so the egg white is in a safe temperature to be consumed.
5. Once you achieve that temperature, place bowl in the stand mixer.
6. Whip with the whisk attachment until fluffy and doubled in size. Meringue should have stiff peaks. It can take anywhere from 5-10 minutes to obtain stiff peaks.
7. Test every so often, so you don't over whip it.
8. Start adding the butter that should be slightly softened.
9. Cut butter into very thin pats. Starts doing one by one with mixer running on medium-high.
10. Wait for one butter pat to be incorporated before adding the next one.
11. This whole process could take about 15 minutes. Add vanilla extract.
12. Once butter is all incorporated add room temperature Salted Caramel Sauce to the Swiss Meringue.

#### BUTTERCREAM

13. You will have leftover buttercream from the macarons. I wouldn't advise halving the formula. Simply store leftovers in the fridge for up to 4 days, or in the freezer, for up to 2 months. Remember to package it really well in sealed air tight containers, or zip loc bags, before freezing.
14. To use it again, simply let it thaw until it comes to room temperature and beat it briefly to make it creamy again before using.

#### SALTED CARAMEL SAUCE

1. Place sugar in a medium saucepan.
2. Bring to a boil over medium heat. Stir constantly to help the sugar melt evenly.
3. Once sugar comes to a boil, stop stirring.
4. Watch it closely as it is going to darken.
5. Don't let it get too dark. Sugar should be an amber color.
6. If you take your eyes off the caramel, it may burn. You don't want a very deep and dark color.
7. So, as soon as you see the caramel has darkened, remove from the heat.
8. Add cream and salt. Be careful. The mixture is going to come to the top, so be careful not to get burnt. After a second, it will subside, and you can whisk mixture.
9. Whisk until combined.
10. Add butter. Again, mixture will bubble up, so be careful.
11. Whisk until combined.
12. Bring mixture to a quick boil, while constantly whisking.
13. Let it boil for a few seconds, remove from heat.
14. Wait a couple of minutes until caramel cools slightly.
15. Pour into a glass jar. Let it cool completely.
16. You will have leftovers from this sauce, you can use it for anything, to top your ice cream, drizzle over cookies, cupcakes, etc...
17. Store leftovers in the refrigerator for up to 2 weeks.

18 You can also use some of the sauce to drizzle over cake if you want to.

#### CHOCOLATE GANACHE

1. Chop chocolate very finely. This will help the chocolate to melt evenly and faster.
2. Heat cream in a small saucepan, or in the microwave, until it almost comes to a boil.
3. Pour hot cream over chopped chocolate.
4. Stir with a spatula until all the chocolate has melted.
5. Wait for ganache to come to room temperature before you are able to pipe it on top of the macarons.
6. You might have leftover ganache. Keep it in the fridge, in a closed container, for up to 4 days.

#### To assemble

1. Put filling in prepared piping bag Pipe a dollop in each macaron and close the sandwich. You are looking for the proportions of 2:1 cookie filling.
2. Put caramel sauce in a small pastry bag, cut the end with scissors. Do the same with the chocolate ganache.
3. I drizzled some ganache and some caramel on the macarons, and sprinkled some coarse Maldon salt on top.
4. Macarons are always best when consumed the day after they are made. Something about the overnight and a few hours) rest in the fridge, makes their taste and texture better!
5. **STORAGE:** Store Macarons in a closed container, in the fridge, for 4-5 days be the freezer in martie container, for 1-2 months.

## Tiramisu Macarons

Preparation: 30 minutes , Cook Time: 18- 20 minutes

Yield: 26 macarons

*Here I am, with my attitude.*

*Tiramisu Macarons because I can't get enough of this Italian dessert flavor! The Tiramisu Macaron shells have a light espresso flavor, then they are filled with a sweet mascarpone boozy filling, and finally dusted cocoa powder on top. If you don't want the Kahlua just use vanilla extract.*

*Recipe by Pies and Tacos*



**overwhip.**

### TIRAMISU MACARON SHELL

1. Before you start, get all of your ingredients ready. Prepare a large piping bag, fitted with a large round tip.
2. Line two baking sheets with parchment paper or silicon mat.

3. Under my parchment, I put a layout with circles that measure about 1 1/2 inches each. That's how big I like to pipe my macarons.
4. Measure out all of your ingredients.
5. Now you can finally start.
6. Place egg whites and granulated sugar in a heat proof bowl or in a double boiler. Over a pan of simmering water, whisk the whites and sugar until frothy and sugar completely melted. It will take a couple minutes.
7. Make sure the bottom of the bowl isn't touching the simmering water.
8. Transfer mixture to the bowl of a stand mixer. (I use my kitchenAid bowl when doing this, because it makes it easier)
9. With the whisk attachment, whisk mixture on high speed for a few minutes until stiff peaks are formed.
10. Best way to check this is to keep your eye on the whites. Once they get glossy and you start seeing streaks formed by the whisk, it might be time to stop.
11. You don't want to overbeat the mixture at this point, because you don't want to add too much air to it. Just whisk until stiff peaks have formed.
12. Sift powdered sugar, almond flour and espresso powder together.
13. Pour into stiff whites.
14. Start folding gently forming a letter J with a spatula.
15. It's time to stop folding when the batter is glossy and has a thick and flowing consistency. There are several ways to test this, and you might have to have a couple failed batches before you get this right.
16. First, I pick up some batter with my spatula and try to form a figure 8. If the 8 forms without the batter breaking up, that's one indication that it might be ready.
17. Then, I grab a teaspoon of batter and spoon onto my parchment paper or silicon mat.
18. If the batter stays stiff and doesn't spread out a bit, I start folding a little bit more, about 3 folds.
19. Test again.
20. Once the batter spreads out a bit and starts to look glossy on the parchment paper, I transfer my mixture to the piping bag.
21. You don't want your batter to be too runny either. So be careful not to overmix. It's always best to undermix and test several times until the proper consistency has been achieved.
22. This is the most important part about making macarons in my opinion.
23. Once you've piped as many 1 1/2 circles as you could, bang the trays against the counter a few times each. This will release air bubbles that are in the batter and prevent your macaron shells from cracking.
24. Let your trays sit for a while so the shells will dry out a little bit. I usually leave about 20-40 minutes, depending on how humid the day is. You'll know they're ready when you gently touch the surface of a macaron and it seems dry.
25. Pre-heat the oven to 325F.
26. Bake one tray at a time.
27. Bake for 4 minutes, rotate tray.
28. Bake for 4 more minutes and rotate tray again.
29. Keep baking the trays for a total of 16-20 minutes each, rotating the tray in between to ensure even baking.
30. When baked, the macarons will have a deeper color and formed feet.

31. Remove from the oven and bake the other tray.
32. Let the macarons cool down before proceeding with the filling.

#### MASCARPONE FILLING

1. While macarons cool down, you can make the filling.
2. Start by mixing the sifted powdered sugar and mascarpone cheese together with a spatula. Mix until completely incorporated.
3. Whip cream and Kahlua with an electric mixer, at high speed for about 2 minutes until stiff peaks form. Don't overwhip.

#### To assemble

1. Put filling in prepared piping bag. Pipe a dollop in each macaron and close the sandwich. You are looking for the proportions of 2:1 cookie:filling.

## *Main Courses*





**Beef Tenderloin a La Bernard**

Makes 6 Servings

Preparation: 10 minutes

*Emilie and Margot***5 pounds tenderloin roast**  
**1 clove garlic****1 onion cut up**  
**salt and pepper**

1. Take tenderloin out of the refrigerator one hour before cooking to get it to room temperature.
2. Season the meat with salt and pepper and insert garlic clove in a few spots of meat. Preheat oven to 240C thermostats 8 (460F) Roast 15 minutes per pound for rare, 20 minutes per pound for medium rare. Cut up the onion in fairly large wedges, to give your juice some extra flavor, if you wish. Turn roast over once.
3. Let roast sit for 10 minutes before cutting.

## Best Chicken Tikka Masala

*How cute is Henry. Bleecker Street February, 2020.*



**3 chicken breasts**  
**4 tablespoons Extra virgin oils**  
**5 cardamom pods**  
**5 sticks cinnamon**  
**2 tablespoons fresh ginger minced**  
**2 teaspoons garlic minced**  
**1 teaspoon cumin powder**  
**1 teaspoon coriander powder**

**1/4 turmeric powder**  
**1/2 teaspoon to 1 cayenne pepper**  
**1 tablespoon paprika**  
**1 teaspoon garam masala powder**  
**1 large tomato**  
**1 teaspoon tomato puree**  
**5 ounces water**  
**salt to taste**

1. **PREPARE THE INGREDIENTS:** First of all, chop up the tomato finely and set aside for later use. Next, finely chop the onions and set aside. Finally, cut the chicken breast into bite-sized pieces, season with a little salt and set aside.
2. **MAKE THE MASALA PASTE:** Mix together in a bowl, the ginger, garlic, cumin, coriander, turmeric, cayenne, garam masala and paprika.
3. **FLAVOR THE OIL AND FRY THE ONIONS:** Put the oil into a pan over medium heat. When hot, add the cardamom pods and cinnamon stick, leave for a few seconds and then remove. This flavors the oil, giving it a wonderful aroma. Add the onions and cook while stirring, until brown.
4. **ADD THE SPICES:** Add the masala paste and stir for a minute.

5. **ADD THE REMAINING INGREDIENTS:** Add the tomato and tomato puree and stir for a minute till thoroughly combined. Pour in the water and bring to a gentle simmer, stirring constantly. Taste the sauce and season with salt, if necessary.
6. **COOK THE CHICKEN:** Add the chicken cubes and mix well into the masala. Simmer for 10-12 minutes, stirring every few minutes, until the chicken is cooked and tender. Check it by piercing the chicken with a sharp knife - if it goes straight through and comes out clean, it is done. For a weaker flavor, add either 1 small tin can of coconut milk or a medium size carton of plain yogurt. Mix well and simmer for another 5 minutes.
7. Serve with Basmati rice.

**Best Damn Chili**

Preparation: 2:30 hours

*Summer 2018, St Briac.**lots of ingredients, but well worth the effort.*

- |  |   |
|--|---|
| <b>4 tablespoons olive oil</b>                                     | <b>1/2 cup white wine</b>                                       |
| <b>1 yellow onion, chopped</b>                                     | <b>2 tablespoons chili powder</b>                               |
| <b>1 red bell pepper, chopped</b>                                  | <b>2 tablespoons ground cumin</b>                               |
| <b>1 Anaheim chile pepper, chopped</b>                             | <b>1 tablespoon brown sugar</b>                                 |
| <b>2 red jalapeno pepper, chopped</b>                              | <b>1 tablespoon chipotle pepper sauce</b>                       |
| <b>4 cloves garlic, minced</b>                                     | <b>2 teaspoons 12 dried basil</b>                               |
| <b>2 1/2 lbs. lean ground beef</b>                                 | <b>1 1/2 teaspoons smoked paprika</b>                           |
| <b>1/4 cup Worcestershire sauce</b>                                | <b>1 teaspoon salt</b>  |
| <b>1 pinch garlic powder to taste</b>                              | <b>1/2 teaspoon dried oregano</b>                               |
| <b>2 cubes beef bouillon</b>                                       | <b>1/2 teaspoon ground black pepper</b>                         |
| <b>1 can (12 fluid ounce) or bottle light beer (such as Coors)</b> | <b>2 cans (16 ounce) dark red kidney beans (such as Bush's)</b> |
| <b>1 can (28 ounce) crushed San Marzano tomato</b>                 | <b>1 cup sour cream</b>   |
| <b>1 can (14.5 ounce) fire-roasted diced tomato</b>                | <b>3 tablespoons chopped fresh cilantro</b>                     |
| <b>1 can (12 ounce) tomato paste</b>                               | <b>1/2 teaspoon ground cumin</b>                                |

1. Heat oil in a large pot over medium heat; cook and stir onion, bell pepper, Anaheim pepper, jalapeno peppers, and garlic in the hot oil until softened.
2. Meanwhile, heat a large skillet over medium-high heat. Cook and stir beef in the hot skillet until browned and crumbly, 5 to 7 minutes; add Worcestershire sauce and garlic powder. Crumble bouillon cubes over beef and add beer. Continue to cook, scraping any browned bits from the bottom of the skillet, until liquid is hot, about 3 minutes. Stir beef mixture into pepper mixture.
3. Stir crushed tomatoes, diced tomatoes, tomato paste, and wine to the beef mixture. Season with chili powder, 2 tablespoons cumin, brown sugar, pepper sauce, basil, paprika, salt, oregano, and black pepper. Bring to a boil and reduce heat to medium-low. Cover and simmer until meat and vegetables are very tender and flavors have developed in the chili, about 90 minutes, stirring occasionally.
4. Mix kidney beans into beef and vegetables. Continue to simmer until beans are hot, about 30 minutes more.
5. Blend sour cream, cilantro, and remaining 1/2 teaspoon cumin in a food processor until smooth. Serve sour cream mixture with chili.

## Blanquette de Veau (French Veal Stew)

Makes 4 Servings

Preparation: 15 minutes, Cook Time: 1 hour

*Margot concentrating on that shot.*

*In France, this delicious stew is usually served over rice, but I serve it over pasta.*



**3 1/2 pounds boneless veal stew meat cut into 2" pieces**  
**3 tablespoons unsalted butter**  
**1 onion, finely chopped**  
**3 tablespoons all purpose flour**  
**1 cup dry white wine**

**29 ounces chicken broth/stock**  
**1/2 teaspoon dried thyme, crumbled**  
**3 pieces medium carrots, cut diagonally into 1 inch**  
**3/4 cup heavy cream**  
**1 ounce 10 frozen petite peas thawed and drained**

1. In heavy frying pan heat 1 tablespoon of butter. When hot, add veal to pan in batches and cook until brown, turning occasionally, about 5 minutes per batch. Transfer veal to plate. Add onion and remaining 2 tablespoon of butter to pan and sauté until onion is tender, about 3 minutes. Return veal and any juices on the plate to pan. Sprinkle flour over veal and stir 2 minutes. Pour in wine and bring to boil. Add chicken broth and thyme.
2. Reduce heat to medium-low and simmer 25 minutes.
3. Mix in carrots and continue simmering until carrots and veal are tender, about 30 minutes. Add cream and boil until liquids are reduced to sauce consistency, about 20 minutes. Stir in peas and bring to boil. Season to taste with salt and pepper and serve over rice or pasta.

**Boeuf Bourguignon**

Makes 4 Servings

Preparation: 4 hours

*Margot visiting Jen in Florida.*

**3 pounds boneless beef top round lean steak**  
**1 stick unsalted butter**  
**1 leaf bouquet garni Thyme parsley bay**  
**3 tablespoons all purpose flour**  
**2 tablespoons shallots**  
**1 cup beef broth , hot**

**2 cups dry red burgundy wine**  
**1 teaspoon garlic chopped**  
**salt**  
**1 tablespoon tomato paste**  
**20 small white onions**  
**3/4 pound white mushrooms**

1 In a large frying pan, melt 1 stick of butter, onions, and mushrooms and sauté on slow flame until tender. Stir often. With slotted spoon, remove onions and mushrooms and set aside.

2. Brown cut pieces of meat a handful at a time to avoid overcrowding. Brown all meat adding more butter as needed. When all meat is brown, remove and set in large bowl, burying your bouquet garni in the meat.

3. Adding a little more butter, cook shallots over low flame stirring them often. Stir in the flour and make a roux, stirring for about 3 minutes. Remove frying pan from heat. Let cool slightly, about 2 minutes then pour in very hot beef broth and blend it vigorously with a wire whisk. Blend in wine while beating, then add tomato paste and bring to a boil. Transfer all ingredients in a cocotte or Dutch oven, and bake covered at 350 degrees for 3 hours. Stir occasionally. Skim fat off if there is any. I serve this over rice or noodles. Plan. about 4 hours from start to finish for this. Well worth the time.

## Chicken Francaise 1

Makes 4 Servings

*Emilie, Jen and Dad having gauges in Dinard, summer 2014.*



**4 pounds 1-1/2 chicken breasts boneless flattened**  
**all purpose flour for dredging**  
**kosher salt for seasoning flour**  
**pepper**  
**3 large eggs**  
**2 tablespoons water**  
**1/4 cup extra virgin olive oil**  
**1/2 slice lemon cut in thin slices**

**1/2 cup white wine Pinot Grigio**  
**1/2 cup chicken broth/stock**  
**juice of 1/2 lemon**  
**2 tablespoons unsalted butter**  
**1 tablespoon beurre manie (1Tbspn butter/1 Tbspn**  
**flour mixed together)**  
**parsley for garnish**

1. Put some flour in a large shallow dish and season with a fair amount of Kosher salt and pepper. Mix with a fork to distribute evenly. In a wide bowl, beat the eggs with the water to make an egg wash. Heat the olive oil over medium-high heat in a large skillet.
2. Dredge both sides of the chicken cutlets in the seasoned flour, then dip them in egg wash to coat completely. letting excess drip off. When the oil is nice and hot, add the cutlet and cook them for 2 minutes on each side or until golden. Remove chicken cutlet to a large platter lined with paper towels, in a single layer to keep warm.
3. Toss the lemon slices into pan and cook for 1 to 2 minutes, until fragrant. Add wine, broth, and lemon juice. Simmer 5 minutes to reduce the sauce slightly. Add the beurre manie to the skillet. This will thicken the sauce. Reduce heat to medium-low and return the chicken to the pan. Place the lemon slices on top of the cutlets. Simmer gently for 2 minutes to heat the chicken through. Season with salt and pepper and garnish with parsley. I don't.





## Chicken Francese 2

Makes 4 Servings

*Dad and I at Harold's Deli in NJ, May 2019.*

### WHY THIS RECIPE WORKS

*To get a rich, eggy coating for our chicken francese recipe, we dusted the cutlets with flour, dipped them in eggs beaten in milk, and then coated them again with flour. For a silky, well- balanced sauce, we made a classic roux for thickness and added onion to provide sweet background notes to support the vibrant citrus flavor. But even with perfect coating and sauce, the chicken in our chicken Francese recipe dried out while we were cooking the sauce. We solved this problem by reversing our steps and making the sauce before cooking the chicken.*

*\* The chicken breasts will be easier to slice into cutlets if you freeze them for about 15 minutes until they are firm but not fully frozen. To slice in half, place one hand on top of a chicken breast to secure it, hold a chef's knife parallel to the cutting board, and slice horizontally. Note that just 1 tablespoon of butter is used in step 2; the remaining tablespoons are used in step 5. The sauce is very lemony - for less tartness, reduce the amount of lemon juice by about 1 tablespoon.*



### SAUCE

3 tablespoons unsalted butter  
 1 very small onion minced (about 1/3 cup)  
 1 tablespoon all-purpose flour  
 1/2 cup dry white wine or vermouth  
 1/3 cup lemon juice from 2 lemons  
 2 1/4 cups low sodium chicken broth  
 Table salt and ground black pepper  
**CHICKEN** chicken

### black pepper

2 large eggs  
 2 tablespoons milk  
 4 boneless skinless chicken breast halves (6 to 8 ounces each) tenderloin removed breasts trimmed of excess fat halved horizontally (see note) and pounded to even 1/4 inch thickness  
 2 tablespoons unsalted butter  
 2 tablespoons olive oil

**1 cup all-purpose flour**  
**Table salt and ground**

**2 tablespoons minced fresh parsley leaves**

1. Adjust oven rack to middle position; heat oven to 200 degrees. Set wire rack on rimmed baking sheet and place sheet in oven.
2. **FOR THE SAUCE:** Heat 1 tablespoon butter in medium nonreactive saucepan over medium heat. When foaming subsides, add onion and cook, stirring occasionally, until translucent, 2 to 3 minutes. Add flour and stir until light golden brown, about 1 minute. Whisk in wine, lemon juice, and broth; increase heat to high and bring to boil, whisking constantly. Lower heat to medium-high and cook, whisking occasionally, until mixture is reduced to 1 1/2 cups, 10 to 15 minutes. Strain sauce through mesh strainer, return to saucepan, and set aside.
3. **FOR THE CHICKEN:** Set second wire rack on second rimmed baking sheet on counter. Whisk together flour, 1 teaspoon salt, and 1/4 teaspoon pepper in pie plate. In second pie plate, whisk eggs and milk until combined. Season both sides of each cutlet with salt and pepper. Using tongs and working with 2 cutlets at a time, coat cutlets in seasoned flour, shake off excess flour. Transfer cutlets to egg mixture; coat evenly and let excess run off. Return cutlets to seasoned flour; coat evenly and shake off excess flour. Place coated cutlets on wire rack on counter.
4. Heat 1 tablespoon each butter and oil in 12-inch nonstick skillet over medium-high heat; when foaming subsides, place 4 cutlets in skillet. Cook until well browned, 1 1/2 to 2 minutes. Carefully flip cutlets and continue to cook until lightly browned on second sides, 30 to 60 seconds. Transfer chicken to wire rack in oven. Wipe out skillet with paper towels. Repeat, using remaining 1 tablespoon each butter and oil to cook remaining cutlets in now-empty skillet. After transferring chicken to oven, wipe out skillet with paper towels.
5. **TO FINISH SAUCE AND SERVE:** Transfer sauce to now-empty skillet and set over low heat; cook until sauce is heated through, about 1 minute. Whisk in remaining 2 tablespoons butter; adjust seasoning with salt and pepper. Remove baking sheet with chicken from oven; transfer 4 cutlets to skillet, turn to coat with sauce, then transfer each serving (2 cutlets) to individual plates. Repeat with remaining cutlets. Spoon 2 tablespoons additional sauce over each serving and sprinkle with parsley. Serve immediately passing extra sauce separately.

**Chicken Fried Rice**

Makes 6 Servings

Preparation: 15 minutes , Cook Time: 35 minutes

*Lisa around 10 years old in apartment on Shore Parkway, Brooklyn.**This Chicken Fried Rice recipe is a family-favorite of ours. It has all the classic elements of fried rice with teriyaki chicken through out. Serve it with a vegetable to make it a complete and delicious meal!*

**3 boneless, skinless chicken breast halves**  
**1 18oz bottle teriyaki sauce**  
**3 tablespoons sesame oil (or vegetabel oil)**  
**1 cup frozen peas and carrots (thawed)**  
**1 small onion chopped**

**2 teaspoons minced garlic**  
**2 eggs slightly beaten**  
**3 cups cooked white rice (day old or leftover cold rice is best)**  
**3-4 tablespoons soy sauce**

1. Cook chicken covered in teriyaki sauce in oven at 375 F° for 35 minutes. Once cooked, slice into small pieces. Set aside.

2. Heat the oil in a large skillet or wok over medium-high heat. Add the peas/carrots mix, onion and garlic. Stir fry until tender.
3. Lower the heat to medium-low and push the mixture off to one side. Pour eggs on the other side of skillet. Stir fry until scrambled.
4. Now add the rice and soy sauce and blend all together well. Stir in cooked chicken and cook until mixture is heated through. Serve and enjoy!

Source: [life-in-the-loft.com](http://life-in-the-loft.com)

**Chicken Pelusi**

Makes 4 Servings

Preparation: 15 minutes

*Proud papa with son, On Bleecker Street, NYC, February 2020.*

**1/2 cup Panko bread crumbs**  
**1/4 teaspoon black pepper**  
**1/2 cup grated Parmesan cheese**  
**1 teaspoon granulated garlic**  
**1 tablespoon dry basil**  
**1 whole egg**

**1 teaspoon dry oregano**  
**1 teaspoon olive oil**  
**1 teaspoon paprika**  
**4 skinless chicken breasts halves boned and defatted**

1. Preheat oven to 400.
2. Combine bread crumbs, cheese, basil, oregano, paprika, black pepper and garlic in a shallow bowl. Mix well.
3. Beat egg in medium bowl.
4. Heat olive oil in a large saut pan over medium high heat. Dip chicken breasts in egg and roll in bread crumb mixture. Place in hot oil and sear for 1 minute on each side. Transfer to oven and bake for 15 to 20 minutes or until juices run clear when pierced with a fork.

## Chicken Piccata with Lemon Sauce

Makes 8 Servings

Preparation: 25 minutes

*My grandfather Leon, my mother's father at the restaurant in Paris. He was a veteran of WWI in the trenches of Verdun.*

*Once you've tried this tangy, yet delicate lemon Chicken piccata, you won't hesitate to make it for company. Seasoned with parmesan and parsley, the chicken cooks up golden brown, then is drizzled with a light lemon sauce.*

*A Taste of Home recipe*



**8 boneless skinless chicken breast halves (4 ounces each)**

**1/2 cup egg**

**2 tablespoons plus 1/4 cup dry white wine or chicken broth divided**

**5 tablespoons lemon juice divided**

**3 cloves garlic minced**

**1/8 teaspoon hot pepper sauce**

**1/2 cup all-purpose flour**

**1/2 cup grated Parmesan cheese**

**1/4 cup minced fresh parsley**

**1/2 teaspoon salt**

**3 teaspoons olive oil divided**

**2 tablespoons butter**

1. Flatten chicken to 1/4-in. thickness. In a shallow dish, combine the eggs, 2 tablespoons wine, 2 tablespoons lemon juice, garlic and hot pepper sauce.
2. In another shallow dish, combine the flour, Parmesan cheese, parsley and salt. Coat chicken with flour mixture, dip in egg substitute mixture, then coat again with flour mixture.

2. In a large nonstick skillet, brown 4 chicken breast halves in 1-1/2 teaspoons oil for 3-5 minutes on each side or until juices run clear. Remove and keep warm. Drain drippings. Repeat with remaining chicken and oil. Remove and keep warm.
3. In the same pan, melt butter. Add the remaining wine and lemon juice. Bring to a boil. Boil, uncovered, until sauce is reduced by a fourth. Drizzle over chicken.

## Chicken with Porcini Mushrooms

Makes 4 Servings

*Lisa and Margot on their game.*

*\* Don't worry if you have broth left over once the rice is finished cooking; each brand of rice cooks differently, and we prefer to err on the side of slightly too much broth rather than too little. If you do use all the broth and the rice still has not finished cooking, add hot water.*



**3 1/2 cups low-sodium chicken broth plus more as needed**  
**3 cups water**  
**4 split bone-in skin- on chicken breasts (10 to 12 ounces each) trimmed**  
**Salt and ground black pepper**  
**1 tablespoon olive oil**  
**4 tablespoons unsalted butter (1/2 stick)**

**3 large shallots minced (about 3/4 cup)**  
**1/2 ounce dried porcini mushroom rinsed and minced**  
**2 cups Arborio rice (or Carnaroli)**  
**1 cup dry white wine**  
**2 ounces grated Pecorino Romano cheese (about 1 cup)**  
**2 tablespoons minced fresh parsley leaves**

1. Adjust an oven rack to the lowest position and heat the oven to 450 degrees. Bring the broth and water to a simmer in a medium saucepan over medium-high heat. Reduce the heat to the lowest possible setting to keep the broth warm.
2. Pat the chicken dry with paper towels and season with salt and pepper. Heat the oil in a Dutch oven over medium-high heat until just smoking. Add the chicken, skin side down, and cook until deep golden, about 5 minutes.
3. Transfer the chicken, skin side up, to a baking dish and bake until the thickest part of the breast registers 160 to 165 degrees on instant-read thermometer, 18 to 20 minutes. Tent loosely with foil and let rest until ready to serve.
- 4 While the chicken bakes, pour off any fat in the Dutch oven, add the butter, shallots, mushrooms, and 1/2 teaspoon salt, and cook over medium heat, stirring occasionally, until softened, 5 to 7 minutes. Add the rice and cook, stirring frequently, until the edges of the grains are transparent, about 4 minutes.
- 5 Add the wine and cook, stirring frequently and scraping up any browned bits, until the wine is completely absorbed by the rice, about 2 minutes. Add 3 cups of the warm broth and simmer over medium-low heat, stirring infrequently (about every 3 minutes), until the liquid is absorbed and the bottom of the pan is dry, 10 to 12 minutes.



6. Continue to cook, stirring frequently and adding more broth, 1/2 cup at a time, every 3 to 4 minutes as needed to keep the pan bottom from drying out, until the grains of rice are cooked through but still somewhat firm in the center, 8 to 10 minutes. Off the heat, stir in the Pecorino Romano, season with salt and pepper to taste, and cover until ready to serve.

**Classic Stuffed Cabbage Rolls**

Makes 8 Servings

Preparation: 1 hour , Cook Time: 3-4 hours

*Claire, your Dad's Mom.**Tender cabbage leaves stuffed with rice, seasoned ground meats and a rich tomato sauce make this the perfect comfort food. Plus these freeze beautifully!*

**1 large size head of cabbage 3-5 pounds**  
**1 pound ground beef (1 1/2, if not using ground pork)**  
**1/2 pound ground pork (omit if using all beef)**  
**1 medium onion, chopped**  
**3 teaspoon minced garlic**  
**1 teaspoon kosher salt**  
**3/4 teaspoon fresh ground black pepper**

**1 teaspoon parsley flakes**  
**2 eggs**  
**1/4 cup ketchup**  
**2 tablespoons tomato paste**  
**1 1/2 cups cooked rice, cooled**  
**3 10.75 ounce cans of tomato soup (if using a deep dish pan with a 3" sides use 4 cans)**  
**3 beef bouillon**

**PREPARE THE CABBAGE**

1. Remove core from cabbage. Place whole head in a large pot filled with boiling, salted water. Cover and cook 3 minutes, or until softened enough to pull off individual leaves. If the leaves do not pull off easily, return the cabbage to the pot to boil a minute or two more. When the leaves are cool enough, use a paring knife to cut away the thick center stem from each leaf, without cutting all the way through.

2. Cook rice as per instructions. Once cooked, let rice cool.

**MAKE SE MEAT MIXTURE**

3. In a large bowl, add in the ground beef, pork, rice, onion, garlic, salt, pepper, eggs, ketchup, tomato paste, and parsley. Mix gently to combine. Add in 2/3rd of a can of tomato soup (almost 3/4 of a cup) and mix.

#### ASSEMBLE THE CABBAGE ROLLS

4. To stuff the leaves lay down a single large leaf with the cut edge facing you ( where the stem was) and place about a 1/2 cup of the meat mixture in the lower third of the leaf. If the leaf is huge add more, if smaller add less meat. Fold the sides of the leaf over the meat and roll the cabbage up (like rolling a burrito). Repeat until all of the leaves are stuffed. If you have extra meat just roll it up asmeatballs and place it in the baking pan with the stuffed cabbage.

#### PREPARE TO BAKE

5. Preheat oven to 350F, rack in the center.

6. In a large deep dish baking pan (or two 9x13 glass pans), spread out the remaining soup. Open up a 2nd can and pour out 1/2 of it and spread out until the bottom of the pan is covered in a light coating.

7. Place a single layer of stuffed cabbages on the bottom of your pan. Add the remaining half of the 2nd can of tomato soup. If you have leaves that are too small to stuff or are badly torn, add them on top of the soup.

8. Add the 2nd layer of stuffed cabbage (you must make sure you have a 1/2 gap at the top of your pan and stuffed cabbage. It cannot go over the top of the pan. Top with the remaining can of tomato soup and spread out evenly.

9. Nestle the 3 bouillon cubes in the middle of your stuffed cabbage rolls.

10. Spray the underneath of a large piece of foil. Place foil side down on the pan and close tightly around the dish. Place the pan on a larger cookie sheet to catch any spillovers.

11. Bake for 3 to 4 hours or until the cabbage is tender when pierced with a knife. (1 start to check mine after 2 hours 45 minutes).

12. Remove from the oven, uncover and allow to cool for 15 minutes before serving.

**Coq au Vin (Chicken in Red Wine Sauce)**

Makes 4 Servings

Preparation: 2:30 hours

*Emilie!!!*

*I found this delicious recipe in one of my cooking magazines. It is a lot work but well worth the effort. The sauce is extremely flavorful and rich. This recipe is only for your most worthy friends, or when you really want to impress someone. I serve this with twice baked, or Pommes Anna. potato, but rice or noodles would work well with it.*



**5 pounds whole chicken legs, about 3, carefully trimmed of all fat cleaned dried thighs and drumsticks separated.  
salt and freshly ground pepper  
1 bottle 750 ML red dry wine Côtes du Rhône  
2 1/2 cups chicken broth/stock  
6 ounces bacon, preferably thick cut  
8 tablespoons unsalted butter room temperature  
1 large carrot, roughly chopped  
1 large onion, roughly chopped  
2 shallots peeled and quartered**

**2 cloves garlic peeled and crushed  
1/2 cup brandy  
1 leaf bouquet garni, thyme, parsley, and bay leaf, tied together  
1 1/2 teaspoons tomato paste  
24 each pearl onions frozen thawed  
1/2 pound small white mushrooms washed and halved  
3 tablespoons all purpose flour  
2 tablespoons fresh parsley, minced for garnishing**

1. Generously sprinkle chicken pieces with salt and pepper, set aside. Bring red wine and chicken stock to a boil in large, heavy saucepan; reduce heat to medium-high and simmer until reduced to about 4 cups, approximately 20 minutes.

2. Meanwhile, fry bacon in heavy-bottomed sauté pan over medium heat until fat has rendered and bacon is golden brown, about 10 minutes. Remove bacon with slotted spoon on paper towel-lined plate to drain; set aside. Heat 1 tablespoon of butter with rendered bacon fat; add carrot, onion, shallots and garlic and sauté until lightly browned, 15 to 20 minutes. Press vegetables against side of pan with slotted spoon to squeeze out as much fat as possible; transfer vegetables to pan with reduced wine mixture (off heat) and discard all but 1 tablespoon of fat from sauté pan.
3. Return sauté pan to burner over medium-high heat and add another tablespoon butter. When butter is melted, add chicken in batches, if necessary, (to avoid overcrowding ) and cook until well browned all over, turning once or twice during cooking, 12 to 16 minutes. Remove chicken to a plate; set aside. Pour off all fat from sauté pan; return to heat and add wine-vegetable mixture. Bring to boil scraping up browned bits from bottom of pan with wooden spoon. Add browned chicken, bouquet garni, and tomato paste to boiling wine mixture. Return to boil, then reduce heat to low and simmer gently, partially covered. Turn chicken once during cooking, until tender and infused with wine flavor, 45 to 50 minutes.
4. While chicken and sauce are cooking, heat another 2 tablespoons butter in medium skillet over medium-low heat. Add thawed pearl onions and cook, stirring occasionally and reducing heat if butter starts to brown too fast. Cook until lightly brown and almost cooked through, 5 to 8 minutes. Add mushrooms, season with salt, cover, increase heat to medium, and cook until mushrooms release their liquid, about 5 minutes. Remove cover, increase heat to high, add brandy and boil until liquid evaporates and onions and mushrooms are golden brown, 2 to 3 minutes more. Transfer onions and mushrooms to plate with bacon; set aside.
5. When the chicken is cooked, transfer to serving bowl or platter, cover with foil to keep warm. Strain sauce through fine mesh sieve set over measuring cup, pressing on solids with wooden spoon to release as much liquid as possible; sauce should measure 2 to 3 cups. Return sauce to pan; skim as much fat off as possible from surface. Counting 1 tablespoon each of butter and flour for each cup of sauce, mash butter and flour together to make a paste (Beurre manié). Bring sauce to a boil and whisk in beurre manié until smooth. Add reserved chicken, bacon, onion and mushrooms, adjust seasoning with salt and pepper. Reduce heat to medium-low and simmer very gently 5 minutes. Check seasoning one more time and adjust with additional salt and pepper if necessary; add parsley, (I don't). Serve immediately.

## Corned Beef and Cabbage

Makes 4 Servings

Preparation: 2:45 minutes

*Lisa with Emilie, April 1996.*

**3 lbs packaged corned beef brisket with spice package**  
**10 small red potatoes**

**5 carrots, peeled and cut into 3-inch**  
**1 head large cabbage cut into small wedges**

1. Place corned beef in large pot or Dutch oven and cover with water. Add the spice packet that came with the meat. Cover pot and bring to a boil, then reduce heat to a simmer. Simmer approximately 50 minutes per pound or until tender.
2. Add potatoes and carrots, and cook until the vegetables are almost tender, approximately 35 minutes. Add cabbage and cook for 15 minutes. Remove meat and let rest 15 minutes.
3. Place vegetables in a bowl and cover. Add as much broth (cooking liquid reserved in the pot) as you like. Slice meat across the grain.

## Creamy Tuscan Garlic Chicken

Makes 6 Servings

Preparation: 10 minutes , Cook Time: 15 minutes

*Baseball Dave.*

*Creamy Tuscan Garlic Chicken has the most amazing creamy garlic sauce with spinach and sun dried tomatoes. This meal is a restaurant quality meal ready in 30 minutes!*

*The Recipe Critic Recipe*



**1 1/2 pounds boneless skinless chicken breast thinly sliced**  
**2 Tablespoons olive oil**  
**1 cup heavy cream**  
**1/2 cup chicken broth**

**1 teaspoon garlic powder**  
**1 teaspoon Italian seasoning**  
**1/2 cup Parmesan cheese**  
**1 cup spinach chopped**  
**1/2 cup sun dried tomato**

1. In a large skillet add olive oil and cook the chicken on medium high heat for 3-5 minutes on each side or until brown on each side and cooked until no longer pink in center. Remove chicken and set aside on a plate.

2. Add the heavy cream, chicken broth, garlic powder, italian seasoning, and parmesan cheese. Whisk over medium high heat until it starts to thicken. Add the spinach and sundried tomatoes and let it simmer until the spinach starts to wilt. Add the chicken back to the pan and serve over pasta if desired.



## Easy Chicken Tikka Masala

---

*This is your great-grand Dad, father to Sam. His name was Hyman.*

*You can serve this with plain basmati rice (or another variety), but I recommend adding some whole cumin seeds when you cook it to pump up the flavor. I usually toast 1 cup of basmati rice in 1 tablespoon butter along with 1/2 teaspoon whole cumin seeds for 2-3 minutes. Then, I add 1 3/4 cups water, bring to a boil, cover, and turn the heat to low to cook for about 15 minutes. Delicious!*

*A note about the ginger: I keep fresh ginger in the freezer and use a microplane grater to grate it directly from the freezer when I need it. This way, you don't need to worry about fresh ginger going bad, if you use it infrequently. You can freeze this in an airtight container for up to 6 months, and you can make it ahead of time to reheat for dinner or lunches throughout the week.*



**1 1/2 pound chicken breast or thigh meat, cut into 1-inch cubes**  
**1/2 cup Greek yogurt**  
**1 1/2 tablespoons garam masala, divided**  
**teaspoon 1 kosher salt**  
**1/4 teaspoon black pepper**  
**4 tablespoons butter, divided**

**1 tablespoon fresh ginger grated (see notes)**  
**2 cloves garlic, minced**  
**14.5 oz. canned crushed or pureed tomato**  
**1/4 teaspoon cayenne pepper**  
**1/2 cup heavy cream or whole milk (coconut milk can also be used)**  
**Naan bread and cooked basmati rice and fresh**

**1 onion diced**

**cilantro and sliced jalapeños for serving (optional)**

1. Marinate the chicken in the yogurt, 1/2 teaspoon garam masala, and salt and pepper for at least 20 minutes or overnight.
2. Heat 2 tablespoons butter in a large, deep skillet or pot over medium-high heat.
3. Brown the marinated chicken on both sides over very high heat-it shouldn't be fully cooked, you're just trying to get some color on it. Remove from the pot and set aside.
4. Add remaining 2 tablespoons butter to pot and sauté the onions over medium heat until very soft, about five minutes.
5. Stir in the garam masala and cayenne pepper. Sauté for a minute or so, until spices are toasted and fragrant.
6. Add the garlic and ginger and sauté for approximately 1 minute, or until fragrant.
7. Pour in the crushed tomatoes and add the browned chicken. Bring to a simmer, cover, and cook on low for about 15 minutes, or until chicken is fully cooked.
8. Stir in the cream. Adjust seasoning if necessary.
9. Serve over rice with naan, garnished with chopped fresh cilantro and sliced fresh jalapeños, if desired.

**Enchilada Chicken**

Makes 4 Servings

Preparation: 1 hour

*Emilie around 4?***4 corn tortillas****2 medium red bell peppers, cut in half****1 cup sliced red onion****2 cups chicken stock****2 teaspoons chili powder****1/4 teaspoon cayenne pepper****1 teaspoon salt (optional)****4 skinless chicken breasts halves, boned and defatted****1 cup low-fat Cheddar cheese**

1. Preheat oven to 400. Place corn tortillas on baking sheet and toast in oven until brown and crispy. Remove from oven and cool. Grind in food processor until crumbs form.
2. Place bell pepper and onion on baking sheet and roast until edges begin to brown, about 20 minutes. Remove skin and place in saucepan. Add chicken stock, chili powder, cayenne pepper and salt. Simmer until vegetables are tender. Cool and transfer to blender container. Puree until smooth.
3. Pound chicken with a meat mallet to 1/4-inch thick. Place 4 tablespoons cheese on bottom half of chicken and roll or fold in half. Cover chicken with ground tortilla and sear in hot pan for 1 minute on each side. Finish in oven for 15 to 20 minutes or until cooked through. Serve with 1/4 cup sauce.

## Filets Mignons with Mushroom-Onion Gravy

Makes 4 Servings

Preparation: 1 hour

*My mom, Jacqueline Leone Quénel. She was born on December 2, 1919, so I guess around 1923.*

*This is one of the most favorite recipes in this book. For this recipe only use is filet mignon. Adding dried porcini to the recipe for extra mushroom flavor and using the moisture from deeply browned mushrooms and onions to make a delicious sauce. A sprinkle of flour thickened the rich, lump-free gravy, and minced garlic and woodsy thyme finished the sauce to this recipe. Serve this over rice or noodles.*



**1 1/2 to 2 pound filet mignons cut into 1-1/2" cubes**  
**1 tablespoon soy sauce**  
**1 teaspoon sugar**  
**1/4 ounce dried porcini mushrooms, rinsed well**  
**1 3/4 cups low sodium beef broth**  
**Salt and pepper**  
**2 tablespoons vegetable oil**  
**1 pound white mushrooms, stems trimmed, caps**

**wiped clean and cut into 1/4 inch slices.**  
**1 large onion, halves and sliced thin (about 1 1/2 cups)**  
**1 clove medium garlic, minced or pressed (about 1 teaspoon)**  
**1/2 teaspoon minced fresh thyme leaves chopped**  
**4 teaspoons unbleached flour**  
**1 tablespoon chopped fresh parsley optional**

1. Combine soy sauce and sugar in medium bowl. Add beef, toss well, and marinate at least 30 minutes or up to 1 hour, tossing once.

2 Meanwhile, cover porcini mushrooms with 1/4 cup broth in small microwave-safe bowl; cover with plastic wrap, cut several steam vents in plastic wrap with paring knife, and microwave on high power, 30 seconds. Let stand until

mushrooms soften, about 5 minutes. Lift mushrooms from liquid with fork and mince (you should have about 1 1/2 tablespoons). Strain liquid through fine-mesh strainer lined with paper towel into medium bowl, (that gets out any grit from the mushrooms.). Set mushrooms and liquid aside.

3 Sprinkle meat with 1/2 teaspoon pepper. Heat 1 tablespoon oil in 12-inch skillet over medium-high heat until smoking. Add meat and cook until well browned on all sides, 6 to 8 minutes. Transfer meat to large plate and set aside.

4 Return skillet to medium-high heat and add remaining tablespoon oil, white mushrooms, minced porcinis, and 1/4 teaspoon salt; cook, stirring frequently, until all liquid has evaporated and mushrooms start to brown, 7 to 9 minutes. Scrape pan to loosen fond. Add onion and 1/4 teaspoon salt; continue to cook, stirring frequently, until onions begins to brown and dark bits form on pan bottom, 6 to 8 minutes longer. Add garlic, thyme, and flour; cook, stirring constantly, until vegetables are coated with flour, about 1 minute. Stir in remaining 1 1/2 cups beef broth and porcini soaking liquid, scraping bottom of pan with wooden spoon to loosen browned bits, and bring to boil.

5 Nestle steak pieces into mushroom and onion mixture and add any accumulated juices to skillet. Reduce heat to medium-low and simmer until steak registers 130 degrees on instant-read thermometer, 3 to 5 minutes, turning beef over several times. Season with salt and pepper, sprinkle with parsley, and serve.

## Filets Mignons with Mustard-Port Sauce

Makes 4 Servings

*Jennifer!!!!!!*

**2 tablespoons extra virgin olive oil**  
**4 3/4" to 1" inch thick, Filet Mignons**  
**3 tablespoons shallots**  
**1/3 cup tawny port wine**  
**2/3 cup dry red wine**

**1 cup beef broth**  
**1 1/2 teaspoons dijon mustard**  
**beurre manié (1 tablespoon each of soft butter and flour), mixed together**  
**parsley for garnish**

1. Pat and dry the filets and season with salt and pepper. In a heavy skillet heat the oil over medium high heat until it is hot but not smoking. Brown the filets mignons dry, for 2 minutes on each side. Continue browning the filets on all sides for a total of 4 to 6 minutes for medium rare. Transfer them to a cutting board and let stand, covered loosely with tin foil, while making the sauce.
2. In the fat remaining in the skillet, cook the shallots over moderately low heat, stirring until it is softened. Add the Port and red wine, and boil the mixture until it is reduced by half, and strain the mixture through a fine sieve into a small saucepan. Whisk in the mustard, bring the mixture to a boil, and add the beurre manié, a little at a time, whisking until the sauce is smooth. Simmer the sauce, whisking occasionally, for 2 minutes, whisk in any juices that have accumulated on the cutting board, and season the sauce with salt and pepper.
3. Cut the filets mignons into 1/4 inch thick slices, divide the slices among 4 plates and spoon the sauce over the sliced meat. Garnish with the parsley and serve.

## Honey Glazed Chicken

Makes 3 Servings

Preparation: 20 minutes

*Thoughtful David.*

**1/2 cup honey**  
**2 tablespoons soy sauce**  
**1 teaspoon red pepper flakes**

**1 1/2 tablespoons olive oil**  
**2 pieces skinless boneless chicken breasts halves cut into bite-size**

1. Whisk honey, soy sauce, and red pepper flakes in a bowl. Heat olive oil in a skillet over medium heat; cook and stir chicken in hot oil until lightly brown, about 5 minutes. Pour honey mixture into skillet and continue to cook and stir until chicken is no longer pink in the center and sauce is thickened, about 5 minutes more.

## Honey-Balsamic Chicken

Makes 4 Servings

Preparation: 8 hours , Cook Time: 40 minutes

*Carolee, David and almost Henry, January 2017. Hollywood, CA.*

**1/4 cup balsamic vinegar**  
**1/4 cup olive oil**  
**1/4 cup honey**  
**1/2 teaspoon dried thyme**

**1/2 teaspoon dried rosemary**  
**2 lbs bone-in chicken thighs**  
**salt and pepper to taste**

1. Beat balsamic vinegar, olive oil, honey, thyme, and rosemary together in a bowl until smooth; pour marinade into a resealable plastic bag.
- 2 Season chicken thighs with salt and black pepper; add to marinade in plastic bag. Squeeze bag to remove air and seal. Marinate chicken in refrigerator for 2 to 8 hours.
3. Preheat oven to 375 degrees F (190 degrees C).
4. Pour chicken and marinade into a baking dish.
5. Bake chicken in preheated oven until no longer pink at the bone and the juices run clear, 35 to 40 minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C).



## Lighter Chicken and Dumplings

Makes 6 Servings

Preparation: 1:45 hour

Yield: 24 dumplings

*Jen flying in a BlackHawk Helicopter, February 28, 2020.*

*The ideal chicken and dumpling recipe has dumplings as airy as drop biscuits in a broth full of clean, concentrated chicken flavor. We found that browning the chicken thighs and then adding canned chicken broth produced the most flavorful mixture, while adding dry sherry (which we prefer over white wine or vermouth) gave our broth a pleasant acidity and depth. Adding chicken wings (which are rich in collagen) later gave the stew body without the sludginess of flour. For a light but sturdy dumpling recipe with good flavor, we came up with a formula that employed buttermilk for flavor and eliminated baking powder, which was making the dumplings dense. Wrapping the lid of the Dutch oven in a kitchen towel to prevent moisture from saturating our light-as-air dumplings was the final step in perfecting our chicken and dumpling recipe.*

*\*I strongly recommend buttermilk for the dumplings, but it's acceptable to substitute 1/2 cup plain yogurt thinned with 1/4 cup milk. If you want to include white meat and don't mind losing a bit of flavor in the process, replace 2 chicken thighs with 2 boneless, skinless chicken breast halves (about 8 ounces each). Brown the chicken breasts along with the thighs and remove them from the stew once they reach an internal temperature of 160 degrees, 20 to 30 minutes. The collagen in the wings helps thicken the stew; do not omit or substitute. Since the wings yield only about 1 cup of meat, using their meat is optional. The stew can be prepared through step 3 up to 2 days in advance; bring the stew back to a simmer before proceeding with the recipe.*

*Recipe from Cook's Illustrated.*



**STEW**

**1 teaspoon minced fresh thyme leaves**

**6 bone-in skin-on chicken thighs (about 2 1/2 pounds) trimmed of excess fat**  
**table salt and ground black pepper**  
**2 teaspoons vegetable oil**  
**2 small onions, chopped fine (about 1 1/2 cups)**  
**2 pieces medium carrots, peeled and cut into 3/4-inch (about 2 cups)**  
**1 rib celery medium chopped fine (about 1/2 cup)**  
**1/4 cup dry sherry**  
**6 cups low-sodium chicken broth**

**1 pound chicken wings (see \*note above)**  
**1/4 cup chopped fresh parsley**  
**DUMPLINGS**  
**2 cups unbleached flour**  
**1 1/5 teaspoons baking soda**  
**1 teaspoon sugar**  
**1 table salt**  
**3/4 cup buttermilk cold**  
**4 tablespoons (1/2 stick) unsalted butter melted and cooled about 5 minutes**  
**1 large egg white**

**FOR THE STEW:**

1. Pat chicken thighs dry with paper towels and season with 1 teaspoon salt and 1/4 teaspoon pepper. Heat oil in large Dutch oven over medium-high heat until shimmering. Add chicken thighs, skin-side down, and cook until skin is crisp and well browned, 5 to 7 minutes. Using tongs, turn Chicken pieces and brown on second side, 5 to 7 minutes longer; transfer to large plate. Discard all but 1 teaspoon fat from pot.  
 broth

2. Add onions, carrots, and celery to now- empty pot; cook, stirring occasionally, until caramelized, 7 to 9 minutes. Stir in sherry, scraping up any browned bits. Stir in broth and thyme. Return chicken thighs, with any accumulated juices, to pot and add chicken wings. Bring to simmer, cover, and cook until thigh meat offers no resistance when poked with tip of paring knife but still clings to bones, 45 to 55 minutes.

3 Remove pot from heat and transfer chicken to cutting board. Allow broth to settle 5 minutes, then skim fat from surface using wide spoon or ladle. When cool enough to handle, remove and discard skin from chicken. Using fingers or fork, pull meat from chicken thighs (and wings, if desired) and cut into 1-inch pieces. Return meat to pot.

**4 FOR THE DUMPLINGS:**

Whisk flour, baking soda, sugar, and salt in large bowl. Combine buttermilk and melted butter in medium bowl, stirring until butter forms small clumps; whisk in egg white. Add buttermilk mixture to dry ingredients and stir with rubber spatula until just incorporated and batter pulls away from sides of bowl.

5 Return stew to simmer; stir in parsley and season with salt and pepper to taste. Using greased tablespoon measure (or #60 portions scoop), scoop level amount of batter and drop over top of stew, spacing about 1/4 inch apart ( you should have about 24 dumplings). Wrap lid of Dutch oven with clean kitchen towel (keeping towel away from heat source) and cover pot. Simmer gently until dumplings have doubled in size and toothpick inserted into center comes out clean, 13 to 16 minutes. Serve immediately.

**Lisas' Filet Mignon of Pork**

Makes 3 Servings

Preparation: 30 minutes , Cook Time: 40 minutes

*Lisa's wedding with Annette and Guy.*

**1 Filet mignon of pork**  
**4 each Golden delicious apples Pelled and quartered**  
**5 tablespoons soy sauce**  
**butter to cook the apples**

**2 tablespoons honey**  
**1 clove garlic**  
**ginger to taste**  
**cup water to measure to a**

1. Peel and quarter the apples. In a large frying pan, heat butter and cook apples slowly until tender. At least 20 to 30 minutes.
2. Prepare the marinade by adding soy sauce, honey, garlic, ginger, and water. Slice the pork. In another frying pan, in a bit of oil, brown the pork on both sides. When pork is done, add half the marinade, cover, and cook about 15 minutes. Then add apples to the pork pan. Add the rest of marinade, and cook another 5 to 10 minutes. Adjust the taste of sauce to your taste by adding a bit of ginger.

## Meatloaf

Preparation: 1:40 hour , Cook Time: 1 hr 10 minutes

*Nice haircut, Dave. I must have done that m*



### MEAT MIXTURE

6 slices white bread  
 1 cup milk  
 6 ounces bread crumbs  
 2 pounds ground beef  
 1 cup grated Parmesan  
 1 teaspoon salt  
 Freshly ground black pepper  
 1/4 teaspoon seasoned salt such as Lawry's

1/4 cup to 1/2 minced flat-leaf parsley  
 4 eggs beaten  
 8 slices to 12 thin bacon  
**TOMATO SAUCE**  
 1/2 cup ketchup  
 6 tablespoons brown sugar  
 1 teaspoon dry mustard  
 Dash or 2 hot sauce (more if you like)  
 Dash or 2 Worcestershire sauce

1. For the meatloaf: Preheat the oven to 350 degrees F.
2. Pour the milk over the bread and allow it to soak in for several minutes. Place the ground beef, milk-soaked bread, Parmesan, salt, some pepper, seasoned salt and parsley in a large mixing bowl. Pour in the eggs. With clean hands, mix the ingredients until well combined.
3. Form the mixture into a loaf shape on a foil-lined broiler pan will allow the fat from the meat to drain.
4. Lay the bacon slices over the top, tucking them underneath the meatloaf to give the meatloaf some support.

5. Next, make the tomato sauce: Pour the ketchup into a bowl. Add the brown sugar and dry mustard, and splash in the hot sauce and Worcestershire sauce. Stir the mixture until well combined. Pour one-third of the sauce over the top of the meatloaf.
6. Bake for 45 minutes, and then pour over another one-third of the remaining tomato sauce over the meatloaf. Bake for an additional 20 to 25 minutes, the meatloaf should be no longer pink in the middle. Allow to sit 10 minutes before serving.
7. Serve with the remaining tomato sauce on the side as a dipping sauce.

## Mom's Roasted Chicken

Makes 4 Servings

Preparation: 2:45 hours , Cook Time: 1:30 minutes

Yield: 4 servings

*It's appropriate to have Jen's picture on this recipe since it is probably her most favorite dish.*

*This chicken recipe is just the best, simple, basic roasted chicken.*



**1 chicken preferably organic**  
**1/2 cup butter**  
**3 ounces olive oil, first cold pressed**

**paprika**  
**salt and pepper**

1. Take chicken out of refrigerator and let sit for one hour.
2. Preheat oven to 450F.
3. Put butter, cut into pieces, and olive oil, on top of chicken. Add salt, pepper and paprika (for color).
4. Bake chicken for 30 minutes at 450F
5. Lower oven temperature to 350F and turn chicken over.
6. Cook for another 60 minutes, undisturbed. When chicken is done, let sit on counter for 15 minutes so that you will be able to easily cut your chicken. I add a 1/2 cup water to the pan to make a gravy, then pass it thru sieve for smoothness. You could add a little bit of Wonder Flour to make gravy a little thicker.

3.

**Pork Chops in Garlic Mushroom Sauce**

Makes 8 Servings

Preparation: 10 m , Cook Time: 20 m

Yield: 8

*Emilie, 3 years old, Lisa and I, in Manhattan, 1999.**This recipe is my twist on a fancy restaurant meal we got on Valentine's Day. The recipe has half the amount of garlic than was originally used. Hope everyone else enjoys it just as much as we do. Garnish with fresh parsley, chives, or thyme leaves."**Author: April Broxton*

**2 pounds boneless pork chops**  
**1/2 teaspoon paprika**  
**1 pinch kosher salt and ground black pepper to taste**  
**1/4 cup butter, divided**

**1 (8-ounce) package sliced fresh mushrooms**  
**4 cloves garlic, minced**  
**1 teaspoon Dijon style mustard**  
**2 tablespoons all-purpose flour**  
**2 cups beef broth**

- 1) Season both sides of pork chops with paprika, salt, and pepper.
- 2) Heat a large skillet over medium-high heat; add 2 tablespoons butter. Sear pork chops until golden brown and no longer pink in the center, 2 to 4 minutes per side. Remove pork chops from the skillet and set aside.
- 3) Melt remaining butter in the same skillet over medium-high heat. Add mushrooms and cook until golden and excess moisture evaporates, about 5 minutes. Add garlic and mustard; cook until garlic is fragrant, about 1 minute.
- 4) Add flour to the skillet, stirring to remove any lumps. Slowly add beef broth, whisking until incorporated. Season with salt and pepper. Reduce heat to medium and simmer, stirring often, until sauce thickens, about 5 minutes. Check for seasoning again.
- 5) Return pork chops to the skillet and cook until heated through, about 1 minute. Serve hot.

## Rib Roast

Makes 4 Servings

Preparation: 30 minutes , Cook Time: 2:30 hours

Yield: 4

*lisa's Wedding March in St Agne, Perigord, July 29, 1995.*

*I learned about this recipe from my butcher, Frank, who had gotten it from Carol's cuisine in Staten Island. It is truly unbelievably easy and just plain delicious.*



### **1 rib roast with 2 rib bones or more if you wish**

1. Preheat oven to 525F. My oven only goes to 500 and it worked out fine.
2. Take out your meat at least half an hour before cooking to get it to room temperature. Season roast with salt and pepper and place in roasting pan. Bake for 15 minutes per rib, so if you have 2 ribs you would cook it for 30 minutes, 3 ribs for 45 minutes and so on. Then shut off the oven and leave the roast in for an additional 2 hours. **DO NOT OPEN** the oven during the entire time. When done, take out your roast and slice it. It will be perfect for medium



## Roast Chicken with Potatoes, Lemon, and Asparagus

Makes 4 Servings

Cook Time: 1 hour

*My mom, Jacqueline, with her mother Clemence.*

*Here's my pick for poultry one-pan wonder: One whole chicken, cut-up, and a single pan — plus some citrus, new potatoes, butter, and newly in season asparagus. Create a meal to welcome spring. To achieve this, use a shallow roasting pan, that means three inches deep or less. Deeper pans trap more steam which keeps meats from browning well.*



**1 1/2 lbs. new potatoes, halved**  
**3 tablespoons butter cut into small pieces**  
**Coarse salt and ground pepper**  
**1 package cut-up whole chicken (about 3 pounds)**

**1 bunch asparagus (1 pound) trimmed and cut into 2-inch pieces**  
**1 lemon cut into 8 wedges**  
**6 sprigs fresh thyme**

1. Preheat oven to 475 degrees. Place potatoes and half the butter in a roasting pan; season with salt and pepper. Roast, tossing once, until potatoes are golden, 20 to 25 minutes.
2. Place chicken, skin side up, on top of potatoes, season with salt and pepper. Roast until chicken begins to brown, about 20 minutes.
- 3 Scatter asparagus, lemon, remaining butter, and thyme around chicken. Roast until asparagus is tender and chicken is opaque throughout, 5 to 15 minutes. Serve chicken, vegetables, and lemon drizzled with pan juices

## Romano Chicken with Lemon Garlic Pasta

Makes 2 Servings

*Jennifer at Boston airport where she learned how to fly around 1998.*

*Romano Chicken with Lemon Garlic Pasta – crispy parmesan panko breaded chicken with pasta in fresh lemon garlic cream sauce! Tasty meal in 30 minutes time!*

*Author: Kitchen Nostalgia*



### ROMANO CHICKEN

**1/2 pound chicken breast, butterflied or thinly cut into cutlets**

**salt and pepper**

**1/2 cup finely grated parmesan cheese or Romano cheese**

**1 egg**

**2 teaspoon, or mores dry parsley flakes**

**1/2 cup panko bread crumbs, homemade or store-bought**

**oil for frying – i used combination of olive oil and sunflower oil**

### LEMON GARLIC PASTA:

**1/2 pound linguine or spaghetti or other pasta**

**juice from 1 lemon, or to taste**

**3 cloves garlic, minced**

**zest from 1/4 lemon**

**2 tablespoons butter, cold**

**2 3 tablespoons 2-3 whipping cream, or to taste**

**salt, pepper**

**CHICKEN ROMANO:** Place parmesan cheese in a shallow dish. In another dish, put beaten egg with dry parsley; in third dish put panko bread crumbs. Season chicken cutlets with salt and pepper; dredge with parmesan cheese, dip into beaten egg; press the chicken in panko bread crumbs to coat on both sides; shake off the excess.

2. Heat olive oil in a pan; add chicken cutlets and cook on low heat until golden and cooked through.

### LEMON GARLIC PASTA:

3. Cook pasta according to package direction; drain (reserve about 1/2 cup pasta water).

4. Add lemon juice to a pan; add garlic, lemon zest, a pinch of salt and pepper, and cook until liquid is reduced to about half. Add 1 Tbsp butter and slowly melt into your sauce, while swirling the pan; add another 1 Tbsp butter and repeat; stir in whipping cream and about 2 Tbsp pasta water.

Add cooked pasta and toss to combine. Serve romano chicken over lemon garlic pasta.

**Skillet Shepherd's Pie**

Makes 4 Servings

Preparation: 50 minutes , Cook Time: 30 minutes

*Your Dad. Look at those teeth.**An easy version of this Irish classic casserole, this time made with ground beef, frozen veggies and homemade mashed potatoes! Yum yum!***FOR THE POTATOES**

2 pounds Idaho potatoes  
 salt & pepper to taste  
 1/4 cup butter  
 4 ounces cream cheese  
 milk enough to get the consistency you want

**FOR THE BEEF FILLING**

2 tablespoons olive oil

1 small yellow onion, diced  
 1 pound ground beef 93/7  
 2 cloves garlic minced  
 2 tablespoons all purpose flour  
 2 teaspoons Worcestershire sauce  
 2 cups beef stock  
 1 1/2 cups frozen vegetables

1. Preheat oven to 450 degrees. Peel potatoes and cut into 1-inch dice. Add to small pot and cover with cold water. Add salt generously and bring to boil over high heat. Cook until tender, 10-12 minutes. Drain.

2. While potatoes are cooking, heat cast iron skillet over medium high heat. Add in oil and saute onion 2-3 minutes. Add ground beef and break apart using a wooden spoon. Season with salt and pepper. Stir in garlic and cook until fragrant, 1 minute.
3. Sprinkle in flour and stir to incorporate. Cook another minute. Whisk in Worcestershire sauce and beef stock. Continue to cook until gravy thickens, 3 minutes more. Remove pan from heat.
4. To finish potatoes, add in butter, cream cheese, salt and pepper and enough milk to get the consistency you want. Mash until smooth and spread carefully over beef mixture. Bake 7-8 minutes or until potatoes have lightly browned. Sprinkle with chives (optional) and serve.

**Stuffed Tomatoes à la Jacqueline**

Makes 8 Servings

Preparation: 30 minutes , Cook Time: 25 minutes

Yield: 8 large tomatoes

*Appropriately, my version of my mom's stuffed tomatoes. St briaac 2006.**My mother made these at least once during our summer visits. They were a treat especially when tomatoes are in full season.*

**8 large tomatoes**  
**1 clove garlic**  
**4 shallots finely chopped**  
**1 egg**  
**1/2 pound sausage meat**

**2 slices white bread soaked in milk**  
**cayenne pepper just a touch**  
**salt and pepper**  
**knob of butter**  
**2 tablespoons parsley chopped**

1. In medium size frying pan, in a little butter and oil, cook shallot and garlic. Add the sausage along with the bread which was soaked in milk. Before adding bread, squeeze out excess milk. Add salt and pepper, and cayenne pepper.
2. Cut the top of each tomato and empty them out of their meat. Add some of the tomato juice (not the pulp) to the meat mixture until it is well mixed. Add parsley.
3. Fill the tomatoes, add a bit of butter on each tomato and bake 25 minutes in a 385 degrees oven.

## The BEST Roasted Pork Loin Recipe | How to Cook Pork Loin

Makes 5 Servings

Preparation: 15 minutes , Cook Time: 1 hour

Yield: 8 serves

*Bernard, proud daddy walking his two girls, Margot and Émilie.*

*This Honey Garlic Glazed Pork Roast recipe is the BEST. If you're wondering how to cook pork loin, this easy recipe makes juicy, fork tender pork loin.*

*Author: Katerina | Diethood*



**3 pounds - pork loin**  
**1 tablespoon olive oil**  
**1 teaspoon sweet paprika**  
**1 teaspoon garlic powder**  
**1/2 teaspoon onion powder**  
**1/2 teaspoon dried thyme**  
**1/2 teaspoon dried rosemary**  
**salt and fresh ground pepper, (to taste)**

**1/4 cup honey**  
**3 tablespoons low-sodium gluten free soy sauce**  
**1 tablespoon dijon mustard**  
**1 tablespoon olive oil**  
**1 tablespoon olive oil**  
**1 pound brussels sprouts, (cut in half)**  
**1 pound butternut squash, (peeled, seeds cleaned out, and cut into 1-inch cubes (you can also buy**

**4 cloves garlic, (minced)**

**pre-cut butternut squash))**

1. Preheat oven to 375°F.
2. Line a rimmed baking sheet with aluminum foil or parchment paper and set aside. Pat dry pork loin with paper towels.
3. In a small mixing bowl combine paprika, garlic powder, onion powder, thyme, rosemary, salt and pepper. Lightly spray pork loin with cooking spray. This will make it easier for the spice mix to stick. Take the spice mix and rub it all over the pork loin.
4. Heat olive oil over medium heat and sear the pork loin until browned on all sides; about 3 to 5 minutes per side. Transfer pork loin to previously prepared baking sheet, fat-layer side up; set aside.
5. In a bowl, combine garlic, honey, soy sauce, mustard and oil; whisk until well combined. If too thick, add a bit more oil or soy sauce. Reserve 2 tablespoons of the sauce to use for the vegetables. Brush remaining honey mixture over the pork loin.
6. Roast for 25 minutes.
7. In the meantime, toss the vegetables with a tablespoon of olive oil and the reserved honey mixture.
8. Pull pork roast out of the oven and add the vegetables all around it in one layer. Tent a piece of foil over the pork so the top doesn't burn, but the inside continues to cook.
9. Put back in the oven and continue to cook for 25 to 30 more minutes, or until internal temperature of the pork loin reaches 145°F. Use an Instant Read Thermometer to check for doneness.
10. Stir vegetables half way through cooking.
11. Remove baking sheet from oven and loosely cover meat and veggies with foil; let rest 10 minutes.
12. Cut the pork in slices and serve with veggies.

## Tuscan Porterhouse Steak with Red Wine-Peppercorn Jus

Makes 3 Servings

*Grandpa Sam and his two brothers, Joe, the guy on left, and William in front.*

*Special equipment: ovenproof 12-inch heavy skillet*



**1 1/2-pound Porterhouse steak 1- to 1 1/2 " thick**  
**2 teaspoons kosher salt**  
**2 teaspoons roughly crushed peppercorns**  
**1 tablespoon vegetable oil**  
**3 tablespoons unsalted butter, cut into 1**  
**tablespoons each**

**3 cloves garlic, crushed**  
**2 sprigs (4-inch) fresh rosemary**  
**5 sprigs fresh thyme**  
**1/2 cup medium-bodied dry red wine (such as**  
**Chianti and Merlot)**  
**1 cup low-sodium chicken broth**

1. Let steak sit at room temperature 15 minutes. Meanwhile, preheat oven to 450F.
2. Pat steak dry and season both sides with peppercorns and kosher salt. Heat oil and 1 tablespoon butter in skillet over medium heat until butter melts. Add rosemary, thyme, and garlic and cook over medium heat, stirring occasionally, until herbs and garlic are fragrant, about 1 minute. Add steak and cook until nicely browned, about 3 minutes per side.



3. Transfer skillet to oven and cook until an instant-read thermometer register 110F for medium-rare, about 5 minutes (or 120F for medium, about 10 minutes).
4. Transfer steak with tongs to a small platter, reserving skillet, and let rest 10 minutes. While steak rests, pour off oil from skillet, leaving garlic and herbs in skillet. Add wine and boil over medium-high heat, scraping up browned bits, until reduced by half, about 2 minutes. Add chicken broth and any meat juices from platter and boil until reduced by half, 5 to 6 minutes. Whisk in remaining 2 tablespoons butter until incorporated, then season with salt and keep warm.
5. To carve: Transfer the steak to a cutting board and cut meat off both sides of the bone (you should have two solid pieces of steak). Thinly slice each piece, then rearrange the slices around the bone on a platter. Drizzle with the jus.  
Yummy

## Weeknight Tagliatelle with Bolognese Sauce (Cook's Illustrated)

Makes 4 Servings

Preparation: 1:30 hour

*My Dad and I in Staten Island, 1993.*

### BEFORE YOU BEGIN

*To ensure the best flavor, be sure to brown the pancetta-vegetable mixture in step 4 until the fond on the bottom of the pot is quite dark. The cooked sauce will look thin but will thicken once tossed with the pasta. Tagliatelle is a long, flat, dry egg pasta that is about 1/4 inch wide; if you can't find it, you can substitute pappardelle. Substituting other pasta may result in a too-wet sauce.*



**1 pound 93 percent, lean ground beef**  
**2 tablespoons water**  
**1/4 teaspoon baking soda**  
**6 ounces , pancetta chopped coarse**  
**Salt and pepper**  
**4 cups beef broth**  
**6 ounces pancetta, chopped coarse**  
**1 onion, chopped coarse**  
**1 large carrot, peeled and chopped coarse**

**1 rib celery, chopped coarse**  
**1 tablespoon unsalted butter**  
**1 tablespoon extra-virgin olive oil**  
**3 tablespoons tomato paste**  
**1 cup dry red wine**  
**1 ounce Parmesan cheese grated (1/2 cup) plus extra for serving**  
**1 pound tagliatelle or pappardelle**

1. Toss beef with water, baking soda, and 1/4 teaspoon pepper in bowl until thoroughly combined. Set aside.
2. While beef sits, bring broth to boil over high heat in large pot (this pot will be used to cook pasta

in step 6) and cook until reduced to 2 cups, about 15 minutes; set aside.

3. Pulse pancetta in food processor until finely chopped, 15 to 20 pulses. Add onion, carrot, and celery and pulse until vegetables are finely chopped and mixture has paste-like consistency, 12 to 15 pulses, scraping down sides of bowl as needed.
4. Heat butter and oil in large Dutch oven over medium-high heat until shimmering. When foaming subsides, add pancetta-vegetable mixture and 1/4 teaspoon pepper and cook, stirring occasionally, until liquid has evaporated, about 8 minutes. Spread mixture in even layer in bottom of pot and continue to cook, stirring every couple of minutes, until very dark browned bits form on bottom of pot, 7 to 12 minutes longer. Stir in tomato paste and cook until paste is rust-colored and bottom of pot is dark brown, 1 to 2 minutes.
5. Reduce heat to medium, add beef, and cook, using wooden spoon to break meat into pieces no larger than 1/4 inch, until beef has just lost its raw pink color, 4 to 7 minutes. Stir in wine, scraping up any browned bits, and bring to simmer. Cook until wine has evaporated and sauce has thickened, about 5 minutes. Stir in broth and Parmesan. Return sauce to simmer; cover, reduce heat to low, and simmer for 30 minutes (sauce will look thin). Remove from heat and season with salt and pepper to taste.
6. Rinse pot that held broth. While sauce simmers, bring 4 quarts water to boil in now-empty pot. Add pasta and 1 tablespoon salt and cook, stirring occasionally, until al dente. Reserve 1/4 cup cooking water, then drain pasta. Add pasta to pot with sauce and toss to combine. Adjust sauce consistency with reserved cooking water as needed. Transfer to platter or individual bowls and serve, passing extra Parmesan separately.

## Wiener Schnitzel

Makes 4 Servings

*My grandfather Leon.*

*If you are averse to veal, you can substitute it for chicken breast pounded into thin layers.*



**2 lbs of veal scallopini or chicken breast, sliced very thin**  
**1 cup all-purpose flour**  
**4 eggs**  
**1 tablespoon vegetable oil**

**salt and pepper to taste**  
**4 cups bread crumbs**  
**1/8 cup oil for frying**  
**1 lemon, cut into wedges**

1. Cut the veal or chicken into slices, as thin as possible. You can pound them down between two sheets of wax paper. Dredge in flour. In a shallow dish, beat the eggs with 1 tablespoon oil, salt and pepper. Coat the veal or chicken with egg mixture, then with bread crumbs.
2. Heat 1/4 cup oil in a heavy skillet over medium heat. Fry meat until golden brown, about 5 minutes on each side.
3. Once cooked, place meat on a paper towel to absorb excess oil. Serve with wedges of lemon.

*Pasta, Pizza and Rice*

## Baked Ziti 1

---

*Carolee and Dave, California 1997.*

*Baked Ziti has layers of zesty meat sauce, ricotta cheese and tender ziti noodles baked until golden.*

<b>1 pound Italian sausage</b>	<b>16 ounces ziti</b>
<b>1 small onion, diced</b>	<b>15 ounces ricotta cheese</b>
<b>28 ounces pasta sauce or marinara sauce</b>	<b>2 tablespoons fresh parsley</b>
<b>14 ounces diced tomatoes, undrained</b>	<b>1 egg</b>
<b>2 teaspoons Italian seasoning</b>	<b>2 cups mozzarella cheese</b>
<b>1/2 cup water</b>	<b>1/4 cup Parmesan cheese</b>

1. Preheat oven to 350F.
2. Brown ground sausage and onion breaking up until the sausage is fairly fine. Drain any fat.
3. Add in Italian seasoning, water, tomatoes and pasta sauce. Simmer 10-15 minutes or until thickened.
4. Meanwhile, boil ziti in salted water until al dente. Drain and rinse.
5. In a small bowl, mix ricotta, egg, parsley, 1 cup mozzarella cheese, and parmesan cheese.
6. Add a thin layer (about 1 cup) of sauce to the bottom of a 9x13 pan. Layer half of the ziti in the bottom of a greased 9x13 pan. Top with all of the ricotta and half of the sauce.
7. Add remaining ziti, remaining sauce and top with cheese.
8. Bake for 20 to 30 minutes.

**Baked Ziti 2**

Makes 8 Servings

Preparation: 1 hour , Cook Time: 30 minutes

*My Mom, Jacqueline Leone Quénel, born 12/2/1919. Playing the violin at the restaurant in Paris, circa 1933.**This is a heartwarming dish. Serve with a salad.*

**1 lb. dry ziti pasta**  
**1 onion chopped**  
**1 lb. lean ground beef**  
**2 jars (26 ounce) spaghetti sauce**

**6 ounces provolone cheese sliced**  
**1 1/2 cups sour cream**  
**6 ozs mozzarella cheese shredded**  
**2 tablespoons grated Parmesan cheese**

1. In a large skillet, brown onion and ground beef over medium heat. Add spaghetti sauce, and simmer 15 minutes.
2. Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish. Layer as follows: 1/2 of the ziti, Provolone cheese, sourcream, 1/2 sauce mixture, remaining ziti, mozzarella cheese and remaining sauce mixture. Top with grated Parmesan cheese. Bake for 30 minutes in the preheated oven, or until cheeses are melted.

## Classic Spaghetti and Meatballs for a Crowd

### WHY THIS RECIPE WORKS

Roasting our meatballs on a wire rack for even browning made our recipe faster and cleaner. Adding some powdered gelatin to our meatball mix of lean ground chuck and ground pork served to plump the meatballs and lent them a soft richness.



**2 1/2 cups (about 6 ounces) panko bread crumbs**

**1 1/2 cups buttermilk (see note)**

**3 large eggs lightly beaten**

### MEATBALLS

**2 pounds 85 percent lean ground beef**

**1 pound ground pork**

**6 ounces thinly sliced prosciutto chopped fine**

**3 ounces Parmesan cheese grated (about 1**

**6 tablespoons minced fresh parsley leaves**

**3 cloves medium garlic minced or pressed through garlic press (about 1 tablespoon)**

**1 1/2 teaspoons powdered gelatin dissolved in 3 tablespoons cold water**

**Table salt and ground black pepper**

### SAUCE

**3 tablespoons extra-virgin olive oil**

**1 1/2 cups grated onion from 1 to 2 onions ( see note)**

**6 cloves medium garlic minced or pressed through garlic press (about 2 tablespoons)**

**1/2 teaspoon red pepper flakes**

**1 teaspoon dried oregano**

**6 cups tomato juice (bottled)**

**3 cans (28-ounce) crushed tomatoes**

**6 tablespoons dry white wine**

**Table salt and ground black pepper**

**3 pounds spaghetti**

**1/2 cup minced fresh basil leaves**

**3 tablespoons minced fresh parsley leaves**

**granulated sugar**

**Parmesan cheese grated for serving**

**BEFORE YOU BEGIN:** One cup of plain yogurt thinned with 1/2 cup milk can be substituted for the buttermilk. Grate the onion on the large holes of a box grater. The ingredients in this recipe can be reduced by two-thirds to serve 4. For instructions on how to cook the pasta in less water, see Lots of Pasta, Less Water (related).



**FOR THE MEATBALLS:**

1. Place wire racks in 2 foil-lined rimmed baking sheets. Adjust oven racks to lower-middle and upper-middle positions and heat oven to 450 degrees. Combine bread crumbs and buttermilk in large bowl and let sit, mashing occasionally with fork, until smooth paste forms, about 10 minutes.
2. Add eggs, beef, pork, prosciutto, Parmesan, parsley, garlic, gelatin mixture, 1 1/2 teaspoons salt, and 1/2 teaspoon pepper to bread-crumbs mixture. Using hands, gently mix until thoroughly combined. Lightly form about 1/4 cup mixture into 2-inch round meatball (about 2 ounces); repeat with remaining mixture to form approximately 40 meatballs.
3. Spray wire racks with nonstick cooking spray and place meatballs, evenly spaced, on racks; roast until browned, about 30 minutes, rotating trays from front to back and top to bottom halfway through.

**FOR THE SAUCE**

4. While meatballs roast, heat olive oil in large Dutch oven over medium heat until shimmering. Add onion and cook, stirring occasionally, until softened and golden around edges, 6 to 8 minutes. Add garlic, red pepper flakes, and oregano; cook, stirring frequently, until fragrant, about 30 seconds. Stir in tomato juice, crushed tomatoes, wine, 1 1/2 teaspoons salt, and pepper to taste. Increase heat to medium-high and bring to simmer. Reduce heat to medium-low and simmer until slightly thickened, about 15 minutes. Remove meatballs from oven and lower oven temperature to 300 degrees. Gently add meatballs to sauce, cover pot, and place in oven. Cook until meatballs are firm and sauce has thickened, about 1 hour.
5. Meanwhile, bring 10 quarts water to boil in 12-quart pot. Add pasta and 2 tablespoons salt to boiling water; cook until al dente. Drain pasta and return it to cooking pot.

**TO SERVE**

6. Stir basil and parsley into sauce and adjust seasoning with sugar, salt, and pepper. Toss pasta with 1 1/2 cups sauce until lightly coated. Serve pasta, passing remaining sauce, and grated Parmesan separately.

## Hearty Italian Meat Sauce (Sunday Gravy)

*Lisa at her best, cooking in St Briac.*

### WHY THIS RECIPE WORKS.

*For an Italian meat sauce recipe that didn't require a long list of ingredients and many hours to prepare, we limited ourselves to pork sausage and baby back ribs, and replaced time-consuming braciolo with standout meatballs. By combining our sauce components and then cooking them in the oven rather than on top of the stove (which requires constant monitoring), we could leave our hearty Italian meat sauce recipe unattended for most of the cooking time.*

*\* We prefer meatloaf mix (a combination of ground beef, pork, and veal) for the meatballs in this recipe. Ground beef may be substituted, but the meatballs won't be as flavorful. Six tablespoons of plain yogurt thinned with 2 tablespoons of milk can be substituted for the buttermilk. This recipe makes enough to sauce 1 1/2 pounds of pasta. Our preferred brands of crushed tomatoes are Tuttorosso and MuirGlen. The sauce can be prepared through step 4 and then cooled and refrigerated in the Dutch oven for up to 2 days. To reheat, drizzle 1/2 cup of water over the sauce (do not stir in) and warm on the lower-middle rack of a preheated 325-degree oven for 1 hour before proceeding with the recipe.*



### SAUCE

2 tablespoons olive oil  
 1 rack baby back ribs (about 2 1/4 pounds) cut into 2-rib sections  
 Table salt and ground black pepper  
 1 pound hot Italian sausage links  
 2 medium onions, chopped fine (about 2 cups)  
 1 1/4 teaspoons dried oregano

removed and cut into 1/2-inch cubes  
 1/2 cup buttermilk (see above)  
 1/4 cup fresh parsley, leaves chopped  
 2 cloves medium garlic minced or pressed through garlic press (about 2 teaspoons)  
 1 large egg yolk  
 1/2 teaspoon table salt  
 1/4 teaspoon crushed red pepper flakes

**3 tablespoons tomato paste**  
**4 cloves medium garlic minced or pressed through**  
**garlic press (about 4 teaspoons)**  
**2 cans ( 28-ounce) crushed tomatoes (see above)**  
**2/3 cup beef broth**  
**1/4 cup chopped fresh basil leaves**  
**MEATBALLS**  
**2 slices hearty white sandwich bread, crusts**

**1 pound meatloaf mix (see above)**  
**2 ounces thinly sliced prosciutto, chopped fine**  
**1 ounce Pecorino Romano grated (about 1/2 cup)**  
**1/2 cup olive oil**  
**PASTA**  
**1 1/2 pounds spaghetti or linguine**  
**2 tablespoons table salt**  
**Grated Parmesan cheese for serving**

**FOR THE SAUCE:**

1. Adjust oven rack to lower-middle position and heat oven to 325 degrees. Heat oil in large Dutch oven over medium-high heat until just smoking. Pat ribs dry with paper towels and season with salt and pepper. Add half of ribs to pot and brown on both sides, 5 to 7 minutes total. Transfer ribs to large plate and brown remaining ribs. After transferring second batch of ribs to plate, brown sausages on all sides, 5 to 7 minutes total. Transfer sausages to plate with ribs.

2. Reduce heat to medium, add onions and oregano; cook, stirring occasionally, until beginning to brown, about 5 minutes. Add tomato paste and cook, stirring constantly, until very dark, about 3 minutes. Stir in garlic and cook until fragrant, about 30 seconds. Add crushed tomatoes and broth, scraping up any browned bits. Return ribs and sausage to pot; bring to simmer, cover, and transfer to oven. Cook until ribs are tender, about 2 1/2 hours.

**3. FOR THE MEATBALLS:**

Meanwhile, combine bread cubes, buttermilk, parsley, garlic, egg yolk, salt, and red pepper flakes in medium bowl and mash with fork until no bread chunks remain. Add meatloaf mix, prosciutto, and cheese to bread mixture; mix with hands until thoroughly combined. Divide mixture into 12 pieces; roll into balls, transfer to plate, cover with plastic, and refrigerate until ready to use.

4. When sauce is 30 minutes from being done, heat oil in large nonstick skillet over medium-high heat until shimmering. Add meatballs and cook until well browned all over, 5 to 7 minutes. Transfer meatballs to paper towel-lined plate to drain briefly. Remove sauce from oven and skim fat from top with large spoon. Transfer browned meatballs to sauce and gently submerge. Cover, return pot to oven, and continue cooking until meatballs are just cooked through, about 15 minutes.

5. Meanwhile, bring 6 quarts water to boil in large pot. Add pasta and salt and cook until al dente. Reserve 1/2 cup cooking water; drain pasta and transfer back to cooking pot.

**TO SERVE:**

6. Using tongs, transfer meatballs, ribs, and sausage to serving platter and cut sausages in half. Stir basil into sauce and adjust seasoning with salt and pepper. Toss pasta with 1 cup sauce and reserved pasta cooking water so that sauce lightly coats pasta. Serve pasta, passing remaining sauce and meat platter separately.

## Herb Risotto

Makes 6 Servings

Cook Time: 45 minutes

*Dave and Jen.*

*There are no shortcuts to make this wonderful recipe. You have to stand at the stove for at least 30 minutes, stirring, so no cheating.*

*You can add numerous foods to this recipe. It can be fish, chicken, veggies, or as we do in France, some lobster.*



1. Pour stock into a pan and bring a simmer. Keep over a gentle heat while you make the risotto. Melt the butter in a heavy bottom saucepan. Add the onion and leek Stir, then cover and cook gently until soft but not colored. Add the rice and stir until well coated with the butter, Pour in the white wine, if using, and stir until has been completely absorbed by the rice.
2. Start adding the stock a ladleful at a time, stirring constantly. Make sure each addition is absorbed before adding the next ladleful The rice should be crying out for liquid before you add more. Repeat until you have added all the stock. It should take 25 to 30 minutes and the mixture should be at a gentle simmer throughout
3. At the end, the rice should be cooked through but still a little al dente. Stir in the Parmesan, parsley and 2 tablespoons of the chives. At this point you can add any precooked addition to the rice. Season well with salt and pepper and gently stir in the cream. Sprinkle with the remaining chives and serve immediately..

## Homemade Pizza

Makes 4 Servings

Preparation: 1:15 minutes , Cook Time: 15 minutes

Yield: 4

*Cool Henry, age 2, February 2020, NYC.*

*To put this pizza together, use Roberta's pizza dough recipe. That recipe makes 2 pizzas, so if you need more, just double the ingredient amounts. Use the homemade pizza sauce recipe in this book. Or, if you are too lazy, just buy Don Pepino Pizza Sauce. I buy it thru Amazon. With pizza you can be as creative as you want to be. You can add some fresh ricotta cheese, for a white pie, along the mozzarella, add pepperoni, sausage, fresh onions, bell peppers, the choices are endless. All up to you.*



**1 pizza dough recipe**  
**1 recipe of Homemade pizza Sauce, or canned sauce**

**mozzarella cheese, grated**  
**pepperoni, or whatever you want**  
**semolina for dusting**

1. preheat your oven to 450F to 500F. Place your pizza stone in oven at least 30 minutes to heat the stone.
2. About 1 hour before baking, take dough out of refrigerator to let it warm up.
3. Once dough has rested, take a portion and start poking the surface with your fingertips, until bubbles do not deflate.
4. Then stretch and press the dough into a thin round. You can use a rolling pin, if you find it easier. Make it thinner than you think it should be as it will slightly shrink and puff up during baking. Place a sheet of parchment paper on a metal peel. Sprinkle it with semolina. Place your dough on parchment paper. Add sauce and ingredients of your choice.

5. Slide the pizza dough on stone by using a jerking wrist motion. Bake 15 minutes, or until the crust and cheese are golden brown. Watch the baking carefully.
6. Add any garnish of your preference.

## Pasta with Wild Mushrooms

---

*Sweet 16 at Disneyworld.*



**4 tablespoons (1/2 stick) butter**  
**2 tablespoons canola oil**  
**1 1/2 pounds assorted wild mushrooms such as oyster, crimini, shiitake, sliced**  
**1 cup finely chopped shallot**  
**1 1/2 cups chopped seeded tomatoes**  
**1 tablespoon chopped fresh thyme**

**2 teaspoons chopped fresh sage**  
**1/4 cup dry marsala**  
**1 cup whipping cream**  
**1 cup vegetable stock or canned vegetable broth**  
**12 ounces fettuccine**  
**Freshly grated Parmesan cheese (optional)**

1. Melt 2 tablespoons butter with oil in heavy large skillet over medium-high heat. Add mushrooms and shallots; sauté until tender, about 12 minutes. Mix in tomatoes, thyme and sage. Add Marsala; simmer until most liquid evaporates, about 1 minute. Add remaining 2 tablespoons butter, cream and stock and simmer until reduced to sauce consistency, about 4 minutes. Season with salt and pepper.
3. Meanwhile, cook pasta in large pot of boiling salted water until tender but still firm to the bite, stirring occasionally. Drain. Return pasta to the pot. Add mushroom to sauce, toss. Serve, passing grated Parmesan separately, if desired.

## Penne a la Vodka Sauce aka Vecchia Vettola

*Jennifer receiving a medal. Summer 2015, Kabul, Afghanistan.*



**1/4 cup extra virgin olive oil**  
**1 medium spanish onion, chopped**  
**3 cloves garlic, chopped**  
**2 teaspoons red crushed pepper**  
**1/2 teaspoon dried oregano**  
**1 cup vodka**  
**2 cans 28oz peeled plum tomatoes San Marzano**

**preferred**  
**kosher salt**  
**black pepper, fresly ground**  
**3/4 pound penne pasta**  
**fresh oregano**  
**3/4 cup to 1 heavy cream**  
**grated Parmesan cheese**

1. Preheat oven to 375 degrees.
2. Heat the olive oil in a large oven proof saute pan over medium high heat, add the onions and garlic and cook for about 5 minute until translucent. Add the red pepper flakes and dried oregano and cook for 1 minute more. Add the vodka and continue cooking until the mixture is reduced by half.
3. Meanwhile, drain the tomatoes through a sieve and crush them into the pan with you hands. Add 2 teaspoons of salt and a pinch of black pepper. Cover the pan with a tight fitting lid and place it in the oven for 1 1/2 hours. Remove the pan from the oven and let cool 15 minutes.

4. Meanwhile, bring a large pot of salted water to a boil and cook the pasta al dente. It will cook a bit more in the sauce later. Drain and set aside.
5. Place the tomato mixture in a blender and purée in batches until the sauce is a smooth consistency. Once well blended, return to the pan.
6. Reheat the sauce, add 2 tablespoons of fresh oregano and enough heavy cream to make the sauce a creamy consistency. It should be a bit thick. Add salt and pepper to taste, and simmer for 10 minutes. Toss the pasta into the sauce and cook for 2 minutes more. Stir in 1/2 cup Parmesan. Serve with an additional sprinkle of Parmesan cheese and a sprinkle of oregano on each plate.

## Penne with Tomato Vodka Cream Sauce

Makes 4 Servings

Preparation: 1 hour

*My proud daughter, Jen with a marvelous, successful batch of Cinnamon Rolls.*



**2 tablespoons olive oil**  
**1 small yellow onion finely chopped**  
**2 cloves garlic, minced**  
**2 cups canned crushed tomatoes**  
**2 teaspoons chopped fresh oregano (or 1/2 tsp. dried)**  
**1 teaspoon chopped fresh thyme (or 1/2 tsp. dried)**  
**1/4 teaspoon dried red chile flakes**

**1/3 cup homemade or low-salt canned chicken or vegetable broth**  
**1/4 cup vodka**  
**1/2 cup to 2/3 heavy cream**  
**8 oz. dried penne cooked and drained**  
**1/4 cup freshly grated Parmigiano-Reggiano**  
**1/4 cup roughly chopped fresh flat-leaf parsley (optional)**

1. In a large heavy-based sauté pan, heat the olive oil over medium-high heat. Add the onions and cook, stirring frequently, until translucent. Add the garlic and cook until fragrant, about 30 seconds. Stir in the tomatoes, thyme, oregano and chile flakes.
2. Add the broth and vodka to the pan and bring to a simmer. Cook stirring frequently, until the liquid is reduced by about half. Lower the heat slightly, add the cream and simmer until the sauce has reduced and thickened slightly, about 2 to 3 minutes.
3. Add the cooked penne to the pan, and toss to coat. Add the Parmigiano and toss over low heat just until the flavors meld and the pasta is heated through, about 1 to 2 minutes more. Sprinkle with chopped parsley, if using, and serve immediately.



## Ricotta Gnocchi

Makes 5 Servings

Preparation: 45 m , Cook Time: 15 m

Yield: 5

*Sweet little Margot.*

*The secret to making these gnocchi is to dry the ingredients as much as you can before using. Let the ricotta drain of excess water by placing it in a strainer over a bowl and leaving it in the refrigerator for at least 30 minutes before using.*

*This is from Allrecipes***gnocchi:**

**1 (8-ounce) container ricotta cheese**  
**2 eggs**  
**1/2 cup freshly grated Parmesan cheese**  
**1 teaspoon salt**  
**1 teaspoon pepper**  
**1 teaspoon garlic powder**  
**1 cup all-purpose flour, or as needed**  
**sauce:**

**3 tablespoons olive oil**

**1 tablespoon minced garlic**  
**1 (15.5 ounce) can diced tomato**  
**1 dash crushed red pepper flakes (optional)**  
**6 basil leaves, finely shredded**  
**salt and pepper to taste**  
**8 ounces fresh mozzarella cheese, cut into small chunks**

1. Stir together the ricotta cheese, eggs, Parmesan Cheese, salt, pepper, and garlic powder in a large bowl until evenly combined. Mix in 1 cup of flour. Add additional flour if needed to form a soft dough.

2. Divide the dough into 3 or 4 pieces, and roll into 1/2-inch-thick ropes on a floured surface. Cut each rope into 1-inch pieces, and place on a lightly floured baking sheet. Place in the refrigerator until ready to use.
3. Heat olive oil in a saucepan over medium heat. Stir in garlic, and cook until softened and fragrant, about 1 minute. Pour in diced tomatoes and red pepper flakes; bring to a simmer over medium-high heat, and cook for 10 minutes. Stir in shredded basil and season to taste with salt and pepper.
4. While sauce is simmering, bring a large pot of lightly salted water to a boil over high heat. Boil the gnocchi until they float to the surface, 1 to 2 minutes, then drain.
5. To assemble the dish, stir the cubed mozzarella cheese into the sauce and allow the heat of the sauce to soften, but not melt the cheese. Place gnocchi into a serving bowl, and spoon sauce ovetop.

## Roberta's Pizza Dough

Preparation: 3 hours 20 minutes , Cook Time: 15 minutes

*Joel's promotion to Lieutenant 1978.*

*This recipe only yields 2 pizza, so if you need 4 of them, jmust double the quantities of ingredients*



**153 grs bread flour (1 cup plus 1 tablespoon)**  
**153 grs all-purpose flour (1 cup plus 1 tablespoon**  
**and 2 teaspoons)**

**8 grams fine sea salt (1 teaspoon)**  
**2 grams active dry yeast (3/4 teaspoon)**  
**4 grams extra-virgin olive oil (1 teaspoon)**

1. In a large mixing bowl, combine flours and salt. 153 grams all-purpose flour (1 cup plus 1 tablespoon and 2 teaspoons) 8 grams fine sea salt (1 teaspoon) 2 grams active dry yeast (3/4 teaspoon)
2. In a small mixing bowl, stir together 200 grams (a little less than 1 cup) lukewarm tap water, the yeast and the olive oil, then pour it into flour mixture. Knead with your hands until well combined, approximately 3 minutes, then let the mixture rest for 15 minutes.
3. Knead rested dough for 3 minutes. Cut into 2 equal pieces and shape each into a ball. Place on a heavily floured surface, cover with dampened cloth, and let rest and rise for 3 to 4 hours at room temperature or for 8 to 24 hours in the refrigerator. (If you refrigerate the dough, remove it 30 to 45 minutes before you begin to shape it for pizza.)
4. To make pizza, place each dough ball on a heavily floured surface and use your fingers to stretch it, then your hands to shape it into rounds or squares. Top and bake.

## Salsa Arrabbiata

Yield: 3 1/2 cups

*Carolee and David, June 2017 for their wedding in Mexico.*

*This is an excellent sauce especially with seafood. The following statement was made by the author of this recipe: My grandmothers and mother made tomato sauce every week and firmly believed that you had to cook the tomatoes all day long in order to produce a good sauce. What made a lengthy cooking time necessary were the tough cuts of meat, such as chuck and pork butt, that were put in to simmer and flavor the sauce. I don't have all day to cook sauce, but I'd bet a bushel of tomatoes that even my grandmothers and mother would like tomato sauce done my way. This sauce is great over any type of short, chunky macaroni. I like it with orecchiette.*



**3 pounds fresh plum tomatoes**  
**3 tablespoons Extra Virgin vegetable or olive oil,**  
**first cold pressed**  
**3 cloves large garlic, finely chopped**

**1/2 teaspoon crushed red pepper flakes**  
**1 1/2 teaspoons salt**  
**1/2 teaspoon freshly ground black pepper**  
**1/3 cup minced fresh basil**

1. Preheat the oven to 400 F.
2. Cut the tomatoes in half. Place them cut side down on a baking sheet and bake for 10 to 15 minutes, or until they are just slightly soft. Transfer the tomatoes to a food processor or blender and pulse until very smooth. Set aside.
3. In a medium saucepan, heat the olive oil, add the garlic and red pepper flakes and cook until the garlic is soft. Add the pureed tomatoes and cook for 10 minutes. Pour the sauce into a sieve set over a bowl and strain, using a wooden

spoon to press on the solids to extract as much liquid as possible; discard the solids. Add the salt, pepper, and basil; stir to blend. The sauce is best when freshly made but can be refrigerated for up to 1 week.

## Spaghetti con le Vongole (Clam Sauce)

*A very happy, laughing Jennifer. Shore Parkway, Brooklyn Winter of 1977.*



**6 tablespoons olive oil**  
**1 teaspoon finely chopped garlic**  
**1 cup clam broth fresh from the shucked clams**  
**(below) or bottled**  
**1/4 cup dry white wine**  
**6 quarts to 8 of water**  
**1 tablespoon salt**

**1 pound spaghetti spaghetti or linguine**  
**2 tablespoons soft butter**  
**3 dozens small hardshell clams shucked**  
**2 tablespoons finely chopped fresh parsley**  
**preferably the flat-leaf Italian type**  
**salt**  
**white pepper**

1. In a heavy 10- to 12-inch skillet, heat the olive oil until a light haze forms over it. Stir in the garlic and cook over moderate heat, stirring constantly, for about 30 seconds. Pour in the clam broth and wine and boil briskly over high heat until the foam disappears and the liquid has reduced to about 3/4 cup. Remove from the heat and set aside.
2. In a large kettle or soup pot bring the water and the salt to a bubbling boil over high heat. Drop in the spaghetti and stir it gently with a wooden fork or spoon for a few moments to prevent the strands from sticking to one another or the bottom of the pot. Boil over high heat, stirring occasionally, for 7 to 12 minutes, or until the pasta is tender. Test it by tasting a strand; it should be soft but al dente that is, slightly resistant to the bite.
3. Immediately drain the spaghetti into a large colander, lifting the strands with a fork to be sure it is thoroughly drained. Transfer the spaghetti to a large heated serving bowl and toss it with the soft butter. Bring the sauce in the skillet to a boil over high heat and add the clams. Cook the clams, turning them constantly, for 1 or 2 minutes. Then pour the clams

and sauce over the spaghetti, sprinkle with parsley, and toss together with two large forks until all the ingredients are well mixed. Taste and season with salt and white pepper. Serve at once.

## Spicy Arrabbiata Sauce (Angry Sauce)

Preparation: 10 minutes , Cook Time: 40 minutes

*Chelsea, soho, and Tribeca in kitchen of Staten Island.*

*This Spicy Arrabbiata Sauce recipe is super-simple to make, calls for just 6 main ingredients, and is guaranteed to kick your pasta nights up a delicious notch.*



**3 tablespoons butter or extra virgin olive oil**  
**2 teaspoons crushed red pepper flakes\* or more/less to taste**  
**1 small yellow or red onion finely diced**  
**6 cloves large garlic minced or pressed**  
**2 cans (28-ounce) whole tomatoes preferably San**

**Marzano**  
**1/2 cup packed fresh basil leaves torn or roughly-chopped**  
**1 teaspoon sea salt**  
**1/2 teaspoon freshly-cracked black pepper**

1. Heat butter or olive oil in a large saucepan (or deep saut pan) over medium-high heat until melted. Add crushed red pepper flakes and saut for 2 minutes, stirring occasionally. Add onions and saut for 5 minutes or until softened and translucent, stirring occasionally. Add garlic and saut for 2 more minutes or until fragrant, stirring occasionally. Add in the tomatoes and stir to combine.
2. Continue cooking the sauce, breaking up the tomatoes with a wooden spoon (or potato masher) as you go, until the sauce reaches a low simmer. Reduce heat to medium to maintain a steady simmer. Then let the sauce continue to cook uncovered for about 25-30 minutes, stirring occasionally, until it has thickened\*\* and reached your desired consistency.

3. Stir in the basil, salt and pepper. Then taste the sauce, and season with any extra salt, pepper and/or crushed red pepper flakes as needed.
4. Serve immediately. Or let the sauce cool and then refrigerate it in a sealed container for up to 4 days.

**NOTES**

**BATCH SIZE:** This arrabbiata recipe makes a pretty large batch (which will yield a nice saucy pasta, if tossed with a 1-16 box of pasta which has been cooked according to package instructions). So if you are cooking less pasta, or if you prefer a less-saucy pasta, feel free to halve the recipe.

**CRUSHED RED PEPPER FLAKES:** I like to add 4 teaspoons (or more!) of crushed red pepper flakes to this recipe, which definitely gives it a noticeable kick. But if you are sensitive to heat, I would start with 1 or 2 teaspoons and you can always add more later.

**CONSISTENCY:** If the sauce accidentally thickens too much to your liking, you can thin it out with water (ideally some starchy pasta water) - either in the pan of sauce itself, or you can add the water directly to the pasta once it has been mixed with the sauce.



**Ultimate Pizza Sauce**

Makes 4 Servings

Preparation: 1:20 minutes

*Dave. Graduating primary school 1991.**This is a thick, saucy, spicy and delicious. I'll never use anything else on my homemade pizzas. I like to double or triple it and put it in Ziploc bags in my freezer.*

**2 tablespoons olive oil**  
**1 tablespoon butter**  
**1/2 cup onion chopped**  
**1/4 cup celery chopped**  
**1 clove garlic minced**  
**1 can (8 ounce) tomato sauce**  
**1 can tomato paste**  
**2 tablespoons grated Parmesan cheese**

**1 teaspoon dried basil**  
**1 teaspoon dried oregano**  
**1/2 teaspoon salt**  
**1/2 teaspoon sugar**  
**1/4 teaspoon black pepper**  
**1 leaf small bay**  
**1 teaspoon fennel seed**

1. In a large skillet, melt butter with the oil. Add the onion, celery and garlic and sauté until soft and transparent.
2. Add tomato sauce and tomato paste and stir until smooth.
3. Add remaining ingredients and bring to slow simmer.
4. Simmer for 30-60 minutes (or not at all depending on your taste and time frame). Remove the bay leaf and spread the sauce on your prepared pizza dough.



## *Sauces, Gravies, and Marinades*

## Best Marinara Sauce Yet

Preparation: 45 minutes , Cook Time: 30 minutes

*Joel and Dave boxing in St Briac*



**2 14.5 ounces stewed tomatoes**  
**1 can 6oz tomato paste**  
**4 tablespoons fresh parsley chopped**  
**1 clove garlic minced**  
**1 teaspoon oregano dry**  
**1 teaspoon salt**

**1/4 teaspoon black pepper**  
**6 tablespoons extra virgin olive oil**  
**1/3 cup onion finely diced**  
**1/2 cup dry white wine**  
**red crushed pepper to taste**

1. In a food processor, place stewed tomatoes, tomato paste, chopped parsley, minced garlic, oregano, salt, pepper and red crushed peppers. Blend until smooth.
2. In a large skillet over medium heat sauté the finely chopped onion in olive oil for 2 minutes. Add the blended tomato sauce and white wine.
3. Simmer for 30 minutes, stirring occasionally.

## Beurre Blanc with Shallots (For Fish)

---

Preparation: 15 minutes

*At the Thalasso St Enogat.*

*Great sauce for fish.*



**3 shallots chopped**  
**50 milliliters dry white wine**  
**a filet white wine vinegar**

**salt & pepper**  
**200 g Unsalted butter**

Cook the shallots, wine, vinegar, salt and pepper, slowly down to a quarter of its original size. Add all at once the butter, whipping vigorously. Voila!

## Chili Lime Sauce

Preparation: 10 minutes

*Bernard and Lisa at La Gouesniere restaurant, in front of a very nice car.*



**3 tablespoons fresh lime juice**  
**1 tablespoon chili powder**  
**pinch salt**

**pinch black pepper**  
**1 teaspoon olive oil**

Combine all ingredients in a small bowl to make a thin paste. Use as a rub or Marinade.

## Creme Fraîche

---

*Emilie, Jen and Dad, St Malo.*

*This recipe is handy to have, in case you are in some uncivilized place where you cannot get some real Creme fraiche. This is a good substitute.*



**2 cups heavy cream**

**3 tablespoons buttermilk**

Combine cream and buttermilk in a glass jar. Cover tightly with cheesecloth ( or any breathable material) and let sit at room temperature (70 to 75 degrees F (21 to 24 degrees C)) for 24 hours. Stir, screw on lid, and refrigerate for 24 hours before using.

## Curry Cucumber Dill Sauce

Preparation: 10 minutes

*Margot, Emilie, and Dave at Cafe de l'Ouest, St Malo.*



**1 cup peeled seeded and diced cucumber**  
**2 tablespoons fresh lime juice**  
**2 tablespoons fresh dill**  
**4 dashes Tabasco sauces**

**1/2 cup nonfat sour cream**  
**1/4 teaspoon salt**  
**1/4 teaspoon curry powder**

1. Combine all ingredients in a blender container and puree until smooth.



**Giblet Gravy**

Makes 8 Servings

Preparation: 10 minutes , Cook Time: 2.5 hours

*My Grandparents' restaurant in Paris around 1914. My grandmother is 2nd from the left.**This is the gravy I always made for our Thanksgiving dinners. For anyone gluten sensitive, you can switch the flour for corn starch. It works just as well.*

**Giblets and neck from turkey**  
**6 cups water or chicken broth**  
**1 stalk celery cut up**  
**1 leaf bay**  
**1 slice onion thinly**  
**1 carrot peeled and sliced**

**2 1/2 teaspoons salt**  
**20 black peppercorns**  
**1/2 cup roast turkey drippings**  
**1 cup flour or corn starch**  
**salt and pepper**

1. Split gizzard with sharp knife; if necessary, remove inner sac; scrape gizzard lining. Wash giblets well under cold water. Refrigerate liver until ready to use.
2. Place giblets, including the neck (except liver), in a medium saucepan with celery, bay leaf, onion, carrot, 1/2 teaspoon salt, peppercorns and 6 cups of chicken broth or water. (I use chicken broth). Bring to a boil.
3. Reduce heat and simmer covered 2 1/2 hours, or until giblets are tender. Add liver, simmer 15 minutes.
4. Strain broth, pressing vegetables through a chinois or sieve. Measure broth to 5 cups. If needed, add more liquid to make 5 cups.
5. Chop giblets coarsely; set aside.
6. When turkey has been removed to heated platter, pour off drippings in roasting pan. Return 1/2 cup drippings to pan. Stir in flour or corn starch to make a smooth mixture. Brown it lightly over low heat, stirring to loosen any brown bits in pan. Remove from heat and gradually stir in the broth. Return to heat and bring to a boil while stirring. Reduce heat and simmer 5 minutes. Add 2 teaspoons of salt and chopped giblets and simmer 5 more minutes, you are now ready to enjoy your turkey.

## Hollandaise Sauce

Preparation: 15 minutes

Yield: 1.5 cups

*Émilie.*

*This classic recipe comes from Julia and Jacques Cooking at Home, that was published in 1999.*



**3 eggs yolks**

**1 tablespoon water**

**1 tablespoon fresh lemon juice if needed (or more)**

**6 ounces very soft unsalted butter**

**dash cayenne pepper or hot sauce**

**salt to taste**

**fresh ground white pepper to taste**

1. Whisk the yolks, water, and lemon juice in the saucepan for a few moments, until thick and pale (this prepares them for what is to come).
2. Set the pan over moderately low heat and continue to whisk at reasonable speed, reaching all over the bottom and insides of the pan, where the eggs tend to overcook.
3. To moderate the heat, frequently move the pan off the burner for a few seconds, and then back on. (If, by chance, the eggs seem to be cooking too fast, set the pan in the bowl of cold water to cool the bottom, then continue).
4. As they cook, the eggs will become frothy and increase in volume, and then thicken. When you can see the pan bottom through the streaks of the whisk and the eggs are thick and smooth, remove from the heat.

5. By spoonfuls, add the soft butter, whisking constantly to incorporate each addition. As the emulsion forms, you may add the butter in slightly larger amounts, always whisking until fully absorbed. Continue incorporating butter until the sauce has thickened to the consistency you want.
6. Season lightly with salt, pepper, and a dash of cayenne pepper, whisking in well. Taste and adjust the seasoning, adding droplets of lemon juice if needed. Serve warm.

## Honey Soy Marinade

---

Preparation: 10 minutes

*Dave and Dad in St Briac.*



**1/4 cup honey**  
**1/4 cup low-sodium tamari sauce**  
**1/4 cup minced garlic**

**1 teaspoon 5-spice powder**  
**1 1/2 teaspoons hot sesame oil**

Combine all ingredients in a medium bowl and mix well.

## Marinara Sauce

---

*St Briac, unknown year.*



**1/2 cup extra-virgin olive oil**  
**2 small onions, finely chopped**  
**2 cloves garlic finely chopped**  
**2 stalks celery, finely chopped**  
**2 carrots, peeled and finely chopped**

**1/2 teaspoon sea salt**  
**1/2 teaspoon freshly ground black pepper**  
**2 cans (32-ounce) crushed tomatoes**  
**2 leaves dried bay**

1. In a large pot, heat the oil over a medium-high flame. Add the onions and garlic and sauté until the onions are translucent, about 10 minutes. Add the celery, carrots, and 1/2 teaspoon of each salt and pepper. Sauté until all the vegetables are soft, about 10 minutes. Add the tomatoes and bay leaves, and simmer uncovered over low heat until the sauce thickens, about 1 hour. Remove and discard the bay leaf. Season the sauce with more salt, if needed.

## Mustard Sauce

Preparation: 5 minutes

*David 1981. Looks just like Henry.*



**1/2 cup Dijon mustard**  
**1/4 cup frozen apple juice concentrate**  
**1/4 teaspoon red chili flakes**

**2 tablespoons sesame oil**  
**1/4 cup water**

Combine all ingredients in a medium bowl and mix well.

## shallot Butter, Garlic and Parsley (For Meat)

---

*Jen and proud parents at her promotion to Major in Phoenix, at the Arizona Air National Guard, January 2017.*



**3 shallots finely chopped**  
**200 g unsalted butter**

**2 tablespoons parsley finely chopped**  
**2 cloves garlic smashed**

Finely chop the shallots, blanch them for 3 minutes, then smash them into a puree. Add the butter, the parsley and the garlic.

*Soups, Salads, quiches and Sandwiches*

## Annick's Balsamic Vinaigrette

---

*Claire and Sam. Joel's parents.*

*This dressing is really nice to make in a large quantity. It will keep well in the refrigerator for a good week. Store in a glass jar. Bring to room temperature before using.*



**4 tablespoons balsamic vinegar**  
**4 tablespoons lemon juice**  
**3 teaspoons Dijon mustard**  
**3 cloves garlic minced**

**1 teaspoon sugar**  
**1 cup extra virgin olive oil**  
**3 teaspoons Italian seasoning**  
**Salt and pepper**

Mix ingredients one at a time with a wire whisk. Add the oil in a very slow stream, and whisk until the mixture is emulsified. Store in a glass jar in refrigerator. Mix well before serving



## Asparagus Soup

Preparation: 40 minutes , Cook Time: 30 minutes

*Dad working on Verrazano Bridge. He is 2nd from left.*

*This is one of Jen's favorite soup, and we all know how hard it is to please Jen.*



**1/4 cup unsalted butter**

**1 cup onion finely chopped**

**1 rib celery finely chopped**

**4 cups chicken broth/stock**

**3 pounds asparagus trimmed and cut into 1" pieces**

**tips reserved**

**2 cubes baking potatoes peeled and cut into 1"**

**2 tablespoons fresh basil finely chopped**

**2 cups heavy cream**

**salt and pepper**

1. In a large saucepan, melt the butter over medium heat. Add onion and celery and saut until tender about 3-4 minutes. Add the stock, asparagus stalks, about 2/3 of the tips, potatoes and basil. Bring to a boil, reduce heat, cover and simmer gently 20 minutes.
2. In small batches, puree the soup in a blender, strain and return to pan. Stir in the cream, season to taste with salt and pepper and warm over low heat.
3. Meanwhile, bring a small saucepan of water to a boil. Add the reserved asparagus tips and cook until tender 4-5 minus. Drain. Serve soup immediately and garnish with the asparagus tips.

## Balsamic Vinaigrette Recipe

Makes 20 Servings

Preparation: 5 minutes

*Jenn and friend Mariah.*

*Slightly sweet, tangy balsamic vinaigrette is versatile as can be. As a dressing for salad, drizzled on roasted vegetables and chicken wraps, everyone loves this recipe.*

**2 tablespoons honey****1 tablespoon dijon mustard****1/2 teaspoon fine sea salt****1/2 teaspoon freshly crushed black pepper finely****ground****1 large garlic clove minced****1/4 cup balsamic vinegar****3/4 cup extra virgin olive oil**

In a small mixing bowl, whisk together the honey, balsamic, mustard, salt, pepper and garlic. Add the oil and whisk thoroughly to combine. Continue whisking until the dressing is fully emulsified.

Store in a jar with a lid and refrigerate. Shake well before serving. Enjoy!

*Dad and his brother, Lewis.*

*Most versions of this age-old recipe hide a mediocre broth under a crust of bread and a blanket of Gruyere. What is the secret to coaxing impressive flavor out of humble onions? Recipe Type: Main Courses, Soups Sweet onions, such as Vidalia or Walla Walla, will make this recipe overly sweet. Be patient when caramelizing the onions in step 2; the entire process takes 45 to 60 minutes. Use broiler-safe crocks and keep the rim of the bowls 4 to 5 inches from the heating element to obtain a proper gratinée of melted, bubbly cheese. If using ordinary soup bowls, sprinkle the toasted bread slices with Gruyère and return them to the broiler until the cheese melts, then float them on top of the soup. We prefer Rachael Ray Stock-in-a-Box All-Natural Beef Flavored Stock (made by Colavita) and Swanson Chicken Stock. For the best flavor, make the soup a day or 2 in advance. Alternatively, the onions can be prepared through step 1, cooled in the pot, and refrigerated for up to 3 days before proceeding with the recipe.*

*Recipe from Cook's Illustrated*



**3 tablespoons unsalted butter, cut into 3 pieces**  
**6 large yellow onions (about 4 pounds), halved and cut pole to pole into 1/4-inch-thick slices (see illustration below)**  
**table salt**  
**2 cups water, plus extra for deglazing**  
**1/2 cup dry sherry**

**4 cups low-sodium chicken broth (see note)**  
**2 cups beef broth (see note)**  
**6 sprigs fresh thyme, tied with kitchen twine**  
**1 bay leaf**  
**ground black pepper**  
**slices of French baguettes**  
**8 ounces shredded gruyère cheese (about 2 1/2 cups)**

#### FOR THE SOUP

1. Adjust oven rack to lower-middle position and heat oven to 400 degrees. Generously spray inside of heavy-bottomed large (at least 7-quart) Dutch oven with nonstick cooking spray. Place butter in pot and add onions and 1 teaspoon salt. Cook, covered, 1 hour (onions will be moist and slightly reduced in volume). Remove pot from oven and stir onions, scraping bottom and sides of pot. Return pot to oven with lid slightly ajar and continue to cook until onions are very soft and golden brown, 1 1/2 to 1 3/4 hours longer, stirring onions and scraping bottom and sides of pot after 1 hour.
2. Carefully remove pot from oven and place over medium-high heat. Using oven mitts to handle pot, cook onions, stirring frequently and scraping bottom and sides of pot, until liquid evaporates and onions brown, 15 to 20 minutes, reducing heat to medium if onions are browning too quickly. Continue to cook, stirring frequently, until pot bottom is coated with dark crust, 6 to 8 minutes, adjusting heat as necessary. (Scrape any fond that collects on spoon back into onions.) Stir in 1/4 cup water, scraping pot bottom to loosen crust, and cook until water evaporates and pot bottom has

formed another dark crust, 6 to 8 minutes. Repeat process of deglazing 2 or 3 more times, until onions are very dark brown. Stir in sherry and cook, stirring frequently, until sherry evaporates, about 5 minutes.

3. Stir in broths, 2 cups water, thyme, bay leaf, and 1/2 teaspoon salt, scraping up any final bits of browned crust on bottom and sides of pot. Increase heat to high and bring to simmer. Reduce heat to low, cover, and simmer 30 minutes. Remove and discard herbs, then season with salt and pepper.

#### FOR THE BAGUETTES

4. While soup simmers, arrange baguette slices in single layer on baking sheet and bake in 400F until crispy.

5. To serve: Adjust oven rack 6 inches from broiler element and heat broiler. Set individual broiler-safe crocks on baking sheet and fill each with about 1 3/4 cups soup. Top each bowl with 1 or 2 baguette slices (do not overlap slices) and sprinkle evenly with Gruyère. Broil until cheese is melted and bubbly around edges, 3 to 5 minutes. Let cool 5 minutes.

**Carrot Soup..... So Yummy!!!!!!**

Makes 4 Servings

Preparation: 10 minutes , Cook Time: 1 hour

Yield: 4

*Jen's 16th Birthday at Disney World.**A good immersion blender will work really well to puree this lovely, velvety, smooth soup. Serve with a salad, and maybe a parmesan roll.*

**4 tablespoons butter**  
**1 large onion minced**  
**2 pounds carrots peeled and sliced into chunks**  
**2 cloves garlic**  
**6 cups chicken broth/stock**  
**1/2 cup sweet vermouth don't skip very important**

**for flavor**  
**juice of 1/2 lemon**  
**1 teaspoon curry powder**  
**salt/pepper to taste**  
**chopped parsley to dress**

1. Saute onion and garlic about 15 minutes, in butter.
2. Add carrots, broth, vermouth, and curry. Bring to boil. Simmer covered approximately 45 minutes, till carrots are tender.
3. Remove from heat, stir in lemon and puree. Garnish with Parsley, if desired. Nice for color.

**Carrot, Potato and Cabbage Soup**

Makes 6 Servings

Preparation: 10 minutes , Cook Time: 30 minutes

*Jen and Dad in St Servan, September 2019.*

**4 large carrots, thinly sliced**  
**2 large potatoes thinly sliced**  
**1 large onion thinly sliced**  
**1/4 head medium green cabbage, thinly sliced**  
**2 cloves garlic smashed**  
**6 cups chicken stock**

**1 tablespoon olive oil**  
**3/4 teaspoon dried thyme**  
**14 teaspoons dried basil**  
**1 teaspoon dried parsley**  
**1 teaspoon salt**  
**ground black pepper to taste**

Combine the carrots, potatoes, onion, cabbage, garlic, chicken stock, olive oil, thyme, basil, parsley, salt, and pepper in a stock pot over medium-high heat; bring to a simmer and cook until the carrots are tender, about 30 minutes. Transfer to a blender in small batches and blend until smooth.

**Cauliflower Soup**

Makes 8 Servings

Preparation: 30 minutes total

Yield: 2 quarts

*Prom night, Jennifer.**Every other cauliflower soup recipe I tried lacked flavor, but this cheesy recipe packs a tasty punch! We like it with hot pepper sauce for a little extra kick.**A Taste of Home recipe*

**1 head medium cauliflower broken into florets**  
**1 medium carrot shredded**  
**1/4 cup chopped celery**  
**2 1/2 cups water**  
**2 teaspoons chicken bouillon or 1 vegetable bouillon cube**  
**3 tablespoons butter**  
**3 tablespoons all-purpose flour**

**3/4 teaspoon salt**  
**1/8 teaspoon pepper**  
**2 cups 2% milk**  
**1 cup shredded Cheddar cheese**  
**1/2 teaspoon to 1 hot pepper sauce, optional**  
**NOTE:**  
**feel free to use 2 1/2 cups chicken broth or vegetable broth instead of water.**

1. In a Dutch oven, combine the cauliflower, carrot, celery, water (or broth) and bouillon. Bring to a boil Reduce heat, cover and simmer for 12-15 minutes or until vegetables are tender (do not drain).
2. In a large saucepan, melt butter. Stir in the flour, salt and pepper until smooth. Gradually add milk. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Reduce heat. Stir in the cheese until melted, adding hot pepper sauce if desired. Stir into the cauliflower mixture.





## Cucumber Greek Salad

Makes 8 Servings

Preparation: 10 minutes

*Lisa, around 6 months old. Look at all that hair.*

*This Cucumber Greek Salad is light and refreshing, and full of healthy ingredients. With minimal prep, it makes an easy side dish for any meal!*

*Recipe Type: American*



**2 cucumbers, peeled and chopped into 1/4 slices**  
**4-6 roma tomatoes, chopped**  
**1/2 of a red onion, sliced**  
**1/4 cup olive oil**  
**1 1/2 tablespoons lemon juice**

**2 teaspoons dried oregano**  
**1/2 cup crumbled feta cheese**  
**salt and pepper, to taste**  
**black olives, pitted and sliced (to taste)**

1. In a large bowl, combine cucumbers, tomatoes, and onions.
2. In a smaller bowl, mix the olive oil, lemon juice, and dried oregano. Pour over the vegetables and mix well. Season salad with salt and pepper.
3. Sprinkle feta cheese and olives over the top of salad and mix. Taste and adjust spices if need be. Refrigerate until ready to eat. Enjoy!

## Cucumber Salad (Simple Jewish Pickles)

---

*Henry, in a basket, West St, NYC, January 2020.*



**2 large cucumbers English seedless**  
**2 3/4 ounces sugar**  
**1/4 cup water**

**1/2 cup white vinegar**  
**1/4 teaspoon dried dill**  
**1 yellow onion thinly sliced (not white onions)**

1. Peel and slice the cucumbers thinly. Peel and slice onion.
2. In a bowl, place the cucumbers and onions.
3. In a small pot bring the sugar, water vinegar and dill to a boil.
4. Pour the mixture over the cucumbers and onion mixture and chill. At this point I add a bit more dill. Your choice.
3. Refrigerate and allow to chill several hours or overnight before using.

**David's Chicken Salad**

Makes 6 Servings

Preparation: 20 minutes

*See me in background. Again with the attitude. My mother and grandparents.*

**1 whole chicken poached**  
**1 stalk large celery finely chopped**  
**4 scallions trimmed and finely sliced**  
**1 cup Hellman's mayonnaise**  
**2 teaspoons lemon juice**  
**1 teaspoon Dijon mustard**

**1 tablespoon honey**  
**1 teaspoon kosher salt**  
**1 teaspoon black pepper**  
**1 1/2 cups cheddar chesse mild**  
**1 cup black grape cut inti in half, lengthwise**  
**pecans or walnuts if desired**

1. Shred chicken into bite size.
2. Add the celery, scallions, cheese and grapes to the bowl of chicken.
3. In a small bow, stir together the mayonnaise, lemon juice, mustard, honey, salt and pepper until thoroughly blended. Add the chicken and mix gently until combined.

**Greek Salad Wrap**

Makes 4 Servings

Preparation: 30 minutes

*Jen's High school graduation*

**4 tablespoons extra virgin olive oil**  
**1 tablespoon red wine**  
**1 tablespoon lemon juice fresh**  
**1 clove garlic chopped**  
**1 teaspoon oregano dry**  
**12 teaspoons salt**  
**74 teaspoons black pepper**

**2 leaves Romaine lettuce chopped**  
**2 large plum tomatoes seeded and chopped**  
**1 cucumber chopped**  
**1 slice small red onion thinly**  
**1/2 cup kalamata olives chopped**  
**72 cups feta cheese crumbled**  
**4 whole wheat wraps**

1. Whisk together olive oi, vinegar, lemon juice, garlic, oregano, salt and pepper until combined.
2. Toss lettuce, tomatoes, cucumber, onion, olives and feta.
3. Place a mound of salad on the bottom half of one of the wraps. Wrap sides in toward the middle and then roll up tightly. Repeat with the remaining wraps and salad. Serve chilled or at room temperature.

## Greek Style Chicken Wraps

Makes 6 Servings

Preparation: 30 minutes

*Captain Jennifer David a Berns, USAF*

**10 grape tomatoes halved**  
**3 tablespoons Kalamata olives coarsely chopped**  
**2 tablespoons feta cheese crumbled**  
**1 1/2 tablespoons lemon juice**  
**1 tablespoon oregano fresh**  
**1 tablespoon olive oil unfiltered first cold pressed**

**1/8 teaspoon red pepper ground**  
**4 ounces rotisserie chicken breast, boneless skinless, chopped**  
**2 small kirby or small cucumbers chopped**  
**6 tablespoons plain hummus**  
**6 8 inch tortillas whole wheat flour**

1. Place tomatoes, olives, feta, juice, oregano, oil, pepper, chicken and cucumber in a large bowl, toss to combine.
2. Spread 1 tablespoon of hummus over 1 side of each tortilla. Top each tortilla with about 1/2 cup chicken mixture. Roll up wraps, cut in half. There you are.

**Hearty Chicken Soup**

Makes 8 Servings

Preparation: 3 hours

*Dave and I for his Bar Mitzvah!!!!*

**2 1/2 pounds stewing chicken parts including necks and backs**  
**2 parts leeks white only, washed and coarsely chopped**  
**2 yellow onions, peeled and coarsely chopped**  
**4 stalks celery coarsely chopped**  
**2 carrots, peeled and coarsely chopped**  
**6 sprigs fresh parsley**  
**3 sprigs fresh thyme**

**1 leaf bay**  
**3 qts. cold water**  
**2 teaspoons peppercorns**  
**1/2 teaspoon salt**  
**1 piece lb. chicken legs and thighs skinned boned and cut into bite-size**  
**1/2 head cabbage cut into 1 1/2 inch**  
**1 carrot diced**

1. Place chicken parts, leeks, onions, celery and carrots in a stockpot. Make a bouquet garni by tying the parsley, thyme and bay leaf with kitchen string. Place in stockpot. Add cold water to cover. Add peppercorns. Bring slowly to a boil over medium-high heat, and with a spoon skim off any froth that rises to the surface.
2. Reduce heat and simmer for 2 hours (stock should not boil). Strain stock through a chinois or colander lined with dampened cheesecloth. Allow broth to cool and skim off fat using a fat off ladle. Season to taste with salt. Place broth back into pot, add chicken legs and thighs, cabbage carrot and cook for 15 minutes, again removing any froth.

## Mushroom Dill Soup

Makes 6 Servings

Preparation: 45 minutes

*My dad's parents in front of their house in St Briac.*

*This recipe comes from a lovely Bed and Breakfast called The Sugar Hill Inn in Franconia, New Hampshire. I don't remember how old you guys were when we went there, but we liked this place so much that we went back once again. The place was owned by a husband a wife team. He was the chef and everything we had there was absolutely wonderful. I was able to get copies of some of their recipes. A couple of them are this book. You guys don't like mushrooms, but you love this soup.*



**2 cups onions chopped**  
**salt and pepper**  
**1 pound fresh white mushrooms, sliced**  
**1 tablespoon dill finely chopped or 1/2 teaspoon dried**  
**2 cups chicken broth/stock**  
**1 tablespoon Tamari soy sauce**

**3 tablespoons all purpose flour**  
**1 teaspoon paprika**  
**1 cup milk**  
**1/4 cup heavy cream**  
**2 teaspoons lemon juice**  
**1/2 cup sour cream**  
**parsley for garnish**

1. In a medium saucepan, sauté the onions in 2 tablespoon of butter, stirring occasionally until soft but not brown. Sprinkle lightly with salt. Add the sliced mushrooms, dill, 1/2 cup beef broth, Tamari sauce and paprika. Cover pot and simmer 15 minutes.
2. In another large saucepan, heat remaining 2 tablespoon butter. Whisk in the flour and cook, stirring until the mixture foams and bubbles. Remove from heat, add the milk all at once. Whisk vigorously to blend well. Return to moderate

heat and continue to whisk until the sauce thickens and is smooth. This should take anywhere from 5 to 10 minutes. Stir in heavy cream. Stir in the mushroom mixture and remaining broth. Cover pot and simmer for 10-15 minutes.

3. Just before serving, add salt and pepper to taste, lemon juice, sour cream and extra dill, if desired. Blend well and heat through, but do not allow to boil.

4. Garnish with parsley, I don't.

## Mustard Shallot Vinaigrette

Makes 8 Servings

Preparation: 10 minutes

*Matt and Jen after a very long trip to St Briac, June 2019.*



**1 shallot**  
**2 tablespoons white wine vinegar**  
**2 teaspoons heaping Dijon mustard**

**1/4 teaspoon salt**  
**1/2 teaspoon coarsely ground black pepper**  
**1 cup extra-virgin olive oil**

1. In a container with a tight lid, preferably a glass jar, combine shallot, vinegar and mustard. Close tightly and shake well to mix. Add salt and pepper, and shake again.
2. Add olive oil 1/3 cup at a time, shaking very well after each addition, until smooth and emulsified. Taste and add more olive oil, 1/4 cup at a time, if dressing is too tart.
3. Use immediately or refrigerate up to 3 weeks. The chilled olive oil will solidify, so remove from refrigerator 30 minutes before using to allow it to liquefy. Shake well before serving to re-emulsify. This can be made 1 week ahead and chilled covered. Bring vinaigrette to room temperature before using.



**Pita Bread Salad with Tomatoes and Cucumber (Fattoush)**

Makes 4 Servings

Preparation: 30 minutes , Cook Time: 10-14 minutes

*My parents, sister and I. Paris 1944.*

**2 (8-inch) pita breads**  
**7 tablespoons extra-virgin olive oil**  
**Salt and pepper**  
**3 tablespoons lemon juice**  
**1/4 teaspoon garlic minced to paste**  
**1 piece lb. tomato, cored and cut into 3/4-inch**

**1 English cucumber, peeled and sliced 1/8 inch thick**  
**1 cup arugula chopped coarse**  
**1 cup chopped fresh cilantro**  
**1 cup chopped fresh mint**  
**4 scallions sliced thin**

1. Adjust oven rack to middle position and heat oven to 375F. Using kitchen shears, cut around perimeter of each pita and separate into 2 thin rounds. Cut each round in half. Place pitas, smooth side down, on wire rack set in rimmed baking sheet. Brush 3 tablespoons oil over surface of pitas. (Pitas do not need to be uniformly coated. Oil will spread during Baking.) Season with salt and pepper to taste. Bake until pitas are crisp and pale golden brown, 10 to 14 minutes. Set aside to cool. (Cooled pitas can be stored in zipper-lock bag for 24 hours.)
2. While pitas toast, whisk lemon juice, garlic, and 1/4 teaspoon salt together in small bowl. Let stand for 10 minutes.
3. Place tomatoes, cucumber, arugula, cilantro, mint, and scallions in large bowl. Break pitas into 1/2-inch pieces and place in bowl with vegetables. Add lemon-garlic mixture and remaining 1/4 cup oil and toss to coat. Season with salt and pepper to taste. Serve immediately.

**Potato-Leek Soup with Cheese**

Makes 6 Servings

Preparation: 30 minutes , Cook Time: 40 minutes

*Dad as a young Marine in Boot camp*

**1/4 cup (1/2 stick) butter**  
**1 large leek (white and pale green parts only),**  
**thinly sliced**  
**1 clove large garlic, minced**  
**4 pieces large potatoes (about 2 1/4 pounds) peeled**  
**cut into 1/2-inch**  
**2 pieces large carrots peeled cut into 1/2-inch**

**4 cups low-salt chicken broth**  
**2 tablespoons chopped fresh dill or 1 tablespoon**  
**dried**  
**3/4 cup milk**  
**4 ounces cream cheese**  
**1 cup grated sharp cheddar cheese (about 3 ounces)**  
**Chopped fresh parsley (optional)**

1. Melt butter in large pot over medium heat. Add leek and garlic; sauté until tender but not brown, about 4 minutes. Add potatoes and carrots, sauté 5 minutes longer. Add chicken broth and dill; simmer uncovered until vegetables are tender, about 20 minutes. Remove from heat.

2. Add milk to soup. Transfer half of soup to blender. Add cream cheese and blend until smooth. Return soup to pot. Add 1 cup grated sharp cheddar cheese and stir over low heat until melted. Season soup to taste with salt and pepper. (Can be made 1 day ahead. Chill. Bring to simmer before serving.) Transfer to large serving bowl. Garnish soup with chopped fresh parsley and additional grated sharp cheddar cheese, if desired.

**Quiche Lorraine**

Makes 8 Servings

Preparation: 2 hours , Cook Time: 1:15 minutes

Yield: 8 slices

*My Mom, Jacqueline.**I like to serve this with a spinach salad sprinkled with bacon bits. I use frozen broccoli florets, thawed that I cut into bite sizes. The crust is in this book under Pate Brisee. Jen loves this.*

**1 pate brisee recipe**  
**12 slices of bacon**  
**1 cup Swiss cheese shredded**  
**5 eggs beaten**  
**2 cups light cream**

**3/4 teaspoon salt**  
**1/4 sugar**  
**1/8 cayenne pepper**  
**broccoli florets enough to cover bottom of pastry**

1. Preheat 425F (220C)
2. Line your deep dish pie baking pan with your pie crus. Place bacon in large skilled and fry over medium high heat until crisp. Drain on paper towels then chop into small pieces. Add broccoli, onions, and Swiss cheese to pastry shell.
3. In a medium bowl, whisk together eggs, cream, salt, sugar, and cayenne pepper. Pour mixture over bacon-broccoli layer in pie shell.
4. Bake 15 minutes in preheated oven. Reduce heat to 300F (150C) and bake an additionnal 60 minutes, or until a knife inserted 1 inch comes out clean. Allow quiche to sit 10 minutes before cutting into wedges.

**Salad with Bistro-Style Vinaigrette**

Makes 4 Servings

Preparation: 15 minutes

*Aren't they cute.***FOR VINAIGRETTE**

1/2 cup extra-virgin olive oil  
 2 tablespoons whole-grain Dijon mustard  
 1 tablespoon red wine  
 1 small shallot minced  
 1 teaspoon minced fresh thyme leaves

1 clove small garlic minced or pressed through a  
 garlic press (about 1/2 teaspoon)  
 1/4 teaspoon table salt  
 1/4 teaspoon ground black pepper

**FOR SALAD**

2 quarts mixed greens washed and dried

**VINAIGRETTE**

1. Shake all the vinaigrette ingredients together in a jar with a tight-fitting lid. The dressing can be refrigerated for up to 2 days; bring to room temperature, then shake vigorously to recombine before using.

**SALAD**

2. Just before serving, toss vinaigrette with prepared greens.

## Simple Balsamic Vinaigrette

Makes 6 Servings

Preparation: 10 minutes

*Lisas' wedding*

**1 1/2 tablespoons balsamic vinegar**  
**1 teaspoon Dijon mustard**  
**1 1/2 tablespoons red wine**

**9 tablespoons extra virgin olive oil**  
**2 shallots finely chopped**  
**salt and pepper**

In a bowl mix all ingredients, mix well to emulsify. Store in a sealed jar.

## Thai Cucumber Salad

Preparation: 15 minutes

*Jen and Dave in our kitchen in Staten Island.*

*Thai Cucumber Salad is light, refreshing, and vibrant in flavor. This super fast dish makes a great side to any Asian inspired meal.*



### **FOR THE DRESSING:**

1/3 cup rice vinegar  
2 tablespoons granulated sugar  
1/2 teaspoon toasted sesame oil  
1/4 - 1/2 teaspoon red pepper flakes

1/2 teaspoon salt

### **FOR THE SALAD:**

2 large cucumbers  
3 green onions  
1/4 cup chopped peanuts

1. In a small bowl, combine the rice vinegar, sugar, sesame oil, red pepper flakes, and salt. Set the dressing aside to give it time to blend.
2. Peel and slice the cucumber using your favorite method (see photos below for my technique). Place the sliced cucumbers in a large bowl.
3. Chop the peanuts into smaller pieces, if desired. Slice the green onions.

4. Add the dressing, peanuts, and green onions to the sliced cucumbers. Stir to combine. Serve immediately or refrigerate until ready to eat. Give the salad a brief stir before serving to redistribute the dressing and flavors.

Source: [budgetbytes.com](http://budgetbytes.com)

## *Vegetables*



**Classic Potato Latkes**

Makes 5 Servings

Preparation: 30 minutes , Cook Time: 10 minutes

Yield: 12 latkes

*My three beautiful children.**NOTE: Traditionally, potato latkes are served with sour cream and applesauce.*

**1 pound potato (about 8 large)-or baking boiling or Yukon gold**  
**2 medium onions**  
**2 large eggs**

**5 1/2 teaspoons salt**  
**1/2 teaspoon ground white pepper**  
**1/4 cup all purpose flour**  
**3/4 cup vegetable oil (for frying)**

1. Preheat oven to 250F. Line a tray with paper towels for draining latkes and have a baking sheet ready for keeping latkes warm.
2. Peel and grate potatoes and onions on the large holes of a grater or with a food processor fitted with a coarse grating disk, alternating onion and potato.
3. Transfer grated onion and potato to a colander. Squeeze mixture by handfuls to remove as much liquid as possible. Put potato-onion mixture in a bowl. Add eggs, salt, pepper and flour and mix well.
4. Heat 1/2 cup oil in a deep, large, heavy skillet. For each latke, drop about 2 tablespoons of potato mixture into pan. Flatten with back of a spoon so each pancake is 2 1/2 to 3 inches in diameter. Do not crowd them in pan. Fry over medium heat 4 to 5 minutes on each side, or until crisp and golden brown. Turn carefully with 2 slotted spatulas so oil doesn't splatter. Transfer to paper towels. Stir batter before frying each new batch. Add more oil to the pan as necessary, and heat it before adding more latkes. After frying about half the batter, put latkes on baking sheet and keep warm in oven. Pat tops of latkes with paper towels before serving. Serve hot or warm.

## Garlic Sautéed Spinach

---

*Lisa and Bernard' wedding in St Agne, July 29, 1996.*



**1 1/2 leaves lbs. baby spinach**  
**2 tablespoons olive oil**  
**2 tablespoons chopped garlic (6 cloves)**  
**2 teaspoons kosher salt**

**3/4 teaspoon fresh ground black pepper to taste**  
**1 tablespoon unsalted butter**  
**1 lemon**

1. Rinse the spinach well in cold water to make sure they are very clean. Spin dry in a salad spinner, leaving just a little water clinging to the leaves.
2. In a very large pot or Dutch oven, heat the olive oil and saute the garlic over medium heat for about 1 minute, but not until it's browned.
3. Add all the spinach, the salt, and pepper to the pot, toss it with the garlic and oil, cover the pot, and cook it for 2 minutes. At this point turn off the flame, cover the pan and let them sit until ready to serve. This is how I made it and it worked beautifully.
4. Uncover the pot, turn the heat on high, and cook the spinach for another minute, stirring with a wooden spoon, until all the spinach is wilted.
5. Using a slotted spoon, lift the spinach to a serving bowl and top with the butter, a squeeze of lemon, and a sprinkling of sea or kosher salt. Serve hot.

## Healthy Cauliflower Fried Rice

*Macarons class taken in Paris 2015. We had lots of fun.*



**1 head cauliflower chopped into florets**  
**1 small yellow onion finely chopped**  
**1/2 frozen peas**  
**1/2 cup carrot cubed**  
**2 eggs beaten**  
**1 tablespoon sesame oil**

**1/4 cup low sodium soy sauce**  
**1 tablespoon light brown sugar**  
**1 ground ginger**  
**Pinch red pepper flakes**  
**2 tablespoons green onions chopped**

1. Chop head of cauliflower into florets and place in food processor. Pulse until it starts to resemble rice; set aside.
2. Heat a large wok (or skillet) over medium heat and drizzle in sesame oil. Add onion, peas and carrots and sauté until tender, about 2 minutes.
3. Meanwhile in a small bowl, whisk together soy sauce, brown sugar, ginger and red pepper flakes; set aside.
4. Slide veggie mixture to one side of the wok and add in the beaten eggs, scrambling until cooked through and then incorporate with the veggies.
5. Stir in cauliflower "rice" and pour the soy sauce over top, mixing well. Cook for an additional 3 to 4 minutes, until cauliflower is soft and tender.

6. Top with green onions, serve and enjoy!

## Lisas' Ratatouille

Makes 8 Servings

Preparation: Le minutes , Cook Time: 45 minutes

Yield: 8

*Jenn and Dave.*



**1/2 cup Extra virgin oil or more as needed**  
**kosher salt to taste**  
**black pepper to taste**  
**2 eggplant unpeeled**  
**5 zucchini unpeeled odbo**  
**2 Red pepper unpeeled**

**2 large onions peeled andchopped**  
**4 tomatoes seeded**  
**3 cloves garlic peeled and finely chopped**  
**1 Bouquet garni**  
**a splash red wine**

1. Heat 6 tablespoons extra virgin olive oil in a Dutch oven. Do not peel any of the vegetables. Except for onions and garlic. Chop all vegetables into 3/4 cubes.
2. Start cooking the eggplant. Use lots of olive oil for them as the eggplants soak up a lot of oil. Salt and pepper them. Don't overcook them. When done, remove to a bowl, then add zucchinis and proceed as you did the eggplant, removing them to the same bowl as the eggplant. continue with red pepper, and then the onions, salting and peppering as you go. Add more olive oil as needed, the tomatoes go in last. once done, put all the vegetables back into the Dutch oven. Add the garlic, and bury the bouquet garni in the mixture, season to taste, cook another 20 minutes to get all the flavors mixed together. When done, add the splash of vinegar, adjust the salt and pepper and you are ready to eat. Yum Yum.

## Mom's Fried Potatoes

Makes 4 Servings

Preparation: 15 minutes , Cook Time: 1hour or more

Yield: 4

*Mia, 2020, Jen's cat.*

*This is a real staple recipe.*



**5 russet potatoes peeled, and cut any style you like**  
**4 ounces butter and more, if needed, while cooking**  
**4 tablespoons olive oil**  
**1 yellow or red onionsliced**

**6 ounces red and green peppers, sliced**  
**salt**  
**pepper**

1. Peel and slice the potatoes. I like to slice them, but you can cut any shape you want.
2. Preheat a frying pan, when hot add butter and olive oil. When butter has melted add your potatoes. Cook them on high for 15 minutes to 20 minutes, turning them over often to avoid burning potatoes.
3. Lower heat to medium and add onions, peppers, salt and pepper. Continue cooking until done stirring often, at least 45 minutes. The cooking time depends on how dark you want your potatoes. Add more salt if needed.

## Oven Roasted Potatoes

---

*Dad, drinking at the Irish's home in St Briac, summer 2018.*



**6 russet potatoes**  
**1 stick unsalted butter you can use more if you want**  
**1/4 cup extra virgin olive oil**  
**onion, chopped**

**red and green bell peppers, chopped**  
**salt and pepper**  
**paprika**  
**Italian seasonings or Herbes de Provence**

1. Preheat oven to 375 degrees.
2. Cut potatoes in wedges, lengthwise, season with salt and pepper. Place potatoes in roasting pan.
3. Melt the butter and add it to the potatoes along with the olive oil, onions and peppers. I don't put a lot of onions or pepper as I don't want to overpower the taste of the potatoes. Stir the mixture.
4. Start cooking your potatoes, and half way thru the cooking add a bit of Italian herbs or Herbes de Provence. You can also add some paprika for color, but it is up to you.
5. Stir the potatoes every 15 minutes so that they will not stick to pan and will cook evenly. Cooking time should be about 1 hour.

## Pommes Anna

Makes 8 Servings

Preparation: 30 minutes , Cook Time: 1 hour

Yield: 8 wedges

*Émilie and Margot in Ventabren.*

*I often served this potato dish with the filets mignons with mustard and port wine sauce. They go well together. Very pretty and elegant dish.*



**1 pound russet potato**  
**1 stick 4 ounces or more, butter unsalted**

**salt and pepper**

1. Peel the potatoes and using a food processor fitted with a very thin Slicing blade, or a mandolin, slice potatoes very thin, transferring them as they are sliced to a large bowl of cold water. Drain the slices and pat them dry between paper towels. Make sure you do a good job on drying the potato slices
2. Generously brush bottom and side of a 9 inch heavy bottomed overproof skillet, preferably non-stick, with some of the butter and arrange the slices, overlapping them slightly, in layers, brushing each layer with some of the butter and seasoning, as you go along layering.
3. Cover the layered potato slices with a buttered round foil, and tamp down the assembled potato cake firmly, and bake in the middle of a preheated 425F oven for 30 minutes. Remove the foil and bake another 25 to 30 minutes, or until slices are tender and golden. Invert the potato cake onto a cutting board and cut in 8 wedges and serve.

## Spaghetti Squash Primavera

*Dad and 3 kids.*



**1 cup Sliced Yellow squash (1 small)**  
**1 cup Sliced zucchini (1 small)**  
**12 cherry tomatoes halved**  
**3/4 cup Shredded Carrots (or 12 cup of thinly sliced carrots)**  
**14 cups Diced shallots**  
**1 tablespoon Minced garlic**  
**1 tablespoon olive oil**

**1/2 cup Low fat cottage cheese**  
**2 tablespoons Low fat cream cheese**  
**1/4 cup + 2 tsp Reduced sodium chicken broth divided**  
**Salt/pepper to taste**  
**Fresh sliced basil for garnish**  
**Fresh grated Parmesan for garnish**

### TO ROAST THE SQUASH

1. Line a baking tray with parchment paper and preheat your oven to 400 degrees. Cut the squash in half lengthwise, and scoop out the seeds. Place cut side down on the baking tray and bake until fork tender, about 45 minutes. Set aside to cool.
2. Heat 1 Tablespoon of olive oil in a large pan, over med/high heat. Cook the shallots and garlic until golden brown, about 1-2 minutes.
3. Stir in the sliced yellow squash, zucchini, and shredded carrots cooking until the squash has softened. Place the cottage cheese in a small food processor along with 2 tsp of the chicken broth, and process until smooth and no lumps remain. Turn down the heat to medium and add in the cottage cheese, cream cheese, the remaining chicken broth



and salt/pepper to taste. Stir until all the cheese is melted and a sauce forms. You can add in more chicken broth if the sauce is too thick for your liking. Using a fork, scrape 3 cups out of the roasted spaghetti squash and stir it into the pan. Cook until the squash is well coated and heated through, Divide the mixture between two plates and garnish with fresh, sliced basil and fresh, grated Parmesan cheese.

Serve immediately

## Twice-Baked Potatoes

---

*Lisa, Joel and Jen St Briac Summer of 2011.*



**4 large baking potatoes scrubbed, dried, lightly rubbed with olive oil**  
**4 ounces sharp cheddar cheese, shredded**  
**1/2 cup sour cream**  
**1/2 cup buttermilk**

**3 tablespoons unsalted butter**  
**3 scallions white and green sliced thin**  
**1/2 teaspoon salt**  
**black pepper**

1. Adjust oven rack to upper middle position and heat oven to 400 degrees. Bake potatoes on foil-lined baking sheet until skin is crisp and deep brown and skewer easily pierces them, about 1 to 1:15 hours. Transfer potatoes to wire rack to cool, at least 10 minutes.
2. Using an oven mitt, cut potatoes in half, (on long side.). Using a small spoon, scoop the flesh from each half into a medium bowl, leaving 1/8 to 1/4 inch thickness of flesh in each shell. Be careful not to pierce skin of potatoes. Arrange shells on foil lined baking sheet and return to oven for 10 minutes to dry and crisp the shells. Meanwhile, mash potatoes flesh with fork until smooth. Stir in remaining ingredients, including black pepper to taste, until well
3. Remove shells from oven and increase oven setting to broil. Holding shell steady with oven mitt, spoon mixture into crisped shells, smashing slightly at the center. Fill all shells and return to oven. I make a small design on potatoes with a small knife. It gives a nice look. Broil until spotty brown and crisp on top, 10 to 15 minutes. Allow to cool 10 minutes. I drizzle a little melted butter to give it a bit more moisture. Serve warm.

To vary the flavor a bit, try substituting other types of cheeses, such as Gruyere, Fontina or feta for the cheddar. This dish goes well with coq au vin.

# Index

## A

- Annick's Balsamic Vinaigrette.. 344
- Apple Pie..... 64
- Asparagus Soup..... 345
- Autumn Apple Turnovers..... 65

## B

- Baked Ziti 1..... 310
- Baked Ziti 2..... 311
- Balsamic Vinaigrette Recipe..... 346
- Barefoot Contessa Pie Crust..... 66
- Basic Macaron Shells..... 216
- Beef Tenderloin a La Bernard... 257
- Belgian Yeast Waffles..... 52
- Best Buttermilk Pancakes..... 54
- Best Chicken Tikka Masala..... 258
- Best Chocolate Chips Cookies,  
Ever..... 125
- Best Damn Chili..... 260
- Best French Onion Soup..... 347
- Best Marinara Sauce Yet..... 332
- Beurre Blanc with Shallots (For  
Fish)..... 333
- Blackberry Macarons..... 218
- Blanquette de Veau (French Veal  
Stew)..... 261
- Blueberry Scones..... 11
- Boeuf Bourguignon..... 262
- Breakfast Casserole wit Hash
- Browns, Sausage or Bacon..... 55
- Brioches..... 183
- Buttermilk Lemon-Apricot Scones 13
- Buttermilk Strawberry Shortcake 148

## C

- Caramel Beurre Salé for  
Macarons..... 221
- Carrot Soup..... So Yummy!!!!!! 349
- Carrot, Potato and Cabbage Soup 350
- Cauliflower Soup..... 351
- Challah..... 15
- Chewy Chocolate Chip Cookies. 126
- Chewy Fudgy Homemade  
Brownies..... 67
- Chicken Francaise 1..... 263
- Chicken Francese 2..... 265
- Chicken Fried Rice..... 267
- Chicken Pelusi..... 269
- Chicken Piccata with Lemon  
Sauce..... 270
- Chicken with Porcini  
Mushrooms..... 272
- Chili Lime Sauce..... 334
- Chocolate Ganache..... 69
- Chocolate Ganache Cake..... 70
- Chocolate Icing..... 71
- Chocolate Strawberry Macarons. 222
- Christmas Morning French Toast. 57
- Ciabatta (Cook's Illustrated)..... 17
- Ciabatta (Leite's Culinaria)..... 19
- Ciabatta (New York Times)..... 21
- Clafouti..... 185
- Classic Bran Muffins, Quick and  
Easy..... 23
- Classic Potato Latkes..... 369
- Classic Spaghetti and Meatballs for a  
Crowd..... 312

Classic Stuffed Cabbage Rolls...	274
Coffee Macarons.....	225
Coq au Vin (Chicken in Red Wine Sauce).....	276
Corn Muffins.....	25
Cornbread Muffins.....	27
Corned Beef and Cabbage.....	278
Cranberry-Pistachio Biscottis.....	29
Cream Puff Pastries.....	186
Creamy Blueberry Pie Recipe.....	72
Creamy Tuscan Garlic Chicken..	279
Creme Fraîche.....	335
Croissants.....	187
Crème Brûlée French Toast.....	58
Crème Chiboust.....	190
Crème au Citron (lemon Cream).	189
Crêpes.....	192
Cucumber Greek Salad.....	353
Cucumber Salad (Simple Jewish Pickles).....	354
Curry Cucumber Dill Sauce.....	336
crumb Crust for Cheesecake.....	74

## D

Dark chocolate Mousse.....	149
David's Chicken Salad.....	355
Deep-Dish Apple Pie.....	75
Dill Dip.....	7
Diplomat Cream.....	193

## E

Easy Chicken Tikka Masala.....	281
Eggs Benedict.....	59
Enchilada Chicken.....	283
Ermine Icing.....	77

Espresso Chocolate and Peanut Butter Macarons.....	228
--	-----

## F

Foreword.....	3
Fabulous Italian Amaretti Cookies.....	127
Far Breton (Brittany Lighthouse)	194
Favorite Chocolate Buttercream.	128
Filets Mignons with Mushroom-Onion Gravy.....	284
Filets Mignons with Mustard-Port Sauce.....	286
Financiers.....	195
Fish Meunière for Two.....	164
Fish in Papillotes.....	163
Flaky Pie Dough (French style Apple Tart).....	78
Flourless Chocolate Cake.....	79
Flourless Chocolate Cake With Mocha Whipped Frosting.....	81
Fraisier.....	196
Freezer Breakfast Burritos.....	61
French Baguette.....	31

## G

Garlic Bread.....	33
Garlic Sautéed Spinach.....	370
Genoise.....	198
German Black Forest Cake.....	83
Giblet Gravy.....	337
Greek Salad Wrap.....	356
Greek Style Chicken Wraps.....	357

## H

Honey Garlic Shrimp in 20 Minutes.....	162
--	-----

Healthy Cauliflower Fried Rice..	371
Hearty Chicken Soup.....	358
Hearty Italian Meat Sauce (Sunday Gravy).....	314
Herb Risotto.....	316
Hollandaise Sauce.....	338
Homard á l'Armoricaïne (Brittany style).....	165
Homemade Garlic Knots.....	34
Homemade Hostess Cupcakes...	129
Homemade Pizza.....	317
Homemade Strawberry Sauce/ Topping.....	150
Honey Glazed Chicken.....	287
Honey Lemon Meringue Pie.....	85
Honey Soy Marinade.....	339
Honey-Balsamic Chicken.....	288
<b>I</b>	
Inside-out Chocolate Chip Cookies.....	131
Irish Soda Bread.....	36
<b>J</b>	
Julia Child's Brownie.....	133
<b>K</b>	
Key Lime Pie Macarons.....	231
Key Lime Raspberry Macarons..	234
Kyoto Salmon.....	166
<b>L</b>	
La Bête Noire (The Black Beast)..	87
Lemon Bars.....	135
Lemon Blueberry Layer Cake.....	89
Lemon Bread.....	91
Lemon Cheesecake.....	92
Lemon Layer Cake.....	94

Lemon Macarons.....	237
Lemon Soufflé.....	151
Lighter Chicken and Dumplings.	289
Lightest Scones, Ever!!!!.....	38
Lisas' Filet Mignon of Pork.....	291
Lisas' Ratatouille.....	372
Lisas's Chocolate Mousse.....	152

## M

Madeleines.....	200
Make-Ahead Crème Brûlée.....	153
Marinara Sauce.....	340
Meatloaf.....	292
Mile High Lemon Meringue Pie..	96
Moist and Tender Devil's Food Cake.....	98
Moka Cake.....	201
Molten Chocolate Cakes.....	100
Mom's Roasted Chicken.....	294
Mom's Fried Potatoes.....	373
Monk Fish (Lotte á l'Armoricaïne).....	167
Morning Glory Muffins.....	40
Mushroom Dill Soup.....	359
Mustard Sauce.....	341
Mustard Shallot Vinaigrette.....	360

## N

New York Style Cheesecake....	102
No Bake Cheesecake Jars.....	155
No Knead Bread.....	42

## O

Oatmeal Cookies (Lauren's Latest).....	137
Old Fashioned Strawberry Shortcake.....	157

Orange Macarons..... 240  
Oven Roasted Potatoes..... 374

### P

Pains Au Chocolate..... 203  
Pains Aux Raisins..... 205  
Palmiers..... 207  
Pan-Seared Scallops..... 169  
Pasta with Wild Mushrooms..... 318  
Pate Brisée (Flaky Pie Crust).... 104  
Peanut Butter Cookies..... 138  
Penne a la Vodka Sauce aka Vecchia  
Vettola..... 319  
Penne with Tomato Vodka Cream  
Sauce..... 320  
Perfect Swiss Meringue  
Buttercream..... 105  
Pistachio Macarons..... 209  
Pita Bread Salad with Tomatoes and  
Cucumber (Fattoush)..... 361  
Poached Salmon with Capers and  
Herb Vinaigrette..... 171  
Pommes Anna..... 375  
Popovers..... 43  
Pork Chops in Garlic Mushroom  
Sauce..... 295  
Potato-Leep Soup with Cheese.. 362

### Q

Quiche Lorraine..... 363

### R

Raspberry Macarons..... 243  
Raspberry White Chocolate  
Macarons..... 246  
Red Velvet Cake with  
Cheesecake Frosting (Sally's Baking  
Addiction)..... 107

Rib Roast..... 296  
Ricotta Gnocchi..... 321  
Roast Chicken with Potatoes,  
Lemon, and Asparagus..... 297  
Roberta's Pizza Dough..... 322  
Romano Chicken with Lemon Garlic  
Pasta..... 298  
Rugelachs..... 139

### S

Salad with Bistro-Style  
Vinaigrette..... 364  
Sally's Perfect Buttercream  
Chocolate Frosting..... 109  
Salmon Baked in Foil..... 173  
Salsa Arrabbiata..... 323  
Salted Caramel Macarons..... 249  
Savory Corn Muffins..... 44  
Seriously Fudgy Homemade  
Brownies..... 110  
Seriously Fudgy Homemade  
Brownies..... 141  
Shortbread..... 142  
Shrimp and Garlic..... 174  
Shrimp and Orzo..... 175  
Simple Balsamic Vinaigrette..... 365  
Simple Sugar Syrup..... 212  
Sizzling Garlic Shrimp..... 177  
Sizzling Shrimp Scampi..... 178  
Skillet Shepherd's Pie..... 299  
Sole with Lemon Cream..... 179  
Soufflé Au Citron (Lemon  
Soufflé)..... 159  
Spaghetti Squash Primavera..... 376  
Spaghetti con le Vongole (Clam  
Sauce)..... 325

Spanish-Style Garlic Shrimp..... 180

Spicy Arrabbiata Sauce (Angry  
Sauce)..... 327

Spinach Dip..... 8

Strawberry Shortcake Old- fashioned  
Style..... 112

Stuffed Mushrooms..... 9

Stuffed Tomatoes à la Jacqueline 301

Super Moist Chocolate Cupcakes 143

shallot Butter, Garlic and Parsley  
(For Meat)..... 342

T

Thai Cucumber Salad..... 366

The BEST Roasted Pork Loin  
Recipe | How to Cook Pork Loin 302

The Best Cheese Cake Recipe... 114

The Best Homemade Cinnamon  
Rolls (Lauren’s Latest)..... 45

The Best Mocha Whipped Cream  
Frosting..... 116

Thin Butter Crust..... 117

Three Color cookie aka Rainbow  
Cookies..... 144

Tiramisu Macarons..... 253

Traditional Scottish Shortbread.. 145

Triple Chocolate Layer Cake.... 118

Triple-Chocolate Mousse Cake.. 120

Triple-Layer Carrot Cake with  
Cream Cheese..... 122

Tuiles..... 213

Tuscan Porterhouse Steak with Red  
Wine-Peppercorn Jus..... 304

Twice-Baked Potatoes..... 377

U

Ultimate Pizza Sauce..... 329

Ultra-Buttery Irish Scones..... 47

V

Vanilla Buttercream..... 123

W

Weeknight Tagliatelle with  
Bolognese Sauce (Cook’s  
Illustrated)..... 306

White Chocolate Macadamia Nut  
Cookies..... 146

Wiener Schnitzel..... 308

Wold’s Best Bran muffin..... 48

World's Best Scones! From Scotland  
to the Savoy to the USA..... 49