

Quince Jelly

4 -5 quinces

Ingredients:

Quince, fresh	1000 g
Water	1000 g
Granulated sugar	800g
Lemon juice	1

Method:

- Wash the quince in cold water and remove the fuzz, stem, and end piece.
- Peel and quarter the quince.
- Put the quince and peelings in a saucepan and fill it with 1000g of water.
- Bring to a boil, then simmer on very low heat for 2 hours while stirring occasionally.
- Turn off the heat. Place a cover on the top and sit overnight.
- The next day, place a plate in the refrigerator.
- Drain the quince water through a fine strainer.
- Place the quince in a pot and add 800g sugar and the lemon juice.
- Boil the mixture for 15-20 minutes while stirring constantly. Skim as needed.
- Place some jelly on the cold plate to check if it has set. Continue boiling if the jelly is still too loose.
- Pour the jelly into sterilized jars, seal, flip over, and cool overnight.

Note:

- Flavor the quince water with tea, elderberry or other, and flower petals, such as hibiscus, rose, etc.

Quince Spread

Ingredients:

Cooked quince, flesh	600g
Granulated sugar	90g

Method:

- Remove the center of the cooked quince.
- Medium dice the quince and place them in a saucepan, then add the sugar.
- Slowly cook for about 15 minutes while stirring.
- Turn off the heat and blend with a hand blender.
- Pour the spread in sterilized jars, seal, flip over, and cool overnight.

Hibiscus & Elderberry Infused Quince & Hazelnut Tart

Yield: six 3-inch/7.6 cm tarts

Ingredients:

Pate sablée prepared	300 g
Hazelnut financier, prepared	180g
Hazelnuts, crushed	60g
Hibiscus infused quince spread, prepared	350g
Hibiscus infused quince	500g
Quince jelly	50g

Method:

- Preheat the oven to 325°F/160°C.
- Grease the tart pans with butter.
- Line the prepared tart pans with the pate sablée dough.
- Baked them for 20 minutes.
- Pipe a ¼-inch layer of hazelnut financier in each tart.
- Sprinkle with crushed hazelnuts.
- Bake for 18 minutes.
- Cover the baked tarts with a ¼-inch layer of quince spread.
- Slice the cooked quince and fan them on top of the spread.
- Make quince spheres with a lemon baller and decorate each tart with a sphere.
- Glaze each tart with quince jelly.

Cider Infused Caramelized Apple Tart
Yield: two 9-inch tarts or 14 individual 2¾-inch tarts

Slow Cooked Apples

Ingredients:

Braeburn apples	7 pieces
Cooking juice	
Granulated sugar	100g
Unsalted butter, 82% fat	75g
Organic fresh apple juice	250g
Fine sea salt	2g
Calvados liquor, optional	35g
Vanilla bean, split in half	½
Organic apple cider	250g

Method:

- Preheat the oven to 295°F/146°C.
- Use the sugar to make a caramel in a medium saucepan on medium heat. Use a high-heat rubber spatula.
- Deglaze the saucepan with the soft butter.
- Add the apple juice in 3 additions.
- Add the salt, calvados, and vanilla bean.
- Peel, cut in half, and core the apples.
- Put one half of the apple upside down in a silicone dome Flexipan, in a ramequin dish, or disposable aluminum cupcake cups
- Fill the container halfway with the cooking juice and cover it with foil.
- Bake for 1 hour, 40 minutes.
- Cool for 30 minutes.
- Remove the apples from the cups. Place them on a wire rack with the flat side down for 12 hours in the refrigerator.

Hazelnut Financier

Ingredients:

Confectioners' sugar	132g
Hazelnut powder, skinless	48g
Cake flour	48g
Baking powder	1g
Unsalted butter, 82% fat	72g
Fresh egg whites	132g
Hazelnut praline paste	12g
Pink grapefruit zest	1g
Hazelnut oil	5g
Fine sea salt	2g
Vanilla bean, scraped	½
Honey	12g
Total weight	376g

Method:

- Sift the confectioners' sugar, hazelnut powder, flour and baking powder.
- Slowly cook the butter in a small saucepan until it turns light brown while stirring.
- Mix the egg whites with the praline paste, pink grapefruit zest, hazelnut oil, sea salt, vanilla bean and honey.
- Add the dry ingredients.
- Add the strained hot butter.
- Reserve the mixture in a bowl covered with plastic wrap for 3 hours in the refrigerator.

Note: Substitute the hazelnut powder with almond powder.

Hazelnut Sablé Dough

Ingredients:

Unsalted butter, 82% fat	120g
Cake flour	200g
Fine sea salt	2g
Hazelnut powder	25g
Confectioners' sugar	75g
Fresh egg yolks	55g
Vanilla extract	2g
Total weight	479

Method:

- Mix the butter, cake flour, and salt until it has a sandy consistency in a stand mixer bowl using a paddle attachment.
- Add the hazelnut powder and confectioners' sugar.
- Gradually add the egg yolks and vanilla extract.
- Cover the dough with plastic wrap and refrigerate it for 3 hours.

Note: Substitute the hazelnut powder with almond powder.

Assemble:

Ingredients:

Hazelnut powder, skinless	40g
Hazelnuts, skinless, crushed	40g

- Preheat the oven to 325°F/163°C.
- Cut the dough in half and roll each piece 1/16-inch/2mm thick.
- Line the tart pans with the dough, then dock the surface with a fork.
- Place them on a baking tray lined with parchment paper.
- Place a piece of parchment paper inside the tarts and fill them with pie weights.
- Bake for 25 minutes and let cool.
- Remove the parchment paper and pie weights and let cool.
- Pipe 170g of the financier mix in each tart shell, then evenly spread evenly it with a small offset spatula.
- Sprinkle 20g of roasted hazelnut powder on top.
- Arrange seven half-cooked apples with the flat side down in each tart.
- Sprinkle 20g of crushed hazelnuts on each tart and dust them with confectioners' sugar.
- Bake for 35 minutes. Cool on a wire rack and un-mold.

Note: Substitute the hazelnuts and hazelnut powder with almonds and almond powder.

Fall Mushroom, Parsley and Pink Garlic Galette

Yield: one- 9-inch/23cm galette

Ingredients:

Puff pastry dough, prepared	250g
Shallots, diced	100g
Fresh mushrooms	500-700g
Fresh parsley	20g
Fresh pink garlic	3-5 cloves
Olive oil	25g
Unsalted butter	25g
Salt and pepper	As needed
Feta cheese, optional	50g
Chorizo or cooked bacon bits, optional	50g
Egg wash, prepared	20g

Method:

- Preheat the oven to 325°F/160°C.
- Roll out the puff pastry to 1/8-inch/3mm.
- Cut out a 12-inch/30.5 cm disk and place it on a sheet tray lined with parchment paper.
- Poke holes in the dough using a fork.
- Slightly brush egg wash on the edge of the disk.
- Fold the edge inwards and brush egg wash on the folded edge.
- Bake for 25-35 minutes or until fully baked. Poke the center with a fork if it creates a dome during baking.
- Cool and set aside.
- Clean the mushrooms and slice them.
- Peel the garlic and finely chop.
- Clean and chop the parsley.
- Heat a frying pan on medium/high heat.
- Add the oil and sauté the shallots for 2 minutes.
- Add the mushrooms and sauté for 3-4 minutes or until the water is rendered.
- Add the butter, garlic, and parsley.
- Season as needed. Sauté for 2 minutes and remove from the heat.

Assemble:

- Increase the oven heat to 350° F/175° C.
- Place the mushroom mixture in the galette and add the desired toppings.
- Bake for 10- 15 minutes. Cut into the desired wedges and serve immediately.

Cinnamon Apple & Nougat Crust Pie

Yield: one 9-inch pie

Ingredients:

Pie dough or pâte brisée, prepared	250g
Unsalted butter, 82% fat for brushing pie pan	
Apples, Gala, Fuji, Braeburn, peeled, cored, and cut into 1-inch /2.5 cm pieces	10-12 apples
Turbinado sugar	100g
Unsalted butter, 82% fat	50g
Vanilla paste or extract	25g
Cinnamon powder	3g

Method:

- Preheat the oven to 325°F/160°C.
- Grease the pie pan with butter.
- Roll out the pie dough to 1/8-inch/3mm. Line the prepared pie pan with the pie dough and dock or poke holes on the bottom with a fork.
- Line the dough with parchment paper, then fill it with pie weight, beans, or rice.
- Blind bake for 30 minutes. Remove the weights and parchment paper.
- Bake for another 15 minutes. Cool it on a wire rack.
- Warm a large frying pan. Add the butter, then sauté the apple pieces with the turbinado sugar, cinnamon, and vanilla for 4-5 minutes.
- Place the frying pan in the oven and bake for 15-20 minutes while stirring every 5 minutes.
- The apples should be slightly tender, and the butter/sugar mixture caramelized. Allow them to cool.

Nougat/Almond Mix

Ingredients:

Whole almonds, crushed	75g
Egg whites	30g
Granulated sugar	30g
Cinnamon (ceylon)	1g

Method:

- Mix all of the ingredients together.

Assemble:

- Preheat the oven to 350°F/175°C.
- Place the sautéed apples in the par-baked pie shell and top them with the nougat/almond mixture.
- Bake for 20-25 minutes or until the nougat mixture is golden brown.